

eet wat er speelt



ZINDERING

13.5

starters

- Grilled avocado with chipotle mayonnaise, black olive, spring onion, quinoa, and young lettuce ^{plant-based}
- Marinated mullet fillet with lupine bean hummus, grilled spring onion, samphire and orange.
- Bruschetta with tomato salsa, haystack ham, and basil

9.5

soup

- Nettle soup with salt-crusted roasted kohlrabi and sorrel ^{plant-based}

24.5

main courses

- ✕ - Cassave Cassava fritter with a red bean cream and a salsa of tomato, corn, lime, and coriander ^{plant-based}
- ✕ - Skewer of marinated pork loin with bay leaf, apricot, black pepper, and green asparagus
- ✕ - Pan-seared sea bass fillet with salsify, pine nuts, and beurre blanc

15.5

risotto

- Risotto with sautéed chanterelles and shaved truffle pecorino

37.5

special

- Grilled ribeye from organic butcher Gerrit Takke with Bordelaise sauce, green beans wrapped in bacon and mushrooms

6

extras

- Mixed salad with plenty of seasonal greens and a herb vinaigrette ^{plant-based}
- Fresh fries with Flemish mayonnaise

10.5

desserts

- ✕ - Panna cotta with rose sorbet and a sherry tuile
- ✕ - Tiramisu with savoiardi, mascarpone, almond liqueur, and cocoa
- ✕ - Selection of 4 cheeses with freshly baked bread and fig jam ^{supplement 5 euros}
- ✕ - Petit fours with coffee | tea | cappuccino

33 | 39

theatre menu: two courses | three courses

- Nettle soup with salt-crusted roasted kohlrabi and sorrel ^{plant-based}
- Cassave fritter met een crème van rode bonen en salsa van tomaat, mais, limoen en koriander ^{plant-based}
- Tiramisu van savoiardi, mascarpone, amandellikeur en cacao

- ✕ **Dinner package: choose from main courses and desserts. Do you have an allergy or dietary preferences? Of course, the kitchen will take it into account. We are happy to assist with a suitable wine.**

Wine Pairing: € 6.5 per glass. Extra bread € 2