



## XINDERING

13.5

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### starters

- Arugula salad with pecorino, caramelized pear, and walnuts, drizzled with Sicilian olive oil
- Marinated salmon with lamb's lettuce, beetroot, and a fresh horseradish cream
- Lightly braised red lettuce with grilled sirloin steak and parsley

9.5

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### soup

- X - Parsnip cream soup with garlic croutons and sautéed oyster mushrooms

24.5

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### main courses

- X - Roasted pointed cabbage with white miso, biryani rice, pomegranate, almonds, coriander, and yogurt
- X - Grilled weever fillet with cockles and samphire in a spiced tomato sauce with caraway and lemon.
- X - Roasted pork belly with Puy lentils, fine vegetables, glazed onion, bay leaf, and ju

15.5

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### risotto

- Mushroom risotto with porcini and Parmesan cheese

37.5

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### special

- Grilled rib-eye from Simmental beef with Bordelaise sauce, green beans wrapped in bacon, and seasonal vegetables, served with fresh fries from De Goey-Koot and Flemish mayonnaise

6

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### extras

- Green salad with romaine lettuce, celery, cucumber, and tarragon (plant-based)
- Fresh fries from De Goey-Koot with Flemish mayonnais <sup>plant based</sup>

10.5

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### desserts

- X - Eton mess with white chocolate, mascarpone, and sea buckthorn
- X - Champagne cake with poppy seeds, lemon, kumquat, and a red fruit coulis
- X - Selection of four cheeses served with freshly baked bread and fig jam <sup>supplement 5 euro</sup>
- X - Petits fours with coffee | tea | cappuccino

33 | 39

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### theatre menu: two courses | three courses

- Parsnip cream soup with garlic croutons and sautéed oyster mushrooms
- Roasted pointed cabbage with white miso, biryani rice, pomegranate, almonds, coriander, and yogurt
- Eton mess with white chocolate, mascarpone, and sea buckthorn
- X Dinner Arrangement: Choice of main courses and desserts. Have an allergy or dietary preference? The kitchen will accommodate your needs. We are happy to assist with a suitable wine. Winepairing: € 6.5 per glass. Extra bread € 2.