

Koningsmenu

Softshell crab and Thai noodle salad

Monk fish, lentils, spinach and gremolata

Quail, taproot, corn, headed cabbage and red wine gravy

Blood orange, citrus sorbet, suzette cream, basil en pink pepper

Four courses 47

Extend your menu

Refreshment +3.5

Duck liver, gingerbread toffee and pear +10

Cheese +12

Wine pairing four courses 26

Cheese instead of dessert +5

Bastionmenu

Dahl, French beans, paneer, crispy rice noodles

Puffed potato, crème fraiche, capers and herbs

Quiche, waldorf salad, endive, smoked apple and hazel-nut

Blood orange, citrus sorbet, suzette cream, basil en pink pepper

Four courses 42

Extend your menu

Refreshment +3.5

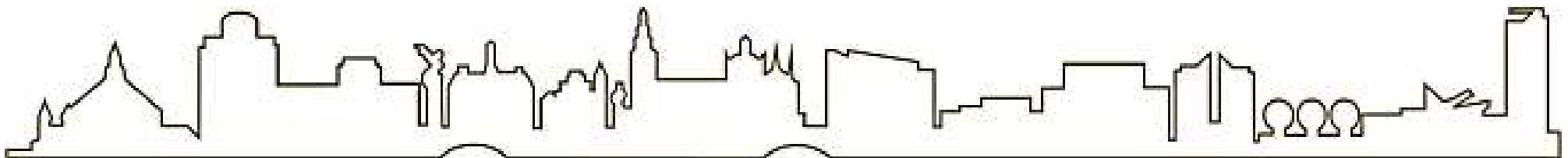
Vacherin Mont d'Or and caramelised brioche +10

Cheese +12



Starters

Goose liver tureen and caramelised brioche, oxtail jelly and a compote made of plums	19
Pata Negra and caponata, eggplant, sage en rosemary	17
Leek tureen and Blue Stilton cream, vichyssoise and potato chips	13
Jerusalem artichoke with rumex, caper berrie and butter sauce	13
Bouillabaisse with toast and rouille	15
Smoked European eel in crispy potato with cucumber and Granny Smith	15



Main courses

Grilled steak with glazed vegetables and black pepper sauce	26
Shoulder cutlet with sauerkraut, tomato vinaigrette and gnocchi	22
Moussaka: potato, eggplant, vegetarian Bolognese and béchamel sauce	19
Tortellini with kale and burrata, kale pesto, endive, and mustard	19
Brill fish, mushrooms, pearly barley, pursley and herring roe	24
Red mullet and fried bread, spinach, Pomme Anna and sauce mouclade	24



Desserts

Blood orange, citrus sorbet, suzette cream, basil en pink pepper	12
Mango, yoghurt, lychee granita, passion fruit caramel and curry masala crumble	12
Chocolate, different creations of dark chocolate	12
Assortiment of cheeses	14

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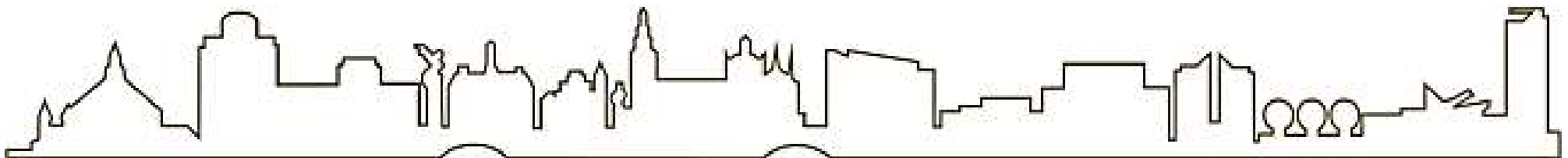
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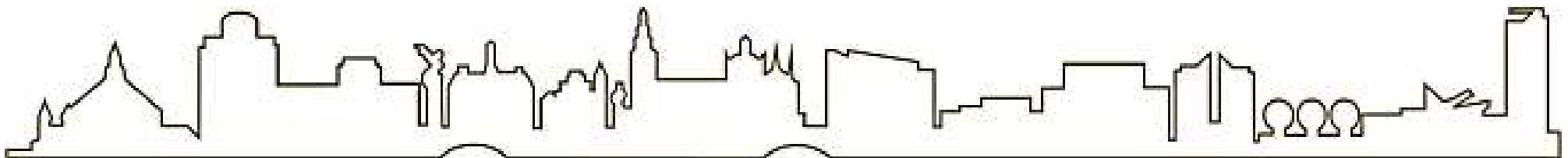
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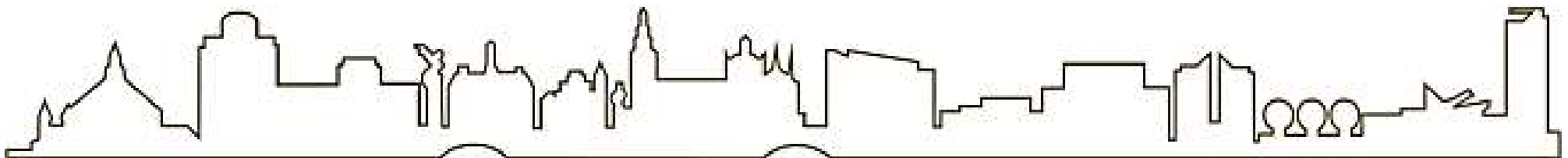
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