

starters

tomato & basil v 13⁵⁰
tomato mousse • airy mozzarella
tomato & celery salsa • basil sorbet

pumpkin v 13⁰⁰
portobello • chives • light vadouvan sauce

roasted salmon 14⁵⁰
roasted in nori • lime crème
salmon tartare with ponzu • sweet & sour

steak tartare 15⁵⁰
egg yolk cream • wild garlic
focaccia crostini • pickled onions • capers

entremet

pike-perch 14⁵⁰
confit sauerkraut • eel & porcini sauce

vichyssoise v 11⁰⁰
potato and leek soup
crispy potato bits • chives

ibérico pork shoulder 14⁵⁰
slow-cooked Ibérico • celeriac • balsamic
sweet & sour clustered mushrooms

bread & dip 5⁰⁰
herbs from the Hoftuin

salad 6⁵⁰
vegetarian Caesar salad

portion of fries 5⁰⁰
mayonnaise

truffle fries 7⁵⁰
truffle dip • Parmesan

Hoftuin veggies 7⁵⁰
fresh harvest from the Hoftuin

seared duck liver 5⁰⁰

mains

aubergine v 24⁵⁰
roasted aubergine • courgette • feta
tomato salsa • paprika sauce

fish & season 26⁰⁰
catch of the day • sweet potato
fennel • broccolini • verjus beurre blanc

duck breast 27⁵⁰
crispy polenta • berry compote • chicory
yuzu • red port jus

beef steak 27⁵⁰
black salsify • beetroot • mushrooms
celeriac cream • red wine jus

dessert

brownie fudge 11⁰⁰
“heavenly mud” chocolate mousse
calamansi ice cream • toasted white chocolate

affogato 7⁵⁰
espresso • homemade vanilla ice cream

scroppino 8⁵⁰
limoncello • prosecco

coffee & friandises 7⁵⁰
coffee or tea of your choice
home-made friandises

cheese platter 18⁵⁰
assorted cheeses • nut bread • chutney

v vegetarian

We take the utmost care when preparing our dishes with regard to food allergies. Please inform our staff of any allergies before placing your order.

dinner • 17:30 - 21:00

on the side

