WELKOM to our

Natural Kitchen

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

3-courses 39

starter / main / dessert
(cheese instead of sweet + 3)

4-courses 46

cold starter / warm starter / main /
dessert (cheese instead of sweet + 3)

5-courses 54

cold starter / warm starter / main /
cheese / dessert

G / Gluten free

L / Lactose free

V / Vegan

* / Possible on request

Fixed menu prices are excluding supplements.

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.

To start with

Aperitif house aperitif

CAVA MONT FERRANT BIO

/ pure / 8
/ elderflower syrup / 9.5

ALMOND MOJITO / homemade almond liqueur, sparkling water, cane sugar, lime, mint and angostura bitters / 11.5

WEIZEN SLING / weizen beer, gin, lemon juice, homemade lime syrup, sea buckthorn berry / 11.5

Bites appetizer

WILD GARLIC BREAD (L/V) / Warm wild garlic bread from the oven with sea salt and fresh herbs / 9

PADRON & HERB DIP (G/L/V) / deep-fried padron peppers, black garlic salt, green herb dip / 6.5

DE PROSCIUTTO DI MONASTERO / livar, 80 grams, deluxe sours / 9

BRANDT & LEVIE (G/L) / dry (organic) sausage with fennel seed, deluxe sours, 80 gram / 9

Oysters zeeland creuses

NATURAL / 3 per piece / 17.5 ½ dozen

VINAIGRETTE / parsley oil, chives, pearls of red wine vinegar, shallot / 3.5 per piece / 19.5 ½ dozen

Dinner

COLD starters

LEEK & VADOUVAN (G/L/V) / rouleau of leek with nori, tomato pistou and vadouvan cream / 12.5

+ zeeland mussels / 3.5

CHANTENAY CARROT & RADISH (G/L/V) / preparations of carrot with white bean cream, dill oil, radish and crispy buckwheat / 12.5

+ crispy fried veal sweetbread / 3.5

WARM starters

ARTICHOKE SOUP (G/L/V) / frothy soup of
artichokes, lemon oil, fried capers /
9.5 + crayfish meat 3.5

WAFFLE / potato waffle, golden kimchi,
coriander mayonnaise / 12.5
+ livar pork belly 3* better life 4.5

RAVIOLI / SIGNATURE DISH / homemade
ravioli with pumpkin, airy sauce of old
cheese and crispy sage / 12.5
+ fresh truffle 12.5

MAIN Dishes

CAULIFLOWER (G/L/V) / grilled
cauliflower with chimichurri, cream of
puffed garlic and cauliflower / 23
+ haddock filet 6.5

EGGPLANT (G/L/V) / violet eggplant with gremolata, papadum, mango chutney / 23 + livar pork belly, 3* better life 6.5

CELERIAC (G/L/V) / roasted and mashed celeriac with pepper sauce, red onion chutney, chives / 23

+ beef skewer, dutch natural meat 6.5

RAVIOLI / SIGNATURE DISH / homemade ravioli with pumpkin, airy sauce of old cheese and crispy sage / 25 + fresh truffle 12.5

SIDE dishes

FRESH FRIES (G/L/V) / of local potatoes with mayonnaise and sea salt / 5.5

SIDE SALAD (G/L/V) / princess beans with pickled red onion, hazelnut vinaigrette, black garlic cream / 5.5

DESSERTS & wine pairing

CHEESE / 5 different cheeses from
fromagerie erik murre with matching
garnish / 15 / ruby reserve port;
niepoort, morgadio da calçada 20% 6.5

SEMOLINA & WHITE CHOCOLATE / lemon thyme oil, yogurt crumble, strawberry and rhubarb / 12 / willem's wermoed original sweet; eikenhout, bitterzoet, sinaasappel, vijg, kruidige bitters 20% 8

BROWNIE & GANACHE / beetroot chocolate brownie with chunky chocolate cinnamon ganache / 12 / weingut göhring; dessertwijn van de albalonga druif, goede zuurtegraad, lekker zoet 9% 7.5

MINI BITES (G/L/V) / 6 different mini bites without refined sugars/ 9.5 / willem's wermoed original sweet; oak, bittersweet, orange, fig, spicy bitters 20% 8

COOKIE DRUM / 2 chocolates from the chocolate ministry and 4 different homemade sweets / 8 / mede; honey wine, touch of walnut 10.6% 6.5