

## SURPRISE MENU

FOR THE WHOLE TABLE, UNTIL 8 P.M.

FOUR COURES | 54.5 p.p.

FIVE COURSES | 61.5 p.p.

*cheeseboard instead of dessert | + 4.5*

Our surprise menu is determined by daily fresh market offers and constantly changing.

## LARGER GROUPS & TABLES

For groups up to ten people, we serve no more than six different dishes per course.

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 carte* or put together a personalised menu for your party? Please enquire after the possibilities ahead of your dinner.

## STARTER

JAMBON & MELON | 13

serrano ham | melon  
feta | balsamic vinegar

VEAL CARPACCIO | 13.5

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

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VITELLO TONNATO | 14

salad | caper  
tuna-mayonnaise

SPICY SCAMPI | 14

quinoa | paprika | onion

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BURRATA | V | 13.5

soft cheese | oven-tomato  
basil | pesto

FRESHLY BAKED BREAD | V | 7

butter | aioli | pesto

## SOUP

TOMATO | 7

meatballs | basil  
cream | leek

CHICKEN | 8

noodles | bok choy

FISH | 11.5

salmon | white fish  
scampi | mussel

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TOMATO | V | 6.5

basil | cream | leek

## SALADE

STARTER/MAIN

GOAT'S CHEESE | V | 14/ 19

blueberry

SALMON & SCAMPI | 16/ 21

wasabi-mayonnaise

## MAIN

**VEAL RIB-EYE | 31**  
light curry | apricot

**PORK TENDERLOIN | 26**  
bacon | onion | mushroom  
cream sauce

**CHICKEN FILET | 19**  
fruit | sweet chili

**LEG OF RABBIT | 27**  
fruit | raisin

**BURGER JAN'S POLDER | 18**  
cheddar | bacon | lime-mayonnaise

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**RIB-EYE**  
herb butter | 30  
red pepper | paprika | onion | 33  
mushroom sauce | 33

**FILET MIGNON**  
herb butter | 32.5  
red pepper | paprika | onion | 35.5  
mushroom sauce | 35.5

**NORTH SEA SOLE | MP**  
butter | lemon

**SCAMPI | 27.5**  
garlic | fresh herbs

**SEA BASS | 24.5**  
antiboise | tomato | lemon

**CATCH OF THE DAY | 27**

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**PORTOBELLO BURGER | V | 17.5**  
cheddar | pesto

**BAKED CHEESE | V | 23.5**  
fruit | grilled vegetables

## SHARE A PAN

*SERVES TWO*

**FILET MIGNON | 66**  
mushroom | tomato | onion

**PANGASIUS & SCAMPI | 54.5**  
mushroom | paprika | onion

## SUPPLEMENTS

**FRESHLY BAKED BREAD | 7**  
**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/ 12**  
**FOUR COURSES | 24/ 16**  
**FIVE COURSES | 30/ 20**

## SEASONAL WINE

*ENQUIRE AFTER OUR CURRENT SELECTION*

**PER GLASS | 6.5**  
**PER BOTTLE | 30**

## DESSERT

**DAME BLANCHE | 7.5**  
vanilla | whipped cream  
chocolate sauce

**TARTE TATIN | 10**  
apple | vanilla | kletskep

**YOGHURT-AMARENA ROLL | 9.5**  
cherry | whipped cream

**PAVLOVA | 9.5**  
lemon | almond | whipped cream

**CHOCOLATE MOUSSE | 9.5**  
chocolate | whipped cream

**CHEESE PLATEAU | 13**  
four cheeses | homemade chutney  
treacle | grape | bread

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**SCROPPINO | 9.5**  
vodka | cava | lemon

**ESPRESSO MARTINI | 10**  
vodka | espresso | coffee liquor

**COFFEE & ICE CREAM CAKE | 7**

**COFFEE JAN'S POLDER | 8.5**  
chocolate | praline  
petit-four | tiny liquor

**SPECIAL COFFEE | 7.5**  
coffee | whipped cream  
liquor of choice

## BITES

**FRIES & MAYONNAISE | 3.5/ 4.5**

**FRESHLY BAKED BREAD | V | 7**

**BITTERBALLEN | 6.5/ 10.5**  
6 pieces/ 10 pieces

**MIXED BITTERGARNITUUR | 8.5**  
10 pieces

**FRIED SPRING ROLLS | V | 8.5**

**JAN'S BITES | 19**  
charcuterie | cheese | tortilla chips  
dips | bread

## KID'S MENU

**CARPACCIO | 7**  
melon | jambon

**TOMATO SOUP | 4.5**  
meatballs | cream

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**FRIES & SNACK | 8.5**  
frikandel | croquet  
chicken nuggets | cheese-soufflé

**MEATBALLS | 10**  
fries | mayonnaise

**TAGIATELLA | V | 12**  
tomato | cheese

**PANGASIUS FILLET | 12**  
fries | mayonnaise

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**ICE CREAM | 5.5**  
whipped cream

**CHOCOLATE MOUSSE | 6.5**  
whipped cream