



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

Blueberry mousse 10
blueberry mousse | gluten-free & vegan (please note: contains nuts)

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

Afogato 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 frapé 9

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