



DUTCH CUISINE THREE-COURSE MENU

€48

Jarst, our chef, enjoys cooking with influences from European cuisine, while occasionally our team ventures beyond these borders. The only reason for this is our commitment to creating the tastiest and best dishes! Since 2021, we have been part of Dutch Cuisine, an initiative started by top chefs and other professionals from the food industry who aim to put Dutch food culture on the map. We focus on cooking with flavor, health, and responsibility, driven by creativity and originality, always following the principle: less is more. Below is an example of our three-course diner.

TO START WITH:

Stagukade - Chanterelle - Chestnut - Celeriac

MAIN DISH:

Skate Wing - Chicory - Potato - Grapefruit

FINAL COURSE:

Dark Chocolate - Espresso - Red Beet

GRAND CAFE THREE-COURSE MENU WITH SIDE-DISHES

€48

TO START WITH:

Salmon marinated in red beetroot with pickled onions and horseradish cream

MAIN DISH:

Grilled steak with Brussels sprouts, roasted winter vegetables, crispy polenta, and Parisian butter

FINAL COURSE:

French toast made from Frisian sugar bread with poached pear and vanilla ice cream

