

TASTING MENU

FOR THE WHOLE TABLE, UNTIL 8 P.M.

FOUR COURES | 48.50 p.p.

FIVE COURSES | 56.50 p.p.

cheese instead of dessert | + 4.00

Our Tasting Menu is determined by daily fresh market offers and constantly changing.

LARGER GROUPS & TABLES

When dining with groups of ten people or more, we automatically offer our seasonal and standard three-course menus.

Would you prefer to dine *à la cart* or put together a different menu for your party?

Please enquire after the possibilities in advance of your dinner.

STARTER

JAMBON & MELON | 11.50

serrano ham | melon
feta | balsamic vinegar

VEAL CARPACCIO | 12.25

salad | aged sheep cheese | pine nuts
sun-dried tomato

VITELLO TONNATO | 12.25

salad | caper
tuna-mayonnaise

SPICY SCAMPI | 12.75

quinoa | paprika | onion

BURRATA | V | 12.50

soft cheese | oven-tomato
basil | pesto

FRESHLY BAKED BREAD | V | 6.25

butter | aioli | pesto

SOUP

TOMATO | 6.25

meatballs | basil
cream | leek

CHICKEN | 7.25

noodles | bok choy

FISH | 10.25

salmon | white fish
scampi | mussel

TOMATO | V | 6.00

basil | cream | leek

SALADE

STARTER/MAIN

GOAT'S CHEESE | V | 12.50/ 17.50

blue berry

SALMON & SCAMPI | 14.25/ 19.25

wasabi-mayonnaise

MAIN

VEAL RIB-EYE | 28.75
light curry | apricot

PORK TENDERLOIN | 23.75
bacon | onion | mushroom
cream sauce

CHICKEN | 17.75
fruit | sweet chili

LEG OF RABBIT | 24.75
fruit | raisin

BURGER JAN'S POLDER | 16.75
cheddar | bacon | lemon-mayonnaise

RIB-EYE
herb butter | 27.25
red pepper | paprika | onion | 29.25
mushroom sauce | 29.25

FILET MIGNON
herb butter | 28.75
red pepper | paprika | onion | 30.75
mushroom sauce | 30.75

NORTH SEA SOLE | MP
butter | lemon

SCAMPI | 25.75
garlic | fresh herbs

SEA BASS | 22.25
antiboise | tomato | lemon

CATCH OF THE DAY | 24.25

PORTOBELLO BURGER | V | 16.75
cheddar | pesto

BAKED CHEESE | V | 21.75
fruit | grilled vegetables

SHARE A PAN

FOR TWO PEOPLE

FILET MIGNON | 57.50
mushroom | tomato | onion

PANGASIUS & SCAMPI | 49.50
mushroom | paprika | onion

SUPPLEMENTS

FRESHLY BAKED BREAD | 6.25
FRIES WITH MAYONNAISE | 3.50/ 4.50

Our starters are served with freshly baked bread, our main courses with a potato dish, fresh vegetables and a salad.

WINE TASTING MENU

ALSO AVAILABLE IN SMALLER GLASSES

THREE COURSES | 18.00/ 12.00
FOUR COURSES | 24.00/ 16.00
FIVE COURSES | 30.00/ 20.00

SEASONAL WINE

ENQUIRE AFTER OUR CURRENT SELECTION

PER GLASS | 5.50
PER BOTTLE | 25.00

DESSERT

DAME BLANCHE | 6.25
vanilla | whipped cream
chocolate sauce

TARTE TATIN | 9.25
apple | vanilla | kletskep

YOGHURT-AMARENA ROLL | 8.75
cherry | whipped cream

PAVLOVA | 8.75
lemon | almond | whipped cream

CHOCOLATE MOUSSE | 8.75
chocolate | whipped cream

CHEESE PLATEAU | 12.25
four cheeses | homemade chutney
treacle | grape | bread

SCROPPINO | 8.50
vodka | cava | lemon

ESPRESSO MARTINI | 9.00
vodka | espresso | coffee liquor

COFFEE & ICE CREAM CAKE | 6.50

COFFEE JAN'S POLDER | 7.50
chocolate | praline
petit-four | tiny liquor

SPECIAL COFFEE | 6.75
coffee | whipped cream
liquor of choice

BITES

FRIES & MAYONNAISE | 3.50/ 4.50

FRESHLY BAKED BREAD | V | 6.25

BITTERBALLEN | 6.75

MIXED BITTERGARNITUUR | 7.75

FRIED SPRING ROLLS | V | 6.75

NACHOS | V | 3.50/ 6.50

JAN'S BITES | 16.75
charcuterie | cheese | nachos | dips | bread

KID'S MENU

CARPACCIO | 7.00
melon | jambon

TOMATO SOUP | 4.00
meatballs | cream

FRIES & SNACK | 7.50
frikandel | croquet
chicken nuggets | cheese-soufflé

MEATBALLS | 9.00
fries | mayonnaise

TAGIATELLA | V | 11.00
tomato | mozzarella

PANGASIUS FILLET | 11.00
fries | mayonnaise

ICE CREAM | 5.25
whipped cream

CHOCOLATE MOUSSE | 5.25
whipped cream