

# DINNER

## STARTERS

**MARINATED JUMBO SHRIMP 9.5**  
saffron | cauliflower hummus | purslane |  
crispy Livar ham

**BEEF SHOULDER FILLET TATAKI 9.5**  
toasted pumpkin | pico de gallo | corn purée

**BRAISED CHICORY 8.5**   
blue cheese | walnuts | orange | lamb's lettuce

**SHELLFISH SOUP 9.5**  
lemon croutons | dill crème fraîche

## MAIN COURSES



### FROM OUR CHARCOAL GRILL

**RIB STEAK 700 gr. 2 pers 52.5**

**MRIJ BURGER 180 GR 14.5**  
brioche bun | fried onion | cheddar | pickle |  
tomato | lettuce | bacon

**RIB EYE 200 GR 18.5**

**FLAT IRON STEAK 250 GR 21.5**

**PORK RIB ROAST 16.5**

**1/2 FRENCH FREE-RANGE CHICKEN 17.5**

**BASS FILLET SAUTÉED ON THE SKIN 18.5**

## SIDES 5

*Choose one or more sides to  
complete your meal:*

**MINI CAESAR SALADE**  
parmesan | croutons

**FRIED FLAT BEANS 5**   
tempeh | peanut

**ROASTED CAULIFLOWER 5**   
beurre noisette | hazelnut


**ARTISANAL FRIES 5**   
mustard mayonnaise


*Allergens? Please ask our staff!*




**FISH OF THE DAY** daily price

## VEGETABLE DISHES

**SWEET POTATO GNOCCHI 16.5**   
oyster mushroom | Savoy cabbage | walnuts |  
crispy parmesan | sage pesto

**CREAMY CELERIAC PURÉE 16.5**   
fried mushrooms | roasted red onion |  
parsnip crisp

**ROASTED POINTED CABBAGE 16.5**   
braised stemmed broccoli | miso butter sauce |  
cashew nuts | pomegranate seeds


*All meat and fish dishes, except our burgers, are served  
with vadouwan herb butter | rocket coleslaw | baked tomato | chimichurri*

## DESSERTS

**CHEESE PLATTER 11.5**  
four cheeses | apple butter | nut bread

**BREAD AND BUTTER PUDDING 8.5**  
apricot compote | ginger ice cream

**ROCKY ROAD 8.5**  
candy floss | caramel ice cream

 vegetarian (some vegetarian dishes have  
vegan options)

 vegan

100% CO<sub>2</sub>-neutral paper.   
No trees have been felled for this menu.





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