

HEIMATKÜCHE
WITH FRENCH FINESSE AND MEDITERRANEAN EASE
EUROPEAN TASTE. LOCAL SOUL.


STARTERS


BEEF TARTARE ‘FRISIAN STYLE’ **23 EUR**
With lacquered smoked eel, pickled mustard cucumbers, delicate fri-sée tips & eel vinaigrette – a greeting from the North Sea coast.3,4,5

MILD SMOKED SALMON FROM SION **21 EUR**
With beluga lentils, orange & light housewife sauce. - Nordic, clear, delicate. - 2,3,4,9,8,12

NORTH SEA MUSSEL **21 EUR**
with cauliflower, hazelnut & chamomile.- best from the Wadden Sea.- 1,8,11 **+ OPTIONAL +30g Caviar “Prunier Tradition” 47EUR**


PATÉ EN CROUTE **23 EUR**
Tradition meets creativity: fine pâté in pastry with Waldorf salad, three types of mustard cream & pine nut vinaigrette. - 2,4,12

OUR MUSHROOM LIVER FFF **17 EUR** 
Delicate mushroom liver parfait with apricot chutney, aromatic cof-fee glaze, and roasted sunflower seeds – surprising, elegant & rei-magining vegan.

CEASAR SALAD **17 EUR** 
Fresh, crisp, with fine Parmesan, tomatoes, and crunchy croutons – a modern classic. - 8,12

TO SPOON

CRUSTACEAN FOAM SOUP **13 EUR**
With shrimp & tarragon – a creamy start to the evening. - 7,8

CHESTNUT SOUP **12 EUR** 
Refined with Black Perigord Truffle – Winter on the plate. - 8

TWO KINDS OF SOUP **13 EUR**
Crustacean & Chestnut – for everyone who doesn’t want to choose. - 7.8

CLEAR MEAT CONSOMMÉ **19 EUR**
From beef, lamb & poultry, with root vegetables and herbs – classic, elegant, aromatic. - 9

MAIN COURSES

VEAL CORDON BLEU **33 EUR**
Filled with honey-cooked ham & Gruyère, served with Turnips Ragout and mashed potatoes – a luxurious reinterpretation. - 8,12


BEEF POT ROAST FFF **31 EUR**
Slow-braised, with romaine lettuce, radishes & mashed potatoes – comfort food perfection. - 8


ZANDER FROM THE IJSSELMEER **33 EUR**
Fresh pike-perch, refined with with beetroot, pearl barley & a horseradish emulsion.– which creates an exciting contras. - 3,8


TAGLIERINI **21 EUR**
Fine pasta with ragout of Bavarian organic beef. – powerful & aromatic. - 8,9


HOMEMADE SPAETZLE **29 EUR** 
With Black Perigord Truffle & Vacherin Mont-d’Or.- Comfort food reimaged.- 2,8,12

DESSERTS

SPAGHETTI ICE CREAM **13 EUR** 
With red apple, blackcurrant & chestnut – a playful classic with a regional twist. 2,8,12

MILLE- FEUILLE **13 EUR** 
with pear, vanilla sour cream & red wine ice cream. -a touch of French tradition - 2,8,12

3X ORIGINAL BEANS CHOCOLATE **13 EUR** 
Three chocolate variations with olive oil & fleur de sel – a feast for chocolate lovers. - 2,8,12

ICE CREAM & SORBET **3,5 EUR** 
Choice of flavors – refreshing, fruity, or creamy.

CHEESE

CHEESE PLATE **17 EUR / 21 EUR** 
With three / four varieties, fruit bread & rosehip jelly. - 8,12

SOURDOUGH BREAD FROM BAKERY BULLE WITH FRENCH SALTED BUTTER
One portion per table included (5 EUR for additional servings).