

DE JONGENS



Peter Zemmer Alto Adige - Italy
Schiava (vernatsch) **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**

Ravazzi Il Nocio Toscane - Italy
Vermentino **6,50 | 31,50**



Domaine de la Verpaille Macon Villages Bourgogne - France 
Chardonnay **7,00 | 33,50**



Neiss Bockenheimer Pfalz - Germany 
Spätburgunder **7,00 | 32,50**

Graham's Tawny Port Porto - Portugal
Tawny **6,00** 10 years **8,00** 20 years **11,00** 30 years **16,00**
40 years **20,00** 50 years **45,00** Port Tasting **34,95**
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.**

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

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


Red beet tartare 13,50 
Red beet | Apple | Vegan feta
Red onion | Pickle | Cucumber



Tuna 14,50
Tuna | Sesame | Mango chutney | Yuzu
Pickled chioggia beet | Apple | Wasabi crisp



Vitello tonnato 14,50
Veal | Tuna mayonnaise | Anjovies
Cherry tomato | Capers

Vegetable tagine 24,50 
Cous cous | Carrot | Pumpkin | Onion
Zucchini | ras el Hanout



Cod Chermoula 27,50
Cod | Roseval | Romanesco | Parsley
Cumin | Smoked paprika powder | Chili flakes



Veal Sucade 27,50
Veal | Carrots | Eringi
Potato mousseline

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



Sweet surprise 9,95 
Sweet surprise from the chef



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

WINE ADVICE

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STARTERS

MAIN DISCHES

DESSERTS