OUD ZUID

DINER

GOURMAND MENU € 37,-

STARTER

Swordfish
(Seviche)
Romesco . Avocado . Grapefruit
Or
Terrine de Campagne
Cepes . Musterd fruits . Trompette de la mort

HOOFDGERECHT

Halibut
Scallop . Celeriac . Truffle
Or
Jugged hare
Mushroom . Pumpkin . Brussel sprouts

NAGERECHT

Farmhouse cheeses
Homemade jam . Fruitloaf
Or
Panettone
Cinnamon . Chocolate . Whisky

SUPPLEMENTS

Homemade French fries 4,5
Green garden salad 4,5
Seasonal vegetables 4,5
Bread 'Van Menno' 4,5
with truffle mayonnaise
If you have an allergie, please let us know

STARTERS

Oysters 18,-
(1/2 dozen)
Fines de Claires . Mignonette sauce . Lemon

Octopus 17,50
(grilled)
Cavolo nero . Piment . Butterbeans

Scallop 18,-
Tarte Tatin . Pumpkin . Red chicory

Foie gras 19,50
(terrine)
Confit de canard . Brioche . Quince

Coppa di Parma 17,-
Fig . Fennel . Hazelnut

Beef 18,-
(carpaccio)
Truffle . Mushroom . Jerusalem artichoke

Cauliflower 15,-
Piccalilli . Apple . Beetroot

Caesar 14,50
Prawn . Parmesan . Egg

SOUP

Lobster *13,-*
Cognac . Cream . Prawn

Zuppa di Cereali *11,50*
Lentil . Cepe mushroom . Beans

Vichyssoise *12,50*
Foie gras . Truffle . Crispy onion

If you share, we charge € 2,50

MAIN

Cod 26,-
Brandade . Beetroot . Watercress

Turbot 31,-
Spinach . Pommes Dauphine . Egg

Risotto 24,-
Octopus . Pumpkin . Sage

Rib-eye 27,50
French fries . Salad . Truffle sauce

Pheasant 27,-
Sauerkraut . Mushroom . Star anise

Venison 29,50
Parsnip . Red cabbage . Elderberry

Ravioli 22,-
Celeriac . Cepes . Gorgonzola
(also as a starter 15,-)

DESSERT

Coulant *11,50*
(dark chocolate) ±10 min
Almond . Sea salt . Vanilla-ice cream

Tiramisu *10,50*
Mascarpone . Mocca . Amaretto

Crème Brulee *11,-*
Hazelnut . Blueberry . Vanilla-ice cream

Chocolate truffle *11,-*
Pistachio . Coconut . Orange

Cheese *14,50*
Homemade jam . Fruit loaf