

DINNER

FROM 17.30

CHEFS MENU

Tasting of the menu, picked by our chef

four courses	37
three courses	32

Any dietary requirements? Please let us know.

STARTERS	Kale semi crunchy, with fresh cheese, smoked walnuts and winter purslane	9,5
	Herring from the market with young carrot salad, brioche croutons and Amsterdam pickles	8,5
	Beetroot broth with potato salad, dill and smoked mackerel (vegetarian option possible)	8

Wild wad oysters from 'Goede Visser's'	
one oyster	3,5
six oysters	19

Shrimp croquettes 4pcs with horseradish mayonnaise	9
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SIDES	Seasonal vegetables	4
	Green salad	4
	Homemade fries with mayonnaise	5
	Potato croquettes with mayonnaise	5,5
	Fresh bread with salted butter	4,5

MAINS	Mussels with salad and bread or fries	15/18
	Rolls of Savoy Cabbage filled with strained goat yoghurt, potato-'poffertjes', broccoli and garden cress	17

'Catch of the day' varying fish in season' served with brandade of sprats and celeriac, Swiss chard and parsley root cream	18
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'Zuurvlees' traditional Dutch beef stew with red cabbage and potato rounds	21
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Handmade bratwurst with potato croquettes, seasonal vege- tables and cranberry sauce	22
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DESSERTS	'Bokkenpootjes' with raspberry jam filling, served with chocolate ice-cream of Amsterdam chocolate	8,5
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Banana split with vanilla ice-cream and chocolate sauce	7,5
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Dutch cheese platter with two Dutch cheeses and raisinbread	9
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'Advocaatje' kinda like a boozy creme anglais with whipped cream	4
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Chocolates from 'Van Soest' three pieces	7,5
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