

Diner Faculty Club

Voor

Geroosterde pompoen

oude schapenkaas
vadouvan crème | pompoenpitolie

of

Tonijn

kruidenkorst | limoen crème
little gem | kruidenolie

Hoofd

Kruidenrisotto

ratatouille | rucola | parmezaan

of

Gemarineerde zalm

La Ratte aardappels | bospeen
beurre blanc

of

Boeuf bourguignon

melanzanetaartje | aardappelpuree

Na

Crème brûlée

ananascompote | walnoot maple-ijs

2 gangen | 28.5

3 gangen | 34.5

4 gangen | 42.5

Dinner Faculty Club

Starter

Roasted pumpkin

matured sheep cheese
vadouvan cream | pumpkin seed oil

or

Tuna

herb crust | lime cream | little gem
herb oil

Main

Herbal risotto

ratatouille | arugula | parmesan

or

Marinated salmon

La Ratte potatoes | carrots
beurre blanc

or

Boeuf bourguignon

melanzane tartlet | mashed potatoes

Dessert

Crème brûlée

pineapple compote
walnut maple ice cream

2 courses | 28.5

3 courses | 34.5

4 courses | 42.5