MENU // THE GREEN ROOM

STARTER

TARTAR OF BEETROOT (G~L~V) 11,50
with dried tomatoes, smoked sea salt, radish, lettuce and truffle mayonnaise

CEVICHE (G~L~V) 11,50
Ceviche of celeriac and rutabaga with coconut, lime, Spanish pepper and coriander

GARLIC BREAD 7,50
Warm garlic bread with fresh green herbs and Parmesan cheese

SOUP

FENNEL SOUP (G~L~V) 9,50
Creamy soup of fennel and white beans with spicy tomato oil

MAIN DISH

LENTIL BOURGUIGNON (G~L~V) 21,50
Stew of puy lentils, beetroot, carrot, silver onions, oyster mushrooms and potato mousseline

CREAMY RISOTTO 21,50
with deep fried Brussels sprouts, mascarpone, Parmesan and pangrattato

TARTAR OF BEETROOT (G~L~V) 21,50
with truffle mayonnaise, Amsterdam onions, puffed wild rice and smoked almonds, served with fresh frites and mayonnaise

CHEESE

CHEESE PLATE 12,50
4 different kinds of cheese ~ matching garnish

DESSERT

PUMPKIN CHEESECAKE 9,50
with VOC herbs, orange and bastogne bottom

MINI BITES 9,- (G~L~V)
6 different mini bites without added sugars

VANILLA ICE CREAM (G) 9,50
with pure chocolate-beetroot sauce and cacao

SIDE DISHES & SUPPLEMENTS

In combination with a starter or main dish

FRESH ZEELAND FRITES 4,50 (G~L)
with mayonnaise and sea salt

SLIGHTLY SPICED SCAMPI'S 4,50

LIVAR PROSCIUTTO 4,50

CARAMELIZED GOAT CHEESE 4,50

MENU

3-courses 35,- // starter or soup~main~dessert (cheese instead + 2,50)
4-courses 42,50 // starter~soup~main~dessert (cheese instead + 2,50)
5-courses 50,- // starter~soup~main~cheese~dessert

G ~ Gluten free
L ~ Lactose free
V ~ Vegan

*Menu prices are excluding supplements and side dishes.
If you have any dietary requirements or allergies, please let us know when you place your order.