



## CHEF'S MENU

Three course menu – Naf. 89.50 p.p. (incl 9% sales tax)

Wine pairing – Naf. 46.00 p.p.

### APPETIZER TRIO

Cauliflower soup | almond milk | toasted almond  
parsley oil

Beef steak tartare | sour cream | green peppercorn  
olives | garlic croutons | egg yolk gel | pickled red onion

Beer battered tempura shrimp | seaweed salad  
yoghurt dill sauce | lemon pearls

### VOORGERECHT DUO

*Bloemkoolsoep | amandelmelk  
geroosterde amandel | peterselie olie*

*Biefstuktartaar | zure room | groene peperkorrels  
olijven | knoflookcroutons | eigeelgel | ingelegde rode ui*

*Bierbeslag tempura garnaal | zeeviersalade  
yoghurt-dillesaus | citroenparels*

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*Norbert Schmelzer Grüner Veltliner 2020 - Burgenland, Austria – 16.00*

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### MAIN COURSE

Grilled aged rib eye | black mustard seed and coriander  
seed rub | tropical mango salsa | pumpkin creme  
roasted red skin potatoes with thyme and rosemary  
stir fried long beans, red pepper and yellow squash

### HOOFDGERECHT

*Gegrilde 'aged' rib eye | zwarte mosterd- en koriander-  
zaad rub | tropische mango salsa | pompoen creme  
geroosterde Roseval aardappelen met tijm en rozemarijn  
roergebakken kousenband, rode peper en gele zucchini*

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*Château de Saint Cosme Syrah 2020 - Côtes du Rhône, France – 18.50*

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Shrimps seared in 'Creole antiboise'  
bisque sauce | ratatouille quiche | micro green salad  
with radish and tomato

*Garnalen gebakken in 'Creoolse antiboise'  
bisque saus | ratatouille quiche | groene micro salade  
met radijs en tomaat*

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*Moulin de Gassac Chardonnay - Viognier 2022 – Languedoc, France – 17.50*

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### DESSERT

Lime curry panna cotta | cinnamon and vanilla flavored  
sand cookie | lychee fruit & gel | raspberries  
coconut ice cream

### DESSERT

*Limoen curry panna cotta | kaneel en vanille zandkoekje  
lychee fruit & gel | frambozen | kokosroomijs*

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*Michele Chiarlo Moscato D'Asti Nivole - Piemonte 2021, Italy – 13.50*

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Dishes can also be ordered separately or in combination with the à la carte menu  
Appetizers Naf. 23.50 | Entree Naf. 52.50 | Dessert Naf. 17.50  
Gerechten kunnen ook los besteld worden of in combinatie met het à la carte menu  
Voorgerechten Naf. 23,50 | Hoofdgerecht Naf. 52,50 | Dessert Naf. 17,50