

## ***Cold Starters***

### **Goat Cheese Salad € 12.50**

Mixed green salad | goat cheese | beetroot | dried figs | multi-flower honey vinaigrette "Vorden"

### **Carpaccio € 13.50**

Thinly sliced fillet of beef | Parmesan cheese | rucola | pine nuts | tomato dressing

### **Shrimp cocktail € 14.50**

Dutch shrimps | creamy cocktail sauce

### **Gooseliver € 14,50**

Goose liver pâté | magret de canard | dried wild boar ham | red onion chutney

### **Asparagus salad € 13,50**

Asparagus | lamb ham | orange dressing

### **Asparagus € 15,50**

Asparagus with king prawns | asparagus pannacotta | magret de canard |  
lamb ham | smoked salmon

## ***Hot Starters***

### **Escargots € 10.50**

Snails in spicy herb butter

### **Mushrooms € 9.50**

Baked mushrooms | bacon pieces | toast

### **Fried mussels € 10.50**

Crispy fried mussels | herb butter

### **Shrimp croquettes € 11.50**

shrimp croquettes | fried parsley

### **Coquille Saint Jacques € 15.50**

Coquille Saint Jacques | risotto | lobster gravy

## *Soups*

**Vegetable soup** € 6.50

Vegetable soup | beef | meatballs

**Tomato soup** € 6.50

Tomato soup | cream | meatballs

**Chicken consommé** € 6.50

Chicken consommé | vermicelli

**Bisque of gray shrimps** € 8,50

Bisque of gray shrimps | Dutch shrimps 8.50

**Asparagus soup** € 6,50

Asparagus soup | asparagus tips

## *Asparagus*

**Norwegian salmon with asparagus** € 23,50

Norwegian salmon with asparagus | baby potatoes | boiled free-range egg |  
butter sauce | Hollandaise sauce

**Gammon Gelderland and asparagus** € 22,50

Gammon Gelderland | baby potatoes | boiled free-range egg |  
butter sauce | Hollandaise sauce

**Sweetbread with asparagus** € 27,50

Sweetbread with asparagus | baby potatoes | boiled free-range egg |  
butter sauce | Hollandaise sauce

**Saddle of lamb fillet and asparagus € 26,50**

Saddle of lambfillet and asparagus | baby potatoes | boiled free-range egg |  
butter sauce | Hollandaise sauce

**Beef tenderloin medallions and asparagus € 26,50**

Beef tenderloin medaillions and asparagus | baby potatoes | boiled free-range egg |  
butter sauce | Hollandaise sauce

***Spoom***

Lemon sorbet | Limonciello di Capri € 5

***Vegetarian***

**Indian Curry € 17.50**

curry of fresh vegetables | jasmine rice

**Asparagus € 17,50**

Green & white asparagus „à la flamande“ | baby potatoes |  
boiled free-range egg | Hollandaise sauce

**Risotto € 15,50**

Risotto with vegetable croquettes | spinach | smoked almonds | Parmesan cheese

## *Fish*

**Sole à la meunière** day price

Sole à la meunière | pan-fried in butter | daily price

**Norwegian salmon** € 21,50

Norwegian salmon with | spinach | Hollandaise sauce

**Halibut** € 24,50

Halibut with Dutch shrimps and shrimp-gravy

**Gamba & Coquille** € 23,50

Asparagus | king prawns | Coquille Saint Jacques with shrimp gravy

## *Meat*

**Tournedos Rossini**\* \* € 34.50

Fillet of beef | goose liver | Madeira sauce

**Farmer's entrecôte** \* € 31.50

entrecôte | fried mushrooms | onions | pepper | bacon bits

**Fillet of beef**\* € 29.50

Fillet of beef | pepper sauce

**Entrecôte**\* € 28.50

Entrecôte | herb butter

**Wiener Schnitzel** € 21.50

Wiener Schnitzel | anchovy | lemon | mushroom-cream sauce

**Saddle of lamb fillet** € 25.50

Saddle of lamb fillet | rosemary sauce

**Sweetbread** € 27.50

Crispy roasted sweetbread | fried mushrooms

\*Irish Angus beef, very tender and with a pure flavour

## *Poultry*

### **½ chicken à la Bakker € 17,50**

Crispy fried ½ chicken | bacon pieces | onions | mushrooms | pepper

## *Wild game food*

### **Medium fried haunch of venison fillet € 29.50**

Medium fried haunch of venison fillet | powerful wild game sauce | carved at your table

## *For large or small guests*

### **Senior menu**

Our main courses can be ordered with 2 people for a surcharge of €7.50 on the main course.

