



FLOOR

✦ 3 COURSE DINNER ✦

€ 39,75

✦ STARTERS ✦

VEGETEABLE CEVICHE

marinated in lime, ginger, coconut milk,
coriander

BISQUE OF DUTCH SHRIMPS

creamy bisque with garnish of shrimps

CARPACCIO

truffle mayonnaise, pine nuts, capers, arugula, bacon,
matured cheese

✦ MAIN COURSES ✦

VEGETABLE TARTE

made of sweet potato, spinach, cottage
cheese

CATCH OF THE DAY

be suprised of the choise of the chef inspired by the
season

MAAS-RIJN-IJSSEL STEAK

grilled steak (180 grams), pommes pont neuf, chicory
salad, butter with blue cheese, balsamic vinegar

✦ DESSERTS ✦

BROWNIE

made of pure dark chocolate and cream cheese with
caramel sauce, vanilla ice cream

SORBET SUNDAE

limoncello, raspberry, mango