

DE JONGENS



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

WINE ADVICE

Peter Zemmer Alto Adige DOC – Italy
Schiava (Vernatsch) **6,50 | 31,50**



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



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

WINE ADVICE

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



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



Ellermann-Spiegel Pfalz - Germany
Sauvignon blanc **5,75 | 28,00**

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** 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 **17,50 p.p.**

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

STARTERS

Steak Tartare 13,50

Vadouvan mayonnaise | Parsley oil | Tomato | Shallot
Capers | Olives | Mushroom | Mustard



Fish duo 14,95

Stellendamse shrimp | Cocktail sauce
Tuna Tataki



Pear salad 13,50

Salad | Pear | Blue cheese | Fig
Balsamic | Serrano ham crisp

MAIN DISCHES

Pumpkin ravioli 22,50

Ravioli | Pumpkin | Walnut sauce | Mushrooms



Cod 26,50

Cod | Linguine
Vongole veraci | sea lavender



Oerham 26,50

Pork | Honey mustard sauce
Sauerkraut stew

DESSERTS

Liza's cheese plate 13,50

selection of cheeses from Kaashuys Rockanje



Tiramisu 9,50

Mascarpone | Espresso | Frangelico
Roasted hazelnut



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