



STARTER

French bread with garlic butter, aioli
and olive tapenade € 5,00

Cold starters

Chefs parade:
5 small appetizers, composition changes daily € 14.50

Carpaccio of venison with beetroot, cranberries, duxelles of
chestnut mushrooms and truffle € 10.50

Panna cotta made of parsnip with fried chanterelles, roasted pumpkin
and beetroot, with a tuille of cep mushrooms € 10.50

Red mullet with fried king prawns, fennel, chorizo and shallots € 10.50

Terrine of rabbit and duck liver with brioche bread € 12.50

Salad of forest mushrooms with a dressing of cranberries
and chips of vitelotte potatoes € 10.50
as a main € 14.50

Tuna baked with sesame, with sweet and sour cucumber,
wasabi and ginger € 10.50

Warm starters

Wild broth with a garnish of forest mushrooms € 7,00

Slightly spicy coconut pumpkin soup € 6,00

Soup of the day € 5,50

Wood pigeon with parsnip and its own gravy € 14,00

Prawns (peeled) with Mediterranean garlic sauce € 13,50

[The dishes above can be ordered from 12pm until 9pm]



MAIN COURSE

fried salmon with beurre noisette	€ 19,50
Redfish fillet with green dill sauce and roasted carrots	€ 21,50
Venison with chanterelles, parsnip and celeriac	€ 22,50
Dutch steak with a sauce of red wine, apple and capers	€ 18,50
Wild duck with mousseline, Brussels sprouts and its own gravy	€ 20,50
Combination of hare stew and hare fillet with red cabbage and a sauce of juniper berries	€ 24,50
Veal liver with braised apple, red onions and bacon	€ 19,50
Sate of pork with fries	€ 17,50
Gnocchi with forest mushrooms, rocket and Parmesan	€ 16,50
Tartlet of celeriac and potato with spinach and mornay sauce	€ 19,00

For the children (up to 12 years)

Pancake with syrup and powdered sugar	€ 5,00
Fries with chicken nuggets	€ 6,50
Small pasta Bolognese	€ 8,50

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DESSERT

Cheese platter selection of cheeses with nut-fig bread and plum chutney	€ 10,50
<i>Wine tip: a glass of 20-year-old tawny (Dow's)</i>	
Baba au rhum with vanilla ice cream	€ 8.00
<i>Wine tip: a glass of Pedro Ximenez</i>	
Parfait of banana with foam of licorice	€ 6,50
<i>Wine tip: a glass of Pineau des Charentes rouge 5ans</i>	
Crème brûlée of caramel with lemon sorbet	€ 7.50
<i>Wine tip: a glass of Muscat de Beaumes de Venice</i>	
Tasting of sweet desserts	€ 9,50
<i>Wine tip: a glass of Rietvlei (red muscat)</i>	
Sachertorte with vanilla ice cream	€ 7.00
<i>Wine tip: a glass of pineau des charentes rouge 5ans</i>	
Maple walnut ice cream with whipped cream (3 scoops)	€ 7.00
Children's ice cream (under 12 years)	€ 3,50
Irish coffee	€ 7,00
French coffee (Grand Marnier)	€ 7,00
Café D.O.M. (Benedictine)	€ 7,00

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