



# 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 dip 8





## Starters

### Tuna Tatar 18

lime zest, mustard seed, pickle | Japanese mayonnaise | toast

### Ceviche (changing fish ask our staff) 17

Leche de tigrè (thai style) sauce from citrus, coconut & green curry | basil

### Beef tataki 17

flamed beef with sesame | ponzu dressing & mayo | popped couscous

### Beef carpaccio 17

pesto dressing | balsamico | rocket salad | cherry tomato | parmesan cheese | seeds

### Big green egg tomato 15 \* 🥜

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

## Soups

### Zucchini soup 9 \*

creamy | grated cheese

### Orange veggie soup 9 🥜

carrot | ginger | miso

### Gazpacho 8 🥜

cold tomato soup

## Meal Salads

### Burrata salad 19 \* 🥜

zebra & coeur de boeuf tomato | spinach | burrata | pesto | seeds | balsamico | herbs oil (vegan? without cheese)

### Beef tataki salad 22

beef tataki | sweet-sour cucumber | avocado | ponzu mayo & dressing

### Indian chicken salad 20

herbs oil | Indian chicken | mango salsa | coriander | naan bread

## 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

### Mixed-grill 26

brochette pork & beef | pepper sauce

### Duck breast 26

sweet and sour sauce

### Chicken skewers 22

marinated in garlic-honey sauce

### Pork escalope (Schnitzel) 24

breaded pork escalope | creamy mushroom sauce

### Sirloin steak from the grill 34

250 grams | chimichurri

### 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

### Thai Shrimps 23

Thai coconut-ginger shrimps | carrot | green asparagus | sugar snaps | coriander | bread

## Vega(n)

### Stuffed Zucchini 22

pea crème | vegetables | feta cheese

All dishes are served with French fries and vegetables.

## additional supplement:

Fries 5 | small portie fries 2.5 | green salad 3.5 | hot sauce 3



## Desserts

Stinging nettle lemon cake 10  
lemon ice-cream | lemon crème

Raspberry white chocolate tiramisu 10  
cookies | vanilla vodka | white chocolate | raspberry

Bananacake 10  
vanilla-ice-cream | hazelnut crunch | caramelized banana

Affogato 6  
1 scoop vanilla-ice-cream | espresso shot

Small ice cream (per scoop) 3  
flavors: vanilla | lemon sorbet | yogurt-forest fruit (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 frappé 9

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