### **Children's menu**

Tomato soup | knackwurst , croquette, steaks or schnitzel | children's ice cream | € 13.50  
(without soup € 9.75)

## *Sauces and garnishes*

### **Sauces € 3.25**

Béarnaise sauce, pepper sauce or mushroom cream sauce

### **Farmers garnish € 3.25**

Fried bacon pieces | mushrooms | pepper and onions

## *Desserts*

### **Lemon sorbet € 5.00**

Lemon sorbet | Limonciello di capri | light dessert

### **Chipolata pudding € 8.50**

Chipolata pudding | maraschino sauce

**Coupe Nougatine € 8.50**

Nut ice cream | Amaretto | roasted hazelnuts

**Grandma's semolina € 6.50**

Semolina pudding | cranberry juice

**Crème brûlée € 8,50**

Vanilla pudding | caramelised sugar

**Dame Blanche € 8,50**

Vanilla ice cream | warm chocolate sauce | eggnog | whipped cream

**Chocolate € 9.50**

moelleux au chocolat (chocolate cake) | white chocolate mousse | choco-crunch | stracciatella ice cream

**Parade of desserts € 18.50**

Can be ordered for 2 people or more

**Children's ice cream € 4.95**

Vanilla ice cream | strawberry sauce | speckled | whipped cream

**Cheese & Port € 12.50**

Domestic and international cheeses | white port

**Dessert wine € 5.95**

Moscatel Late Harvest 2014 | Casa Vistamar

**Bon Bon Plateau € 8.95**

Handmade chocolate bonbons and friandises

*Drinks*

### **Digestifs**

Cognac V.S.O.P. Bruno de Lestapis, Grappa, Calvados, Armagnac € 6.50

Marc de Bourgogne, Grappa di Barolo, Grappa di Barbera € 6.50

Various single malt whiskies € 8.00

### **Liqueurs**

Cointreau, Grand Marnier, Drambuie, D.O.M. Bénédictine € 6.50

Tia Maria, Baileys, Sambuca, Amaretto, Limoncello di Capri € 6.50

### **Coffee | Tea**

Coffee, Espresso, Tea € 2.40

Cappuccino, café au lait € 2.50

Fresh mint tea € 3.50

D.O.M. Café with D.O.M. Bénédictine, French coffee with Grand Marnier, Irish coffee with Irish whiskey € 6.95

## ***Recommended wines***

### **2016 bottle of Grauer Burgunder € 32.50**

Producer: Weingut Joseph Michel | Germany, Baden | Rich and full | 12.5% | Grape: Pinot Gris

White medium bodied wine, delicious with poeltry and a piece of fish. Wine's meniscus has a light pink colour.

Spicy with a hint of honey and tropical fruit.

Rich taste with good acids and a longer finish.

### **2016 bottle of Fleurie € 38.50**

Producer: Chateau de Grande Pré | France, Beaujolais | Soft and round | 13% | Grape: Gamay

Garnet red colour. Smell of red fruit, a bit of cloves and liquorice, ripe wine with light tannins.

Goes well with wild game dishes and red meat. Rich and powerfull.

**2014 bottle of Chianti Classico € 37.50**

Producer: Poggerino | Italy, Tuscany | Rich and powerfull | 13.5% | Grape: Sangiovese

Dark red wine from the heart of the renowned Chianti region. Smell with clear tones of wood maturation and a lot of fruit. Full taste with a lot of fruit, herbs such as laurel and a touch of vanilla.

Full glass of red wine, delicious with pasta dishes and red meat.