

Diner

Relax

Chill

€ Enjoy

Sparkling wines

Local sparkling wine "Veluwse vreugde" 8 | Alcohol-free cava 5

Water

Bottle 0.75l Aqua Panna still or San Pellegrino sparkling 7 | Can tap water 2

Bread

Bread platter with dips 8



Starters

Pork belly 18

slow cooked pork belly | scallops st. jacques | lobster sauce

Sea bass 17

flambéed sea bass | fermented cabbage mayonnaise | coconut-yuzu juice

Trout 17

light smoked trout | vin jaune jus (wine sauce) | fish eggs

Asian Chicken 17

chicken thigh | fried prawns | wakamé chips | sesame crème

Big green egg tomato 15 * 🥥

grilled tomato | burrata | basil | balsamic | sheep kefir | herbs oil (vegan? no cheese & kefir)

Soups

Soto ayam 9

Indonesian chicken soup

White asparagus soup 9 * 🥥

creamy

Tomato bell pepper soup 8 🥥

vegan

Meal Salads

Green salad 19 * 🥥

avocado | grilled green beans | broccoli | cherry tomato | honey-thyme vinaigrette | sheep cheese
(vegan? without cheese)

Chicken salad 21

grilled chicken | egg | avocado | fermented cabbage mayonnaise | sesame seeds

Zondag 3 menu

Every week a tree course menu selected by our chef for 42.5 per person

Optional: cheese platter instead of a sweet dessert +7



Meat

Lamb fillet 28
honey-thyme sauce

Slow cooked veal brisket 26
red wine sauce | final grilled on the big green egg

Duck breast 26
sweet and sour sauce

Local drumsticks 24
grilled chicken drumsticks

Pork escalope (Schnitzel) 24
breaded pork escalope | creamy mushroom sauce

Ribeye steak from the grill 34
250 grams | herb butter

Beef Tenderloin steak 32
200 grams | choice sauce: bearnaise sauce | spicy gravy | red wine sauce

Fish & Vega(n)

Catch of the day 28
Ask our service staff

North sea sole 45
500 grams | fried in butter | whole fish

Sweet potato 24 🥔
stuffed sweet potato | kidney beans | sweet corn | bell pepper | cashew nuts

Rotolo 22 🌿
rolled up pasta | spinach | ricotta | peas | grated cheese

All dishes are served with French fries and vegetables.

White Asparagus "Dutch style"

Classic 29.5
Local ham | boiled potatoes | butter & egg

Salmon 32
poached salmon | boiled potatoes | butter & egg

Lamb fillet 32
Lamb fillet | boiled potatoes | honey-thyme sauce | butter & egg

additional supplement: fries 5 | green salad 3.5 | hot sauce 3 | five extra asparagus 15



Desserts

Cheesecake 10

yogurt ice cream | honey | salted caramel sauce

Molten chocolate cake 10

chocolate lava cake | forest fruits | raspberry sorbet | yogurt cream

Carrot cake 10

frosting | walnut crumble | vanilla ice cream (gluten/lactose-free is possible ask our service staff)

Small ice cream (per scoop) 3

flavors: vanilla | raspberry | yogurt (whipped cream + 1)

Cheese platter 15

five domestic and foreign cheeses | nut bread | dates compote

Coffee & Tea dessert

Café crème 4.5

Espresso 4.5

Double espresso 5.5

Cappuccino 5 (Oat milk + 0.25)

Latte Macchiato 5.5 (Oat milk + 0.25)

Chai latte 6.5

Tea 4.5

Fresh mint tea 5.5

Fresh ginger tea 5.5

Special coffee's dessert

Irish (Jameson whiskey) 9

French (Grand Marnier) 9

Spanish (Licor 43) 9

Italian (Amaretto) 9

Espresso 43 frapé 9

All coffee and tea selections will be served with homemade treats.