

English menu

Starters

Carpaccio		11,50
of Baambrugge free-range beef with Tête-de-Moine cheese, tapenade, pine kernels and balsamic vinegar <i>Wine suggestion: Louis Jadot Mâcon Rouge</i>		
Confit polder hen		8,50
Salad of freshly marinated white cabbage with lukewarm confit polder hen, cashew nuts, mango and pomegranate <i>Wine suggestion: Simonsig Estate Chardonnay</i>		
Marinated salmon		10,50
Salmon fillet marinated in buttermilk, sea salt, orange zest and dill <i>Wine suggestion: L'Aureole, Sauvignon Blanc</i>		
King prawn		12,50
crisply fried with Japanese panko crumbs, salad of fresh garden herbs and salsa of mango and pineapple <i>Wine suggestion: Lavila Chardonnay</i>		
Millefeuille		9,50
Goat cheese cream in phyllo millefeuille with yellow pear compote <i>Wine suggestion: Simonsig Estate Chardonnay</i>		
Teriyaki salad		10,50
Succulent tenderloin of Baambrugge beefy cow with lukewarm noodles, paprika and oriental style podded peas, served with Japanese soy-sesame dressing <i>Wine suggestion: Barón de Ley Club Privado</i>		
Oysters		14,00
Zeeland creuses straight from the auction; 1/2 dozen		
Oysters		28,00
served on crushed ice with shallot vinegar; a dozen plus 1 extra <i>Wine suggestion: Laurent Perrier Brut</i>		
Sampling (to be ordered from 2 persons)	Price per person	15,00
Parade of tiny starters, composed by the chef <i>Wine suggestion: Domaine Paul Prieur Sancerre Blanc</i>		

Soups

Manhattan Clam Chowder		9,00
A generous soup with vegetables, tomato, condiments and <u>clams</u> (Venus shells) <i>Wine suggestion: Elena Walch Pinot Grigio</i>		
Jerusalem artichoke		6,50
Creamy soup of Jerusalem artichoke and potato, perfumed with garlic and smoky bacon <i>Wine suggestion: Tenuta Sant'Antonio Soave</i>		

All starters and soups are served with a luxury bread and two different spreads.

Main courses

Baby sole	22,50
3 baby soles pan-fried in butter, glazed with lemon, parsley and white wine, served with a side salad, fries and creamy mayonnaise <i>Wine suggestion: Simonsig Estate Chardonnay</i>	
Cod	21,50
Freshly delivered thick dorsal fillet, presented on a garnish of al dente carrots, pink radish and sprinkled with dashi bouillon <i>Wine suggestion: a glass of Elena Walch "Pinot Grigio" Alto Adige</i>	
Portobello burger (veg.)	17,50
Burger of Portobello mushroom, pickled cucumber, tomato salsa, spicy cocktail sauce and a red lentil burger <i>Wine suggestion: Barón de Ley Club Privado</i>	
Parmigiana (veg.)	16,00
Oven dish from southernmost Italy made with eggplant, tomato and buffalo Mozzarella, topped with pomodori sauce <i>Wine suggestion: Tenuta Sant' Antonio Valpolicella Ripasso Monti Garbi</i>	
Big Mauve Burger	15,50
100% beef (250 gr.), served with guacamole, bacon, Cheddar cheese, lettuce, tomato and onion rings <i>Wine suggestion: Bodegas Ramón Roqueta Tempranillo Oaked</i>	
Steak & Fries (250 gram)	24,50
Grilled streaky beefy cow sirloin steak served with a side salad, fries and Chef's sauce <i>Wine suggestion: Louis Jadot Macon Rouge</i>	
Surf & Turf	22,00
Slowly cooked calf cheek and grilled king prawns on pilav of mango, paprika and spring onion <i>Wine suggestion: Elena Walch Pinot Grigio</i>	
Guinea fowl saltimbocca	19,50
Italian guinea fowl suprême with Parma ham and sage, veal jus, spring mushrooms and Nicola potatoes from the oven <i>Wine suggestion: Tenuta Sant' Antonio Valpolicella Ripasso Monti Garbi</i>	

All our main courses are served with fries and mayonnaise

Desserts

Chocolate cake 'Gooi lady'; delicious chocolate cake served with raspberry ice cream and sugared popcorn	8,50
NYC Cheesecake Home-made cheesecake New York-style	8,00
Crumble Warm rhubarb crumble presented with butterscotch and lime ice cream granité	7,50
'Gooische Bal' Puff pastry filled with artisanal vanilla ice cream, topped with hot chocolate sauce	6,50
Grande finale (to be ordered from 2 persons) Selection of our desserts	Price per person 10,50
Cheese platter Selection of organic cheeses, served with pan forte	12,00
including a delicious glass of 10 year old Tawny port	16,50

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