DE JONGENS

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

WINE ADVICE

Bestheim Elzas | France
Pinot Gris **6,50 | 31,50**

Golser Burgenland Neusieflersee - Austria
Pinot Blanc **5,75| 28,00**

Farina Soave Classico Veneto | Italy
Garganega | trebbiano di Soave | Pinot bianco **5,75 |28,00**

STARTERS

Cauliflower couscous 13,50 VEGAN
Cauliflower | Dill | Almond
Fennel | Cucumber

Tuna tartare 14,50
Tuna | Wasabi mayonnaise | Onion
Brick Dough | Sesame seeds

Vitello tonnato 13,50
Calf | Tuna mayonnaise | Capers | Tomato

WINE ADVICE

Château Pigoudet Première Provence - France
cabernet Sauvignon | Syrah | Grenache | Cincault **6,50 | 35,00**

Finca el Origen Salta - Argentina
Torrontes **6,50 | 31,50**

Finca el Origen Reserva Uco Valley - Mendoza - Argentina
Malbec **6,25 | 32,50**

MAIN DISCHES

Ratatouille 21,50 VEGAN
Eggplant | Tomato | Peppers | Zucchini
Thyme | Basil | Garlic | Bread | Salad

Salmon 25,50
Salmon | Noodles | Sereh sauce
pak choi | Shiitake

Rib eye 26,50
Beef | Herb butter
Seasonal vegetables | French fries

WINE ADVICE

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**

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

Wine arrangement **17,50 p.p.**

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

DESSERTS

Liza's cheese plate 13,50 VEGGY
selection of cheeses from Kaashuys Rockanje

Grand dessert 9,50 VEGGY
Let the chef surprise you

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