

EAT | DRINK | ENJOY

BREAD & MORE...

Toastie with **king prawn**, pear chutney, rocket and nuts 15,50

Goats' cheese toastie with honey and bacon 6,75

Breakfast sandwich with toasted brioche, bacon, egg and cheese 7,75

Ciabatta with **spicy chicken**, beans, bean sprouts and sweet 'n sour cucumber 12,50

Fried eggs "Henricus" style with ham, farm cheese and bacon 10,75

Salad with **sautéed gamba**, cucumber, bean sprout, seaweed pesto, crisps and red pepper-soy dressing with lime 15,50

Beef croquettes with sourdough bread and herb mustard 10,75

Ciabatta with **entrecôte**, Parmesan cheese, mushrooms and truffle mayonnaise 14,75

Club sandwich with **smoked salmon**, cream cheese, chive and egg 13,75

Caesar salad with romaine lettuce, anchovies, croutons and poached egg (with chicken + 2,50) 12,75

Homemade **pea soup** with rye bread and bacon 9,75



Bundle salmon 24,75

Aberdeen Angus **entrecôte**
200 gr. 23,75 / 300 gr. 32,75

Aberdeen Angus **rib eye steak** 23,75

Chicken thigh satay with acar and prawn crackers 20,50

Choose between French fries or Flemish fries & salad or vegetables



MENU PURE 36,50



Chef's tasting of starters

or

Seasonal **soup**



Fish or meat main course



Pure dessert

or the chef's **selection of cheeses**

3 course pairing wines 19,50

Ask us for extra course possibilities!



SIGNATURE DISHES

STARTERS

Brown crab salad / granny smith / walnut 16,75

Salad **Anjou pigeon** / beet / parsnip 15,75

Lentil soup / cheek of deer / tzatziki 10,75

MAIN COURSES

Lemon sole / cabbage / duck liver / curry 28,75

Deer back strap / turnip / mushrooms 32,50

Red lentils / yoghurt / cauliflower / mango 19,50 (vegetarian)

Classics

Thinly sliced **beef carpaccio** with rocket, pine nuts, Parmesan cheese and truffle cream 12,75

Aberdeen Angus **beef burger** (200 gr.) with mozzarella, bacon and truffle mayonnaise 16,75

Aberdeen Angus **beef burger** (200 gr.) with spicy guacamole and tomato 15,75

Lasagna with tomato sauce and tomato 19,75

APPETIZERS, BITS & BITES

Farm bread plate (2 pers.)

Meat selection 16,50

Fish selection 17,50

Bread with tapenade & aioli 5,75

Warme appetizers per stuk

Croquette-style **beef ball** 1,00

Beetroot croquette-style ball 1,25

Carrot croquette 1,75

Dutch matured **cheese finger** 1,00

Shrimp in breadcrumbs 1,00



Desserts & Sweets

Homemade lemon **cheesecake** with crispy nuts 5,75

Chocolate truffles (4) 5,75

Homemade **apple pie** with vanilla ice cream 6,75

Brownie "The Rock" 6,50

Yellow Duck with Tonka bean, tangerine and lemon foam 6,75

Carrot with white chocolate and spiced biscuit 6,50

Strained yoghurt: Granola, pear & chocolate or Apple, honey & nuts 5,75

Get sparkling!

CHAMPAGNES

Champagne Réserve Particulière, Brut S.A. 11,50 / 67,50

PINOT NOIR, CHARDONNAY & PINOT MEUNIER
NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE

Champagne Réserve Particulière, Brut rosé 75,00

PINOT NOIR, PINOT MEUNIER & CHARDONNAY
NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE

