



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

Royal steak tartare 19

venison meat | truffle | pear chutney | duck liver | espuma from porcini mushrooms

Ceviche yellow tail kingfish 18

kombucha juice from rooibos tea & ginger | dragon oil | red beetroot

Venison tataki 17

slightly burned | five spices herbs | chives | hazelnut | red beetroot

Tundra salmon 17

pulled salmon from the tundra grill | cashewnuts curry paste | wakamé | beech fungus | mustard salad

Goat cheese springroll 15 *

shiitake | red cabbage | black garlic ponzumayonnaise

Soups

Game bouillon 9

with mushrooms

Red lentil soup 9 * 🌱

Cashew nuts | carrot | raisins | black pepper

Celeriac soup 9 *

truffle | nuts oil

Meal salads

Pumpkin salad 19 * 🌱

romaine lettuce | roasted pumpkin & sprouts | mushrooms | parmesan cheese (vegan without cheese)

Game salad 20 🧀

red cabbage & kale | romaine lettuce | dried wild boar ham | blue cheese | maple-mustard vinaigrette
walnuts | figs

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 & Game

Venison steak 32
bay leaf gravy with beetroot

Wild duck 26
cinnamon lemon grass gravy

Confit duck leg 26
in own fat confit

Game stew 24
stewed venison meat

Wild boar medallions 26
sauce from onions & raisins

Pork escalope (Schnitzel) 24
breaded pork escalope | stroganoff sauce

Chicken satay 24
chicken thighs meat | peanut sauce

Beef tenderloin steak 34
200 grams | choice: red wine sauce or mushroom-black garlic gravy
optional: fried duckliver + 5

Fish

Catch of the day 28
Ask our service staff

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

Vegan

Massaman curry 21 🌱
rice | naan bread

All dishes are served with potato and vegetables garnish.

Extra additional supplements:

fries 5 | small portion fries 2.5 | green salad 3.5 | hot sauce 3



Desserts

Poached pear 10

hazelnut praline cream | vanilla-ice-cream | sesame-honey cracker | honey caramel sauce

Pumpkin spiced cake 10

cinnamon ice-cream | pumpkin compote | caramelized nuts | maple syrup | dried orange

Brownie & blackberry 10

3 scoops blackberry sorbet | chocolate brownie | chia seeds

Dame Blanche 10

3 scoops vanilla-ice-cream | hot chocolate sauce | whipped cream

Small ice cream (per scoop) 3

flavors: vanilla | cinnamon | blackberry (whipped cream + 1)

Cheese platter 15

five domestic and foreign cheeses | nut bread | plums jam

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.