# THREE COURSE CHOICE WINTER MENU

31,50

12- 3m

Dishes can also be ordered separately. If you are going to a performance, please let us know.

V = vegetarian

sourdough rolls with assorted spreads	5,75
starters	
beef carpaccio   truffle mayonnaise   parmesan cheese   pine nuts   arugula	10.80
wine suggestion: mirassou - pinot noir 5.00	
deer rollade   smoked duck breast   onion compote   celeriac mousseline   preserved duck leg	11.50
wine suggestion: mirassou - pinot noir 5.00	
salmon marinated in red beets   sweet and sour radish   roasted cauliflower   saffron mayonnaise	11.25
wine suggestion: mirassou - chardonnay 5.00	
warm ovenbaked fig with honey   pearl barley salad   roasted orange   shropshire bleu   ras el hanout V	10.50
wine suggestion: luisa - friulano 5.00	
tomato soup   vegetable garnish   bread   crème fraiche 🕐	7.75
seasonal soup   bread   crème fraiche	7.75
lobster bisque   shrimp garnish   bread   crème fraiche	10.80
wine suggestion: verdejo 5.00	

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## salads

grilled pumpkin salad   goat cheese fried in panko   walnuts   pomegranate   pedro ximénez syrup 💟	9.80 / 14.90
wine suggestion: pomino - pinot blanc 5.00	
wild boar coppa salad   marinated red cabbage   carrots   raisins   walnuts   olive oil	9.80 / 14.90
balsamic vinegar	
wine suggestion: mirassou - pinot noir 5.00	

### main dishes

<ul> <li>roasted deer with stew   red cabbage   potato mousseline   chicory   brussels sprouts</li> <li>wine suggestion: carnivor - cabernet sauvignon 5.00</li> <li>baked sea bass on tomato fennel salsa   grilled roseval potato   beurre blanc sauce</li> </ul>	18.50
	17.50
baked sea bass on tomato fennel salsa   grilled roseval potato   beurre blanc sauce	17.50
	11.00
wine suggestion: luisa - friulano 5.00	
mushroom ravioli   truffle sauce   sautéed mushrooms   parmesan cheese   herbed oil 🕐	16.50
wine suggestion: jean leon - chardonnay 5.00	
duck breast   pumpkin cream   carrot chutney   pomme amandine   brussels sprouts   gravy	18.00
grilled beef ribeye   seasonal vegetables   fries   bearnaise sauce (menu supplement 5.00)	
wine suggestion: cordillera - carignan 5.00	
seasonal burger   beef   arugula   red cabbage   mushrooms   goat cheese   fries	16.25
hamburger classic   bbq sauce   cheddar   lettuce   tomato   mustard mayonnaise   fries	16.25
roasted mushroom burger   arugula   red cabbage   mushrooms   goat cheese   fries 🕐	16.25

## side dishes

fries with mayonnaise	3.00
green salad	3.00
grilled pumpkin   walnuts	4.70

#### desserts

coconut passionfruit bavarois   tropical fruit compote   coconut macaroon	7.75
warm fruitcake   cherries   amarene cherry ice cream	7.75
cheesecake with poached pear   crumble   pear mousse   spiced caramel	7.75
banoffee pie   banana   toffee   whipped cream   vanilla ice cream	7.75
wine suggestion: torres floralis - moscatel Oro 5.40	
5 assorted cheeses   apple syrup   fruitcake (menu supplement 2.50)	10.80
wine suggestion: fonseca - bin 27 5.50	
coffee complete   coffee or tea of your choice with a selection of bite-sized sweets	7.75

## CHILDREN'S MENU

I want to draw	poffertjes, syrup & powdered sugar	5.00
I'm not hungry	children's pancake	5.00
I don't know what I want	fries with bitterballen, frikandel or chicken nuggets	5.50
I want to play	pasta Bolognese with cheese	6.00
I want to cut it myself	salmon with fries & vegetables	9.50
I'm not in the mood	Steak with fries and vegetables	9.50
I only want ice cream	Children's ice cream	3.50
	lce pops	starting at 1.00



Do you have special dietary needs or food allergies, a good idea or just something nice to say, then we want to hear it from you!

Want to enjoy an additional treat? Order the **Dertien-arrangement** (a tasty snack + drink) for just 8.50 p.p.