

The chef's favorites menu is based on seasonal products and changes every four weeks

This menu can also be prepared vegetarian

Chef's Favorites Menu

Salad of prawns / Iberico broth / mushroom

Roasted plaice / celeriac / hazelnut / lemon beurre blanc

Pheasant / sauerkraut / Jerusalem artichoke / pheasant sauce

Dessert of chocolate / blackberries / yoghurt

4 courses € 55,-

*Chef's advice; choose 3 or 4 dishes to complete your meal
The chef also creates vegetarian dishes. If you have any allergies, let us know*

€15 a dish

Oriental style cooked oysters

Truffle velouté / XO ravioli / parsley

Salad squid / orange / tomato sambal

Fresh herbs risotto / roasted mushrooms / crispy Parmesan

Porkbelly / Jerusalem artichoke / Granny Smith

€ 20 a dish

Tuna sashimi / wasabi mayonnaise / algin crisps

Grilled sandwich foie gras / Madeira / beetroot / hazelnut

Deep fried King prawn "special" / shallot / curry / lemon grass

Linguine / carpaccio seabass / lobster cream / lemon

Jasmin tea marinated & roasted veal stew/ leek / cacao / soy sauce

Combi Black Angus / shortrib / black pepper

Exclusive signature dishes

To order as a starter or as a main course

KLC: krab, langoustine and caviar € 38,50

Black Angus sukade € 20 - € 35

€10

Zoet / Sweet

Pavlova met hazelnoot, pistache en bramen

Pavlova / hazelnut / pistachio / blackberry

Chocoladereep gevuld met vanille en fudge van karamel

Chocolate bar / vanilla / caramel fudge

Dessert van ananas, kokos en passievrucht

Coconut / pineapple / passion fruit

Dessert van peer, chocolade en karamel

Pear / dark chocolate / caramel

€15

Kaas / Cheese

Assortiment boerenkazen met garnituur

Selection of local and international cheeses with fittings

Signature dessert De Kersentuin : Cherry & Chocolate

Zoet

Sweet

Dessert

Zoetekauw

Kaas

Cheese

Kaasplankje

Delicious

Dutch

Enjoy