



More menu's?
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Dinner

&

Enjoy the Veluwe

Sparkling wines

Elvia Cava Brut Nature Reserva 8.5

Alcohol-free Sekt 5.5

Water

BRU 0.75l still 8

BRU 0.75l sparkling 8

Can tap water 3

To start

Bread platter with dip 8

Iberico ham 14

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





Starters

Venison Carpaccio 17

black garlic mayonnaise | Parmesan | beech mushrooms | seed mix

Wild Boar Ham 19

roasted beetroot | baba ganoush | goat cheese & apple syrup cream | red port syrup | hazelnut

Salmon tataki 18

jalapeños | yellow curry sauce | fish roe | lotus root chips

Goat Cheese Spring Rolls 17

ponzu sauce | mushroom, sriracha & goat cheese filling | black garlic mayonnaise

Pheasant Tacos 18

confit pheasant tacos | pickled red pointed cabbage | little jam

Iberico Pork Belly 19

slow-cooked Iberico pork belly | pak choi | brioche | hoisin cream sauce

Soups

Game Broth 10

rich broth | mushrooms | chives

Pumpkin Soup 10

yellow curry | velvety soup | cumin

Meal Salads

Game salad 23

wild boar ham | roasted pumpkin | fig | honey mustard dressing | Parmesan

Veggie salad 20

baba ganoush | balsamic | goat cheese | roasted beetroot

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 25

breaded pork loin | jägersauce

Satay 25

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

Beef Tenderloin 36

200 grams | choice sauce: red wine sauce of trufflesauce of (Rossini with duckliver +5)

Game

Game Stew 25

venison stew | spiced gingerbread | vegetable garnish

Game Burger 25

brioche bun | venison burger | onion & raisin relish | Shropshire Blue | mushrooms

This dish is served without a hot vegetable garnish

Venison Steak 36

rosemary & apple gravy

Hare Fillet 38

cherry & port sauce

Wild Boar medaillons 28

Monegasque onion sauce

Fish

Catch of the day 28

beurre blanc

Dover Sole 45

500 grams | pan-fried in butter | whole fish

All main courses above are served with fries & a vegetable garnish.

Vegetarian

Pumpkin lasagne 21

Vegetarian dish | not served with fries

Extras:

Extra fries 5 | Green salad 3.5 | extra sauce 3



Desserts

Warm pear 12

nut crunch | caramel sauce | yoghurt | cinnamon ice cream

Brownie 11

pecan brownie | vanilla ice cream

Tiramisu 12

brioche toast | espresso | Kahlúa liqueur

Dame blanche 11

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

Ice Cream per scoop 3

flavours: vanilla | cinnamon | pear sorbet | (whipped cream + 1.50)

Affogato 6

1 scoop of vanilla ice cream drowned in espresso

Indulgent option: with an extra shot of Frangelico liqueur + 4.50

Cheese 16

Dutch and/or international cheeses | cheese bread | garnish

Coffee & Tea dessert

Coffee and tea of your choice served with two sweets + 2.5

Please refer to our drinks menu on the table

Sweet dessertwines & porto

Auslese 7 | Tawny Ten years 8 | Pedro Ximenes 7

Licors

Limoncello | Grand Manier | DOM Benedictine

Amaretto | Cuarenta y Tres | Sambuca

Tia Maria | Cointreau | Baileys

Digestief

Vecchia Romagna | Rum Rincon Bonaire | Dalmore 12 jaar

Carlos Primero | Flor de Caña 12 jaar | Dalwhinnie 15 jr.

Montifaud VSOP | Diplomatico reserva | Chivas Regal 18 jaar

Montifaud Napoleon | Veluwe kegel met dennenappel | Talisker Skye