

ENJOY TOGETHER

FISH AND SEAFOOD 20 p.p.

Smoked salmon

Crayfish

Trout rillettes

Fine de claire oyster

Silt vegetables

MEAT AND POULTRY 20 p.p.

Nagelhout (air-dried beef)

Marbré of salted meat

Smoked ribeye

Venison 'bitterbal'

Thinly-sliced smoked goose

AFTERNOON TEA 26 p.p.

Our afternoon tea will be served between 2 pm and 5 pm and will be guided with a glass of fresh orange juice and fresh tea of Ronnefeldt.

Sandwich guinea fowl | focaccia Jewish fillet

Sourdough | smoked Salmon | preparations of chocolate

Typical Deventer cake | citrus mousse

Poached pear | Knapenvelder yogurt | crispy granola

LUNCH DISHES

Deventer mustard soup *V* 9

Beach crab soup 9

Smoked salmon | spelt | local herbs 16

Couscous | marinated summer beans *V* 14

Steak tartare | purslane | chive cream 16

Tub gurnard | bouillabaisse | sea lavender 20

Veal tail | morille gravy 20

Salad | crayfish | trout | salmon | silt vegetables | baby lettuce leaves 25

*All our dishes are served with bread, olive oil and sea salt.

SIDE DISHES

Green salad 4

Freshly-made French fries | mayonnaise 4

DESSERT

Apple tart | whipped cream | shaved almonds 4.5

Carrot cake | orange | butter cream 4.5

Chocolate brownie | ganache | chocolate mousse 4.5

Tea or coffee | after-dinner sweets 8

CHEF'S LUNCH SELECTION

2 or 3-course lunch 29 / 37

Prepared with local and seasonal ingredients

Dishes marked with a V are vegetarian.

For information on allergens, please inform us.