

DINNER



STARTERS

- Homesmoked Salmon Tartare
with Seaweed Salad and Garden Cress
- Shellfish Bisque
with Cognac Cream and Crouton
- Half Lobster
with Lettuce and Saffron Aioli
- North Sea Crab Salad
with Marinated Asparagus, Radish and Tarragon Mayonnaise
- Soup of the Day ✓
- Roasted Duck Breast
with Orange Dill Seed Dressing and a Crispy Wonton
- Grilled Sweet Potato ✓
With a Fresh Lentil Salad and Parsnip Chips

SALADS

Salads can be ordered as a starter and as a meal salad

- Marinated Octopus
with Celery, Carrot and Garlic Croutons 18.5
- Niçoise 'IJ-kantine'
with Albacore Tuna and Marinated Anchovies 19.5
- Grilled Chicken
with Sweet Potato, Crispy Serrano Ham and Lime-Pepper Mayonnaise 17.5
- Panzanella ✓
With Cherry Tomatoes, Croutons, Basil and Balsamico 16.5

MAIN COURSES

- 15 Monkfish
with Celeriac-Potato Puree, Cream of Peas, Roasted Vegetables and Beurre Noisette 26
- 14.5 Linguine
with Shellfish and Samphire 22.5
- 26.5 Catch of the Day
ask our staff for the selection of today 26.5
- 13.5 Whole Lobster
with Roasted Vegetables, La Ratte Potatoes and Saffron Aioli 51
- 9 Sirloin Steak
with La Ratte Potatoes, Fennel, Parsnip, Dutch Carrot and Laurel-Shallot Jus 27.5
- 14.5 Roasted Half Chicken
with Roasted Vegetables and Fries 24
- 12.5 Roasted Cauliflower ✓
with Artichoke Cream, Puffed Shallot, Oyster Mushroom and Sherry Vinaigrette 23.5
- Linguine ✓
with Capers, Olives and Tomato 19.5
- ## SIDES
- Portion of Fries 6
- Roasted Vegetables 5.5
- Green Salad 5.5
- Roasted la Ratte Potatoes 5.5