

CHEF'S CHOICE MENU

Galantine of **free-range chicken**
with bell pepper, sweet potato aioli,
herb oil and a parmesan biscuit

(14.00)

OR

Crayfish bonbon with segments
of grapefruit, vadouvan mayonnaise
and a truffle potato crisp

(14.00)

Pan-fried **pheasant** on sauerkraut
with Riesling beurre blanc

(17.00)

Poached **cod** with Jerusalem artichoke puree,
saffron potato and roasted mustard beurre blanc

(26.00)

OR

Pan-fried **venison steak** with stir-fried Brussels sprouts,
bacon, pommes fondant and juniper berry gravy

(24.00)

A variety of 4 **cheeses**
with tomato jam and fig bread

(14.50)

OR

Coconut mousse with marinated pineapple,
"spekkoek" crumble and chocolate ice-cream

(14.00)

OUR MENUS

OUR CULINARY TEAM CREATED
A DELICIOUS MENU FOR YOU

(11:30 AM - 10:00 PM)

MENU OTIUM

4 COURSE

44.50

MENU TASTE

3 COURSE

36.50

MENU FLAVOR

2 COURSE

29.50

WINE PAIRINGS

Accompanying wines for the ultimate
wine and dine combination

- 4 glasses 32.00
- 3 glasses 24.00
- 2 glasses 16.00

PLEASE SEE OUR EXTENSIVE WINE MENU FOR
MORE WINE OPTIONS BY THE GLASS/BOTTLE

BEER PAIRINGS

Accompanying beers for the ultimate
beer and dine combination

- 4 bottles 26.00
- 3 bottles 19.50
- 2 bottles 13.00