



# 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

### Vitello Tonnato 18

thinly sliced veal eye round | tuna mayonnaise | caper berries | black olives

### Steak Tartare 19

classic steak tartare | mustard cream | egg yolk | sourdough crisp

### Tuna Ceviche 18

raw tuna marinated in passion fruit leche de tigre | avocado cream | mango | spring onion

### Hamachi Sashimi 19

soy, yuzu & sesame dressing | yellow zucchini | cucumber | radish

### Coeur de Bœuf 17 \*

barbecued beefsteak tomato | burrata | pesto oil | balsamic vinegar | kefir | chives

## Soups

### Tomato & Red Pepper Soup 9 \*

served with bread

### Soto Ayam 10

chicken broth | egg | bean sprouts | coriander

## Meal Salads

### Caesar Salad 22

romaine lettuce | grilled chicken thigh | egg | bacon | anchovy dressing | Parmesan cheese | croutons

### Summer Salad 19 \*

homegrown tomatoes | basil herb cream | balsamic vinegar | Little Gem lettuce | pesto | burrata

## 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

Vegetarian \*

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## Meat

### Schnitzel 24

Breaded pork loin | mushroom cream sauce

### Satay 24

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

### Angus Burger 22

brioche bun | Angus beef burger | cheddar | tomato | coleslaw | fries | *served without vegetable garnish*

### Miss Tok 25

roast whole chicken | applesauce

### Beef Tenderloin 34

200 grams tenderloin | choice of sauce: red wine sauce, beanaise sauce or spicy gravy

### Veal Liver 26

Madeira and shallot gravy

### Grain-Fed Ribeye 40

250g ribeye, grilled on the Big Green Egg | herb butter

## Fish

### Catch of the day 28

Hollandaise sauce

### Dover Sole 45

500 grams | pan-fried in butter | whole fish

### Whole Charcoal-Grilled Sea Bream 36

herb butter | served whole, filleted at the table by the guest

## Vega(n)

### Portobello 21

stuffed portobello mushroom | zucchini | brie | vegan option available

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

## Extras:

Extra fries 5 | green salad 3.5 | extra sauce 3 | extra portion of white asparagus 15

Vegetarian 

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## Desserts

### Blondie 11

white chocolate & raspberry blondie | raspberry sauce | raspberry sorbet

### Scroppino Parfait 11

Scroppino parfait with mint | meringue crunch | cookie crumble

### Mango & Peach 11

mango mascarpone cream | almond | peach | mango chutney

### Dame Blanche 10

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

### Petit Ice Cream (per scoop) 3

flavours: vanilla | raspberry sorbet | passion fruit yogurt | lemon sorbet  
whipped cream +1

### Affogato 6

1 scoop vanilla ice-cream | espresso shot

## 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

DOM benedictine

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