

Menu explanation

Pick your favorite 3-, 4- or 5-courses from our dinner menu. For a complete dinner, we advise you to choose 3 courses or more. Our dishes can also be ordered separately.

3-courses 38,50 // starter~main~dessert (cheese instead of dessert + 2,50)

4-courses 45,50 // starter~soup~main~dessert (cheese instead of dessert + 2,50)

5-courses 53,50 // starter~soup~main~cheese~dessert

G ~ Gluten free

L ~ Lactose free

V~ Vegan

Fixed menu prices are excluding supplements and side dishes.

The dishes on the menu may contain products that are not mentioned on the menu. In our kitchen we work with: nuts, egg, peanut, soy, celery, mustard, sesame, lactose, crustaceans/shellfish, gluten, fish and lupine.

If you have any allergies or dietary requirements, please let us know.

Aperitif

MONT FERRANT BIO CAVA PURE 7,50

SPICY PUMPKIN 12,50

Cocktail of homemade pumpkin syrup, Rutte Dutch Dry Gin, Ketel One Vodka and foie

WILLEM'S BOTANICAL SPRITZ 12,50

Willem's Wermoeed Dutch Dry, Indian tonic, lemon, rosemary and thyme

ZEAYOU WEIZEN 5,75

Brewed by local barrel Kees from Middelburg, inspired by the Zeayou Zeeland hotels and restaurants

Aperitif bites

NAANBREAD 7,50

from the lava grill with dip of yogurt, lemon, walnuts and za'atar

ZEELAND OYSTERS (G~L)

Natural 3,-/piece, 17,50/6 pieces

with parsley oil, chives and pearls of red wine vinegar and shallot 3,50/piece, 19,50 /6 pieces

PROSCIUTTO DI MONASTERO 80 gram (G~L) 9,-

Livar pig, Echt, Limburg

BRANDT & LEVIE DRY SAUSAGE 80 gram (G~L) 9,-

with fennel seed, Bio, Amsterdam

Side dishes

Our side dishes can be ordered in combination with a starter or main course.

FRESH FRIES (G~L~V) 4,50

of local potatoes with mayonnaise and sea salt

SIDE SALAD (G~L~V) 4,50

Grilled green asparagus with vegetable yogurt, tomato, papadum and vadouvan

Starters

TERRINE OF PUMPKIN & CHANTERELLES (G~L~V) 12,50

Pumpkin seed mayonnaise, roasted pumpkin seeds, vene cress, enoki and carpaccio of mushroom
+ Coppa of wild pig 7,50

TATAKI OF WINTER RADISH (G~L~V) 12,50

Briefly fried winter radish with hemp seed, nori mayonnaise, pickled kohlrabi and horseradish espuma
+ Roasted scallops 7,50

GARLIC BREAD (L~V) 8,50

Warm ciabatta with puffed garlic butter, chives & fresh herb salad
+ Livar Prosciutto from Echt, Limburg 4,50

Warm/second starters

ONION SOUP (G~L) (vegan possible) 9,50

Creamy soup of local onion with stewed leek, chives and egg yolk cream
+ Dutch cockles, MSC 3,-

Main dishes

CELERIA STEAK (G~L~V) 22,50

With celeriac velouté, black garlic mayonnaise, walnut, apple, watercress and lovage
+ Homemade vol au vent of local free-range chicken 7,50

AUTUMN CAULIFLOWER (G~L~V) 22,50

Cauliflower puree with fried parsnip, oyster mushrooms, almond and a gravy of port, vanilla and dark chocolate
+ Home smoked cod fillet 7,50

SMOKEY AUBERGINE (G~L~V) 22,50

With tahini puffed garlic cream, pomegranate, dukkah, puffed wild rice and date syrup
+ Local venison steak from Wolphaartsdijk 7,50

Dessert & Wine pairing

CHEESE PLATTER 14,-

4 different cheeses with matching garnish of Fromagerie Erik Murre
Suggestion: Willem's Wermoed Original Sweet (20%) 8,50

VANILLA ICE CREAM (G) (L~V possible) 10,-

Crumble of white chocolate, pure chocolate beetroot sauce and cacao
Suggestion: Niepoort Ruby Reserve Porto (15%) 6,50

MAPLE & PECAN (L~V) (G~possible) 10,-

Vegan ice cream with coffee-nut crumble, espresso crèmeux and fresh fig
Suggestion: Niepoort Ruby Reserve Porto (15%) 6,50

MINI BITES (G~L~V) 9,50

6 different mini bites without added sugars
Suggestion: Willem's Wermoed Original Sweet (20%) 8,50