



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
Iberico ham 14

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



Starters

Beef Tataki 19

Seared beef | mango salsa | sesame | ponzu sauce | lotus chips

Pork Belly 19

Slow-cooked pork belly | piccalilli cream | green asparagus | honey-mustard beurre blanc

Tuna 18

Tuna sashimi | herb kefir | samphire | avocado cream | Thai oil

Salmon 17

Pickled beetroot salmon | horseradish cream | avocado | mustard-dill oil | dried capers

Goat Cheese Spring Rolls 18 ✿

Two goat cheese spring rolls | sprouts | ponzu sauce

Soups

Lobster Bisque 10

Thickened soup | crusty bread

Vietnamese Phở 10

Pulled beef | bean sprouts | spring onion | chili & lime on the side

Meal Salads

Spring 22

Pickled beetroot salmon | blueberry | green asparagus | avocado | sheep's cheese | lemon-honey dressing

Veggie 19 ✿

Couscous | green herb pesto | peas | burrata | balsamic | salad

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, beanaise sauce

Sirloin Steak 34

250 g beef | herb butter

Rack of Lamb 32

Honey-thyme sauce

Oven-Roasted Guinea Fowl 22

Morel sauce

Fish

Catch of the day 28

Vongole | hollandaise sauce

Dover Sole 45

500 grams | pan-fried in butter | whole fish

Vega(n)

Stuffed Bell Pepper 21 ✿

Ratatouille vegetables | Thai curry | coconut milk | brie (vegan option: without cheese)

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

Asparagus Season

Starting April 23, the asparagus season begins!

Of course, sourced from our local farmer in Otterlo.

Extras:

Extra fries 5 | green salad 3.5 | extra sauce 3



Desserts

Orange & White Chocolate 11

Poppy seed cake | white chocolate ganache | almond | orange-yogurt ice cream

Blueberry Cheesecake 11

Vanilla lemon curd | blueberries | vanilla ice cream

Soft Chocolate Cake 11

Red fruit compote | forest fruit yogurt ice cream | whipped cream

Dame blanche 10

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

Petit ice cream (per bol) 3

Flavors: vanilla | orange-yogurt | forest fruit yogurt *[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 Ximénes 7

Tawny tien jaar 7

Veluwse 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

Veluwse kegel met dennenappel

Dalmore 12 jr.

Dalwhinnie 15 jr.

Chivas Regal 18 jr.

Talisker Skye