



## SUGGESTIES / SUGGESTIONS

### Voorgerecht/ Starters

**Ceviche van zeebaars** – koriandermayonaise –  
mais - zoete aardappel crème - jalapeno

**Seabass Ceviche** – *coriander mayonnaise - corn –  
sweet potato cream - jalapeno*

15.95

*Winetip: Sauvignon blanc Marlborough*

**Vitello tonato** – kalfsvlees met tonijncrème –  
cantharellen – kapper appeltje - artisjok - basilicum

**Vitello tonnato** – *veal with tuna cream - chanterelles –  
caper apple - artichoke - basil*

16,95

*Winetip: Pinot grigio*

### Hoofdgerecht / Main

**Bouillabaise** - bisque - mosselen - scheermessen - kokkels –  
saffraan aardappel - gegrilde gamba

**Bouillabaise**, *bisque - mussels - razor clams - cockles –  
saffron potato - grilled prawn*

29.95

*Winetip: Rosé Chic Provence or Chenin blanc, Boschendal*

**Bavette** – gegrilde bimi - koolrabi - piccalilly –  
hollandaise - pomme dauphine

**Bavette** – *grilled bimi - kohlrabi - piccalilly –  
hollandaise - pomme dauphine*

27.95

*Winetip: Rioja, Saint Émilion*