



**\*VOORGERECHT\***

**Gerookte rib-eye**

brioche – truffelroom – Parmezaan  
*of*

**Papadum met rode biet**

geroosterde pompoen – blauwe kaas –  
walnoot – pure chocolade

**\*TUSSENGERECHT\***

**Portobello**

kruidentuintje – artisjok - witlof

**\*HOOFDGERECHT\***

**Gebraden hert**

pastinaak – speculaas – sherry-  
sinaasappel jus  
*of*

**Snoekbaars**

geglaceerd – wortel – citroenolie -  
kappertjes  
*of*

**Gefrituurd ei**

paddenstoelen – kikkererwt – tandoori –  
salade met mango

**\*KAASGERECHT\***

**Geitenkaas**

in bananenvel – mandarijn - gember

**\*NAGERECHT\***

**Pure chocoladetaart**

Baileys – gezouten karamel – koffieijs



**\*Starter\***

**Smoked rib-eye**

brioche – truffle cream - Parmesan  
*or*

**Papadum with red beetroot**

roasted pumpkin – blue cheese – walnuts  
– dark chocolate

**\*2ND COURSE\***

**Portobello**

local herbs – artichoke - chicory

**\*MAIN COURSE\***

**Roast of deer**

parsnip – Dutch spices – shery & orange  
gravy  
*or*

**Pikeperch**

candied in fishglaze – carrot– lemon oil -  
capers  
*or*

**Fried egg**

mushrooms – chickpeas – tandoori –  
mango salad

**\*CHEESE\***

**Goat cheese**

in banana leaf – mandarin - ginger

**\*Dessert\***

**Dark chocolate pie**

Bailey's – salted caramel – coffee ice  
cream

3-gangen €42,50

4-gangen €48

5-gangen €54