



# Dinner

&

# Enjoy the Veluwe!

## Sparkling wines

Elvia Cava Brut Nature Reserva 8.5  
Alcohol-free Sekt 5

## Water

Aqua Panna still 7  
San Pellegrino sparkling 7  
Can tap water 3

## Bread

Bread platter with dip 8

If you have a food allergy, please let one of our staff members know.

Every friday  
(from 5:00 PM)

A rotating  
dish of the day .



## Starters

### Beef carpaccio 17

Truffle mayonnaise | aged cheese | beech mushrooms | seed mix

### Smoked venison tataki 19

Seared beech mushrooms | pickled vegetables | rye bread crumble | ponzu | red chicory

### Duck 18

Brioche toast | walnut cream | beetroot | onion sauce

### Pumpkin ravioli 17 \*

Filled with taleggio | smoked almond | truffle beurre blanc

### Mackerel 18

Grilled mackerel | goat cheese & apple syrup cream | hazelnut | fennel | beetroot jus

### Bone marrow & Shrimp 18

Oven-roasted bone marrow | fried shrimp | toasted sourdough bread | parsley-caper salsa

## Soups

### Game Broth 10

Rich broth | mushrooms | chives

### Noodle soup 10 \*

Bean sprouts | egg | sesame | shrimp-filled dumpling

## Meal Salads

### Game & Pickled 22

Romaine lettuce | smoked venison | pickled gherkin | miso-honey dressing | cranberry | charred leek

### Autumnbowl to share 38 \*

Roasted pumpkin | pomegranate | pecans | tahini-lemon dressing | gorgonzola

## Zondag 3 menu

### Chef's Weekly 3-Course Menu 45

Optional: cheese instead of dessert+7

Be surprised by matching wines by the glass ask our staff



## Meat

### Schnitzel 24

Breaded pork loin | mushroom cream sauce

### Satay 24

Chicken thigh | coconut | peanut sauce | sweet and sour cucumber

### Beef Tenderloin 34

200 grams tenderloin | choice of sauce: red wine sauce, truffle beurre blanc, or (Rossini +5)

## Game

### Game Stew 24

Venison stew | spiced breakfast cake | seasonal vegetables

### Burger 22

Brioche bun with venison burger | onion-raisin compote | gorgonzola dolce | mushrooms | fries | mayonnaise  
*(This dish does not include a warm vegetable side)*

### Venison Steak 34

Game jus

### Rack of Venison 38

Lingonberry sauce

### Wild Boar medaillons 28

Monegasque onion sauce

## Fish

### Catch of the day 28

Vongole | hollandaise sauce

### Dover Sole 45

500 grams | pan-fried in butter | whole fish

All main courses above are served with fries and seasonal vegetables.

## Vega(n)

### Ratatouille 21 \*

Orzo | arrabbiata sauce | Parmesan cheese *(vegan option: without cheese)*  
*(This dish does not include fries)*

## Extras:

Extra fries 5 | green salad 3.5 | extra sauce 3



## Desserts

### Brûlée Tartlet 11

Crème brûlée tart | blackberry | blueberries | dried flowers | powdered sugar

### Vanilla & Pistachio Cheesecake 11

Pear compote | five-spice crumble | pear ice cream

### Grandma's Favorite 11

Apple-pear crumble | strained yogurt | cinnamon ice cream | butterscotch

### Dame blanche 10

3 scoops of vanilla ice cream | warm chocolate sauce | whipped cream

### Petit ice cream (per bol) 3

Flavors: vanilla | cinnamon | pear (*whipped cream + 1*)

### Cheese 16

Selection of domestic and international cheeses | cheese bread | plum jam

### Espresso martini 12

Espresso | wodka | Tia Maria

## Coffee & Tea dessert

Coffee or tea of your choice served with two homemade sweet treats +2.5

Please refer to our drinks menu on the table

## Sweet dessertwines & porto

Auslese 7

Pedro Ximénès 7

Tawny tien jaar 7

Veluwe rode port 8.5

## Licors

Limoncello

Amaretto

Tia Maria

Bloodycello (bloedsinaasappel)

Cuarenta y Tres

Cointreau

Grand Manier

Sambuca

Baileys

## Digestief

Vecchia Romagna

Carlos Primero

Montifaud VSOP

Montifaud Napoleon

Rum Rincon Bonaire

Flor de Caña 12 jr.

Diplomatico reserva

Veluwe kegel met dennenappel

Dalmore 12 jr.

Dalwhinnie 15 jr.

Chivas Regal 18 jr.

Talisker Skye