

WELCOME

Allow our chef and his team to introduce you to dishes inspired by Dutch Cuisine. The changing seasons and our local surroundings constantly inspire us to invent the most surprising combinations of flavours.

Relax, unwind and enjoy a culinary adventure while taking in the splendid skyline of the Hanseatic city of Deventer and the IJssel River.

APPETIZERS

- Charcuterie | focaccia 15
- Crudités | truffle mayonnaise 5
- 'Zeeuwse Roem' oysters (3 pcs) 9

STARTERS

- Sea bass** 17
Tiger milk | sweet potato | crispy wonton
- Steak tartare** 16
Pickled meat | onion | Deventer mustard
- Scallop** 18
Celeriac | hazelnut | beurre noisette
- Mushrooms V** 14
Marinated mushrooms | almond | crisp with cèpes

CHEF'S CHOICE MENU

3 courses 45 | 4 courses 55 | 5 courses 65

The Chef's Choice Menu includes amuse-bouche, bread, butter and olive oil.

MAINS

- Tarte tatin beets V** 18
Beets | blue cheese | Aceto Balsamico
- Wild boar neck** 22
Caramelized onion | celeriac | red port gravy
- Tournedos** 30
Fried gnocchi | onion | jus de veau
- Pike perch** 21
Cauliflower | almond | cèpes
- Rib roast (for 2 persons) 700 g** 80
Potato | seasonal vegetables | hollandaise

DESSERTS

- Sea buckthorn berry** 9
Sorbet | vanilla cream | caramel
- Tangerine** 9
Bombe | dark chocolate ice cream
- Selection of cheeses** 14
4 cheeses | nut-fig bread | apple syrup
- Koffie of thee** 9
Huisgemaakte friandises

*Vegetarian dishes are marked with a V.
We are happy to advise you on any allergies or special diet.*