



MENU

STARTERS

TERRINE DUO OF GAME MEATS
WITH CHICORY SALAD, WALNUTS, AND CUMBERLAND SAUCE

WARM SALAD WITH BACON,
FRESH FIGS, AND BASTIAANSEN CHEESE CRUMBLE

SCAMPI RAVIOLI
WITH RED CURRY AND COCONUT INFUSION

STUFFED PORTOBELLO
WITH FRESH SPINACH AND GRATINATED GOAT CHEESE



SOUPS

PUMPKIN SOUP WITH CHESTNUT GARNISH

CAULIFLOWER SOUP WITH A SPICY TOUCH OF 'NDUJA

MAIN COURSES

VENISON STEW
WITH RED WINE, JUNIPER BERRIES, AND A CRISPY PANCETTA
TOPPING

PORK TENDERLOIN
WITH A REFINED TOUCHE OF LIME

AU GRATIN FISH CASSEROLE
WITH NOILLY PRAT

PENNE
WITH MUSHROOM CASSOULET, CHERRY TOMATOES,
TOPPED WITH STRACCIATELLA CHEESE



DESSERTS

CARAMELIZED PINEAPPLE
WITH COCONUT ICE CREAM

CHOCOLATE MOUSSE WITH MANDARIN

BAILEYS AFFOGATO

CHEESE PLATTER



3-COURSE MENU / €58

STARTER
MAIN COURSE
DESSERT

4-COURSE MENU / €63

STARTER
SOUP
MAIN COURSE
DESSERT

5-COURSE MENU / €74

STARTER
SOUP
MAIN COURSE
CHEESE PLATTER
DESSERT