SPARKLING WINES

Bodega Norton – Cosecha Especial Extra Brut S.A. 7,50 / 43,50

CHARDONNAY
MENDOZA, ARGENTINA



★ ★ ★ ★ ★ GIN TONIC ★ ★ ★ ★ ★

Bobby's Gin

Sinaasappel & Kruidnagel
Fever Tree Indian Tonic
11,50

The London No1 Gin

Limoen & Verse Munt
Fever Tree Indian Tonic
12,75

Hendricks Gin

Komkommer
Fever Tree Indian Tonic
12,50

Gin Mare

Citroen & Rozemarijn
Fever Tree Indian Tonic
11,75

- ALL GIN & TONICS ARE ALSO AVAILABLE WITH FEVER TREE ELDERFLOWER TONIC -

OUR HOUSE SELECTION

WHITE

Culemborg – Chenin Blanc 4,50 / 26,50

FRANSCHHOEK, WESKAAP, SOUTH AFRICA

Santa Alvara – Chardonnay 5,50 / 32,50

CENTRAL VALLEY, CASABLANCA VALLEY, CHILE

RED

Culemborg Cape Red 4,50 / 26,50

CINSAULT, CABERNET-SAUVIGNON & RUBY CABERNET,
FRANSCHHOEK, WESKAAP, SOUTH AFRICA

Santa Alvara – Merlot 5,50 / 32,50

CENTRAL VALLEY, RAPEL VALLEY, CHILE

ROSÉ

Culemborg – Shiraz & Pinotage 4,50 / 26,50

FRANSCHHOEK, WESKAAP, SOUTH AFRICA

SWEET

Culemborg Moscato 4,50 / 26,50

FRANSCHHOEK, WESKAAP, SOUTH AFRICA

WHITE WINES

BY THE GLASS

Esterhazy – Grüner Veltliner 6,25 / 36,50

BURGENLAND, AUSTRIA

Beronia – Rueda Verdejo 6,75 / 39,50

RUEDA, SPAIN

Brochet Réserve –

Sauvignon Blanc 6,25 / 36,50

IGP VAL DE LOIRE, LOIRE, FRANCE

Antinori – Vermentino 8,00 / 46,50

TUSCANY, ITALY

OUR BOTTLE SELECTION

Tüzkö Birtok – Traminer 29,50

BÁTAAPÁTI, HUNGARY

Azienda Agricola Giol – Verduzzo 32,50

SAN POLO DI PIAVE, VENETO, ITALY

Boschendal – 1685 39,50

CHARDONNAY
FRANSCHHOEK, SOUTH AFRICA

Masi – Masiatico 44,50

PINOT GRIGIO & VERDUZZO
VENETO, ITALY

RED WINES

BY THE GLASS

Boschendal – Lanoy 6,25 / 36,00

CABERNET SAUVIGNON & MERLOT
FRANSCHHOEK, SOUTH AFRICA

Tormaresca – NèPriCa 6,50 / 38,00

NEGROAMARO, PRIMITIVO & CABERNET-SAUVIGNON
PUGLIA, ITALY

Sacha Lichine – Le Coq Rouge 6,25 / 36,50

GRENACHE, SYRAH & MERLOT
I.G.P. PAYS D'OC, FRANCE

Beronia – Rioja Reserva 7,50 / 44,00

TEMPRANILLO, MAZUELO & GRACIANO
RIOJA, SPAIN

OUR BOTTLE SELECTION

Les Jamelles – Pinot Noir 37,50

LANGUEDOC, FRANCE

Bodega Norton – Malbec Reserva 39,50

MENDOZA, LUJÁN DE CUJO, ARGENTINA

Bodegas Borsao – Bole 33,50

GARNACHA & SYRAH
D.O. CAMPO DE BORJA, SPAIN

Antinori – Pèppoli Chianti Classico,

1/2 bottle 27,50 / 49,50

SANGIOVESE, MERLOT & SYRAH
TUSCANY, ITALY

Finca Moncloa 51,50

SYRAH, CABERNET SAUVIGNON, MERLOT,
PETIT VERDOT & TINTILLA DE ROTA
ANDALUSIA, SPAIN

ROSÉ WINES

OUR BOTTLE SELECTION

Boschendal – Blanc de Noir 32,50

MERLOT, CABERNET SAUVIGNON & SHIRAZ
FRANSCHHOEK, SOUTH AFRICA

Domaine la Samarette 39,50

GRENACHE NOIR, SYRAH, VERMENTINO & CINSAULT
AOC LUBERON, VALLÉE DU RHÔNE, FRANCE

DESSERT WINES

DELIGHTFUL COMPLETION

Bodega Norton – Cosecha Tardia

Dulce Natural 4,75

CHARDONNAY
MENDOZA, ARGENTINA

Boschendal – Vin d'Or 5,75

CHENIN BLANC, VIOGNIER, ROUSSANNE
& GRENACHE BLANC
FRANSCHHOEK, SOUTH AFRICA

Etim Verema Tardana Negra 7,50

GARNACHA
MONTSANT, SPAIN

