

TASTINGMENU

BAR & RESTAURANT

With groups from 8 people upward, we prefer to work with a tasting menu. This way you can just sit back and relax and enjoy your company without the hassle of choosing new dishes every time. The tasting menu is a journey through our menu, with a selection of dishes being served at the table in rounds to share and enjoy together. The tasting menu can be expanded by adding a sweet dessert or cheese. Both is also possible of course! We would like to hear in advance if there are certain dietary requests or allergies, so that we can cater to these as well as possible!

The dishes below are an indication, each round we'll serve 3 different dishes - the actual selection will be made according to wishes/dietary requests/allergies.

Tastingmenu without dessert	32,50 p.p.
With a sweet dessert	5,50 p.p.
With cheeses	12,00 p.p.

Amuse round

Bread with chili-lemon butter, tzatziki with crispy pita and/or mushrooms al ajillo with cream cheese.

1st round

Quesadillas with cheddar, kimchi and crème fraîche

Dragon roll (sushi) with crispy prawns and avocado and/or with crunchy green asparagus

Ceviche of pollack caught from the North Sea, leche de tigre with passion fruit, sweet potato crisps, purple radishes & chili pepper

Fresh salad with different tomatoes, romesco, basil cream and roasted seeds and grains

2nd round

Tandoori chicken skewers with baked massala cauliflower & mango chutney crème

Crunchy flatbread pizza with hummus, spicy veggie meat, tomato & lettuce

Chinese pancakes with beef teriyaki

Truffle risotto with mushrooms, rocket salad and Parmesan cheese

3rd round

Mini cheeseburger on brioche or Oriental crispy fish burger

Fries with mustard mayonnaise

Dessert

Tasting of different sweet desserts

Cheese

Tasting of different kinds of cheeses, each with their own garnish

