

STARTERS

BUFFALO MOZZARELLA 9 1/2

buffalo mozzarella, tomato chutney, basil oil

MARINATED SALMON 11 1/2

salmon marinated in beetroot mustard & dill with fennel & little gem

DUTCH SHRIMP BISQUE 9

bisque made of Dutch North sea shrimp with cockles & squid

DUO OF DUCK 11 1/2

thinly sliced smoked duck, duck liver with chicory, popcorn and a jam of red onion

DUTCH FREE RANGE BEEF 10 1/2

carpaccio, truffle mayonnaise, rocket salad, matured Dutch cheese, pine nuts

MAIN COURSES

CHICORY & GOAT CHEESE PIE 16 1/2

puff pastry pie with chicory & goat cheese, with leaf spinach and roasted potatoes

COD FILLET 20 1/2

baked on the skin with pasta, beam mushrooms and rocket salad in a sauce of porcini mushrooms and cream

ST. HENDRICKS CUTLET 20 1/2

baked pork-cutlet with carrot, celeriac, mushrooms and a sauce of Zaanse mustard

LOCAL FREE RANGE BEEF STEAK 22

grilled beef rump steak with mixed vegetables, thick fries and a bearnaisesauce

SPECIALS

every day we have, besides the main courses mentioned above, three week specials of which you can choose from: a meat dish, a fish dish and a vegetarian dish. Ask your waiter about these seasonal specials.

SUPPLEMENTS

mixed salad 4 1/4

extra side of mixed vegetables 4 1/4

homemade fries with Dutch mayonnaise 3

FLOOR MENU 25 3/4

FIXED THREE COURSE MENU

Every three weeks we change our beautiful Floor menu. Our chef looks for competitively priced local products to create delicious food with a typical Dutch touch. You can order these dishes separately if they're available.

TAPAS FLOOR-STYLE

Tapas Floor style is a variety of small dishes, served on an étagère. These snacks are made with fresh, organic and local products. How does it work? You can choose from the following dishes, served in the timely manner that you have come to expect from us.

VEGETARIAN

STUFFED PORTOBELLO 8

Portobello's stuffed with chicken from the vegetarian butcher

SWEET CHEESE 7

blue cheese with fig jam, Dutch goat cheese with beetroot chutney

VEGGIE CAKES 7

veggie cakes with pumpkin and sage

TOASTED OLIVE BREAD 7½

focaccia croutons with cucumber yoghurt curd, eggplant & Parisian butter

FISH

SHRIMP & CRAYFISH 8½

Dutch shrimp croquettes, crostini with crayfish salad

SALMON TARTARE 8½

raw salmon, pearl onions, pickles

CRAB SPRING ROLLS 8½

crab spring rolls, bell pepper dip

MUSSELS 7½

Cooked mussels with ravigotte sauce and vinegarpeper

MEAT AND POULTRY

HAPPY THIGHS 8

skewer with chicken thighs, bell pepper dip

LOCAL BUTCHERS TASTING 8½

dried sausages, ox sausage, smoked ribeye, grilled sausage

TRUFFLE MEATBALLS 8

veal meatballs, truffle gravy

WRAP SMOKED RIBEYE 9

wrap filled with wasabi mayonnaise, smoked ribeye and jacked bell peper

DESSERTS

ICECREAM & SORBET COUPE FLOOR 6¾

3 scoops: walnut, vanilla and apple

CHEF'S DESSERT 7¼

every day a new surprise

CHOCOLATE CHEESECAKE 7¼

white chocolate cheesecake, dark chocolate mousse, coffee ice cream

BREAD PUDDING 7

bread pudding of pumpkin with a mousse of pumpkin and cardamom ice cream

GOAT CHEESE 6¾

crème brûlée of goat cheese with a jam of figs