

DE JONGENS



Fogt Rheinhessen | Germany
Grauburgunder **5,75 | 28,00**



Laurent Miquel Côte 238 Aude - France
Albarinho **6,50 | 32,50**



Kendall-Jackson Vintner's Reserve California - United States
Zinfandel **7,50 | 37,50**

WINE ADVICE

*Our dishes can contain allergens.
Ask our employees for the allergen card.*

Thai salad 13,50
Cous cous | Red cabbage | Carrot | Cashews
Cucumber | Spring onion | Sesame



Mackerel tartare 13,95
Smoked mackerel | Beetroot | Apple
Sweet and sour cucumber



Duo of game 13,50
Smoked venison ham | Wild boar pate | Brioche
Cranberry compote

STARTERS

Mayschoss-Altenahr Ahr - Germany
Spätburgunder **5,75 | 32,00**



Borga Emma Treviso Veneto - Italy
Manzoni bianco | Traminer **6,50 | 31,50**



Kruger Family Reserve Shiraz Stellenbosch - South Africa
Shiraz **5,50 | 28,00**

WINE ADVICE

Mushroom risotto 24,50
Risotto | Parmesan | Green asparagus
Oyster mushroom | Shiitake



Salmon filet 26,50
Salmon | Seasonal vegetables
Homemade fries | Hollandaise sauce



Deer steak 27,50
Deer | Potato gratin | Red cabbage
Red port sauce | Stew pear

MAIN DISCHES

Graham's Tawny Port Porto - Portugal
Tawny **5,75** 10 years **7,50** 20 years **10,50** 30 years **14,00**
40 years **18,00** 50 years **45,00** Port Tasting **29,95**
We serve a tasting of 5 half glasses of port at the table.



Torres Floralis Penedès - Spain
Moscatel Oro **6,00**

Wine arrangement **17,95 p.p.**

WINE ADVICE

Liza's cheese plate 14,95
selection of cheeses from Kaashuys Rockanje



Stew pear cheesecake 9,50
Bastogne | whipped cream | Mascarpone
Stew Pears



DESSERTS

*You will be served 1 glass of matching wine per course.
With the cheeseboard we serve a 10 years Tawny Port.*

3 course menu **39,95 p.p.**