

DE JONGENS



G.H. Martel Demi-sec Epernay - France
Chardonnay | Pinot noir | Pinot meunier

6,50 | 31,50



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



Verdicchio Castelli di Jesi Marche - Italy
Verdicchio 6,50 | 31,50

WINE ADVICE

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

Foie gras 14,50 

Cranberry | Shiitake | White miso
Tofu | Soy cream



Scallop carpaccio 14,50

Scallops | Calvados syrup
Beurre noisette | Pear



Sirloin of beef 14,50

Beef | Caramelized shallot | Puffed bell pepper
Apple balsamic dressing

STARTERS

Ravazzi Chianti Riserva Toscane - Italy
Sangiovese | Canaiolo | Cilieggiolo

7,50 | 37,50



Finca el Origen Salta - Argentina
Torrantes 6,50 | 31,50



Castel Oualou Lirac Réserve Rhône - Frankrijk
Syrah | Grenache | Mourvèdre
6,50 | 31,00

WINE ADVICE

Shepherd Pie 24,50 

Vegan minced meat | Carrot | Pea | Parsnip
Garlic | Potato puree



Halibut 26,50

Halibut | Spinach | Marsh samphire | French fries



Rack of lamb 29,95

Lamb | Potato celeriac gratin
Red port sauce | Spring carrots | Bimi

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



Tasting 9,95 

White chocolate cheesecake
Chocolate mousse | Creme brulee



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.