



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

Surf & Turf 19

pork belly & shrimps | xo shiitakesauce | sauerkraut | herboil

House smoked salmon 18

rye break crumble | asian carrotsauce | crispy chili oil | pickle

Tuna tataki 18

ponzudressing | wakamé | nori herbs | ginger

Lamb ham 18

couscous salad | asparagus | manchego | pesto dressing

The Garden 15

seasonal vegetables | burrata | egg | green herbs foam

Soups

Umamibouillon 9

chickenbouillon | paksoi | egg | spring onion | cocos

Asparagussoup 10

creamy soup

Meal Salads

Goat cheese 19

grilled nectarine | walnut | honey-mustard dressing

House smoked salmon 20

avocado | carrot | cashewnuts | crispy chilioil

Lamb ham 20

asparagus | manchego cheese | figs | pestodressing

Zondag 3 menu

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

Optional: cheese platter instead of a sweet dessert +7

Wine suggestion? Ask our staff.



Meat

Sirloin vealsteak from the grill 32
250 grams | chimichurri

Lamb chops 28
honey thyme sauce

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

Beef burger 20
brioche bread | wagyu burger | chinese colw | swiss cheese | bacon | bbq sauce
(this dish will not be served with vegetables)

Satey 24
chicken thigh | kokos | peanut sauce | sweet sour cucumber

Beef Tenderloin steak 34
200 grams | choice sauce: bearnaise sauce | black pepper sauce | red wine sauce

Fish

Catch of the day 28
Ask our service staff

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

Vega(n)

Portobello 21 🍄
spinach | sweet bell pepper crème | almond crumble | brie (vegan? without brie)

All dishes are served with French fries and vegetables.

Local Asparagus

White asparagus 29.5
Choice: ham of [poached salmon +3 of lamb chops +3]
served with boiled potatoes, egg & buttergravy

additional supplement:

Extra fries 5 | green salad 3.5 | hot sauce 3



Desserts

Espresso martini tiramisu 11
biscuits | cacao | tia maria liqueur | mascarpone | vodka

Chocolate cake 11
chocolate cake with earl grey | yoghurt ice cream | gel earl grey | cacao

Strawberry dessert 11
fresh strawberries | vanilla cream | vanilla ice-cream | merengue

Dame Blanche 10
3 scoops vanilla-ice-cream | hot chocolate sauce | whipped cream

Small ice cream (per scoop) 3
flavors: vanilla | lemon sorbet | raspberry (whipped cream + 1)

Cheese platter 15
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) 10
French (Grand Marnier) 10
Spanish (Licor 43) 10
Italian (Amaretto) 10
Espresso martini 12

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