

SA - SU
Lunch Menu
(12:00 - 17:00 uur)

Croquettes on Bread € 12,00

choice of: veal or Cas & Kas croquettes (ve) · Choice of: white bread, dark bread, or multigrain bread · Mustard mayonnaise

Multigrain bread with smoked salmon € 14,00 (ASC-certified)

arugula · red onion · capers · cucumber-dill cream

Multigrain bread with warm country ham € 14,00

sautéed mushrooms · onion · honey-mustard dressing

Creamy mustard soup € 8,50 (V)

leek · watercress ·
with smoked salmon pieces+ €2,50

All-Day Menu
(12:00 - 21:00 uur)

Sourdough bread with dips and pickled vegetables € 8,50

Whole-grain pita with avocado and grilled chicken € 12,00

arugula · cucumber · yogurt dressing

Carrot, parsnip, almond, and lentil tartare € 14,00 (T)

shallots · capers · pickled gherkin · parsley · soy sauce · poached quail egg

Salade niçoise € 16,00

focaccia · grilled tuna · lettuce · radishes · cherry tomatoes · olives · roasted quail eggs · red onions · haricots verts · quail egg · mustard dressing

Black Angus Burger € 24,50

grilled brioche bun · sautéed onions · young cheese · tomato · belly bacon from "Buitengewoon Varken" · mini cucumber pickles · tarragon mustard · served with Steppegras® and Belgian mayonnaise

Regiorund Rib-Eye (200 gram) € 32,50 (T)

herb butter · roasted seasonal vegetables · oven-roasted Roseval potatoes

(V) = vegetarian

(Ve) = vegan

(T) = De Tuin van Holland

Do you have any allergies? Please let us know!

FR - SU
Diner Menu
(17:00 - 21:00 uur)

Appetizers

Beef Carpaccio € 16,00

capers · olives · Sud'n'sol · green pesto · pine nuts · focaccia · Pecorino

Pan-Seared Shrimp € 16,00

mild chili-cream sauce · served with bread

Creamy mustard soup € 8,50 (V)

leek · watercress ·
with smoked salmon pieces+ €2,50

Main Courses

Veal Striploin € 28,50

creamy mustard-tarragon sauce · potato mousseline · red onion compote

Pan-seared pikeperch with skin € 24,50 (T)

tomato salsa · olives · capers · wild carrots · oven-roasted Roseval potatoes

Vegetable ragout with celeriac, carrots, and rutabagas € 18,50 (Ve, T)

puff pastry bouchon · arugula · mushrooms · tomatoes · yellow beets · pumpkin seeds

Desserts

Strawberries with cream € 9,50 (T)

Dutch strawberries · creamy strawberry whipped cream · vanilla ice cream

Limoncello Tiramisu € 9,50

homemade · with Full Circle Limoncello

Side Dishes

Side salad € 6,-

Pan-fried quail with Belgian mayonnaise € 6,-

Steppegras® with Belgian mayonnaise € 6,-

Sautéed seasonal vegetables € 6,-