

Starters	
Tuna tartare <i>chioggia, sesame cream, soybeans, citrus and furikake</i>	9.8
Blue stilton mousse <i>mango, cashew nuts, spicy honey, filo pastry</i>	8.9
Vitello tonnato <i>braised veal, tuna mayonnaise and caper apples</i>	11.8
Caesar salad <i>crispy chicken, parmesan, anchovy and boiled egg</i>	9.8
Soup of the day <i>we're happy to tell you more!</i>	7.8
Carpaccio <i>parmesan, balsamic and rocket</i>	9.6
Smoked eel and trout <i>brioche, radish and truffle-lime cream</i>	14.8
Ricotta salata <i>crispy avocado, quinoa, soybeans, pomegranate and goma dressing</i>	9.8
Steak tartare <i>sweet potato cream, pickled pearl onions and toast</i>	9.8

Main courses	
Iberico hare stroganoff <i>stroganoff sauce, pancetta, pepper and charlotte potatoes</i>	16.8
Catch of the day <i>we're happy to tell you more!</i>	17.4
Saffraan risotto <i>(kan vegan)</i> <i>krokante artisjok, courgette, gepocheerd ei en parmezaan</i>	14.2
Peanutbutter chicken <i>wilde rijst, bimi en gemberuitjes</i>	16.6
‘Burcht’ burger <i>bacon-onion compote and cheddar</i>	14.8
Wok-fried mussels <i>bbq tomato sauce, crostini and lemon</i>	16.8
Steak & chips <i>served with pepper sauce, shallot and chives</i>	17.9
Melanzane alla parmigiana <i>lentils and mozzarella cream</i>	13.8
Beef rendang <i>cassava, pak choi and sweet-and-sour beansprouts</i>	17.7

Sides	
Rustic baguette by Menno <i>picasso butter</i>	4.9
Little Caesar <i>romaine lettuce, pickled onion, croutons and an egg</i>	3.9
Chips <i>mayonnaise</i>	3.9
Seasonal vegetables <i>sweet potato cream</i>	4.2

Desserts	
Pornstar martini dessert <i>vanilla cream, passion fruit ganache and meringue</i>	8.9
Chocoholic <i>choc chip cake, chocolate mousse and hazelnut ice cream</i>	6.8
Strawberries at their best <i>strawberry cream, farmhouse cake, vanilla ice cream and rhubarb</i>	7.7
Apple junk <i>raisins on brandy, ice cream, whipped cream and caramel</i>	6.7
Say cheese <i>camembert cru, ‘Lutjewinkel’ aged cheese and ‘Bastiaan’ blue cheese</i>	9.8
Bonbons <i>two bonbons</i>	3.6

White	
Sauvignon Blanc Picpoul – Languedoc, Frankrijk <i>Les Granges Félines fris citrus witte bloemen</i>	4.8 26
Pinot Grigio – Veneto, Italië <i>Danses citrus fruits soft</i>	4.8 26
Verdejo – Albacete, Spain <i>Palacio Morante crisp tropical fruit gooseberries</i>	5.8 32
Chardonnay – Côte de Thau, France <i>Saint Pérey ripe juicy fruit light oak touch</i>	5.8 32
Riesling Vieilles Vignes – Elzas Frankrijk <i>Domaine Hurst ziltigheid citrus mineraliteit</i>	35
Sancerre Blanc – Loire, France <i>Domaine Pastou robust grapefruit briny</i>	45

Rosé	
Pinot Grigio Blush – Italy <i>Il Castello dry crisp fruity</i>	4.8 26

Red	
Merlot – Languedoc, France <i>Les Granges Félines soft smooth light</i>	4.8 26
Negroamaro – Puglia, Italy <i>Torre Regina sultry dark fruit elegant finish</i>	5.8 32
Garnacha Tintorera – Albacete, Spain <i>Palacio Morante robust black fruit ripe</i>	5.8 32
Cabernet Franc – Negrisia, Italië <i>Le Rive Bonato zacht soepel kersen roodfruit</i>	35
Ripasso Superiore – Verona, Italië <i>Provolo donker fruit stevig weelderige geur</i>	45
Amarone – Valpolicella, Italië <i>Torre d’Orti vol kersen specerijen</i>	54