

# Starters

## Smoked salmon

KOHLRABI, CURDS, MUSTARD DRESSING, MUSTARD ICE, CREAM

€ 22.50

## Eel fillet

WHITE RADISH, CUCUMBER PREPARATIONS, HORSERADISH, SEAWEED

€ 24.50

## Roasted lacquered mackerel

LEEK TEMPURA, CURRY DRESSING, CURRY MAYONNAISE, WAKAME

€ 21.50

# Main courses

## Sea bass

MUSHROOM RAVIOLI, OYSTER MUSHROOM, PARMESAN, TRUFFLE JUS

€ 32.50

## Langoustine

EGGPLANT PREPARATIONS, BELL PEPPER COULIS, LANGOUSTINE GRAVY

€ 39.50

## Sea bream in salt crust

RISOTTO, OLD ROTTERDAM CHEESE, SEAWEED, ACETO BALSAMICO

€ 35.00

# Oysters

## Fines Claires

HALF A DOZEN

€18.00

## Creuses Geay speciales

HALF A DOZEN

€33.50

# Desserts

## Poached pear

GRANOLA, ORANGE DRESSING, BASIL OIL, ORANGE-BASIL SORBET

€17.50

## ‘Appelflap’

APPLE, CINNAMON, RAISINS, VANILLA FOAM, VANILLA ICE CREAM

€ 17.50

## Cheese platter

VARIOUS TYPES OF BREAD, CHUTNEY, SYRUP

€ 19.50