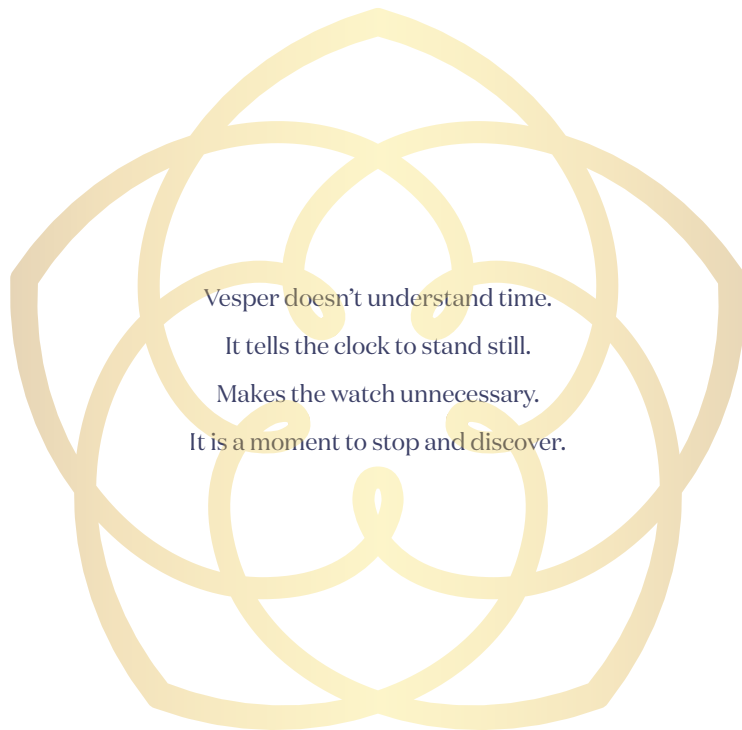


# Dinner Time



Please notify us if you have any food allergies  
Heeft u een allergie? Meld het ons

## Starter

Voorgerecht

### Beef Springroll 13

Rundvlees | Gemarineerde Groentjes | Radijs | Sesammayonaise  
Beef | Marinated Vegetables | Radish | Sesame Mayonnaise

### Sweetbread 16

Krokante Kalfszwezerik | Spinazie | Topinamboer | Jus de Veau  
Crispy Sweetbread | Spinach | Jerusalem Artichoke | Jus de Veau

### Sea Bass 13

Gebakken Zeebaars | Pittige Makreel | Paksoi | Tom Kha Kai  
Pan Fried Sea Bass | Spicy Mackarel | Bok Choy | Tom Kha Kai

### Poultry Terrine 13

Gevogelte | Katenspek | Krokante Kip | Appel | Dadel | Rode Wijnsiroop  
Poultry | Bacon | Crispy Chicken | Apple | Dates | Red Wine Syrup

### Veggie Lovers 🌿 13

Feta | Aubergine | Baharat | Courgette | Paprika | Zwarte Olijf  
Feta | Eggplant | Baharat | Zucchini | Bell pepper | Black Olive

### Silly Salmon 13

Zalm | Picalilly | Dille | Grapefruit  
Salmon | Picalilly | Dill | Grapefruit

## Mains

Hoofdgerecht

### Pork Scotch Fillet 20

Procureur | Langzaam Gegaard | Zwarte Risotto | Paddenstoelen | Savora Mosterd | Gremolata  
Slowly Cooked | Black Risotto | Mushrooms | Savora Mustard | Gremolata

### Duo of Veal 25

Kalfshaas | Kalfswang | Savoiekoel | Geconfijte Aardappel | Gepofte Knoflook | Rode wijnjus  
Veal Tenderloin | Veal cheek | Savoy cabbage | Candied Potato | Puffed garlic | Red wine gravy

### Lemon Sole 23

Tongschar | Spitskool | Coquille | Bospeen | Groene Kruiden | Karnemelk  
Cabbage | Scallop | Carrot | Green Herbs | Buttermilk

### Skate Wing 24

Rogvleugel | Bereidingen van Bloemkool | Hollandse Garnalen | Hazelnoot | Beurre Noisette  
Preparations of Cauliflower | Dutch Shrimps | Hazelnut | Beurre Noisette

### Veggies Tarte Tatin 🌿 19

Tarte Tatin van Ui | Pompoen Toffee | Witlof | Knolselderijschuim | Vadouvan | Crumble van Pistache  
Onion Tarte Tatin | Pumpkin Toffee | Chicory | Celeriac Foam | Vadouvan | Crumble of Pistachio

## Sweets & Cheese

Nagerecht

### Coffee Parfait 12

Koffie | Mascarpone | Witte Chocolade | Hazelnoot | Karamel | Bruine Rum  
Coffee | Mascarpone | White Chocolate | Hazelnut | Caramel | Dark Rum

### Piña Colada 10

Ananas | Piña Colada | Pecan | Matcha  
Pineapple | Piña Colada | Pecan | Matcha

### Cheese Platter 10 / 13 / 16

Kies voor 3, 4 of 5 verrassende kazen  
Choose 3, 4 Or 5 Surprising Cheeses



## Chef's Menu

Let Our Chef Surprise You

### Courses

3-gangen 3-course 37,<sup>50</sup>  
4-gangen 4-course 47,<sup>50</sup>

### Wine Pairing

3-gangen 3-course 20,<sup>50</sup>  
4-gangen 4-course 28

### Rules of Chef's Menu

- Chef's Menu only for the whole table
- Please ask our crew about our wine suggestions



## All-in

menu

glas Prosecco a glas of Prosecco

4-gangen diner menu 4-course dinner menu

4-gangen wijnarrangement 4-course wine pairing

onbeperkt mineraalwater unlimited mineral water

koffie of thee naar keuze coffee or tea of your choice

€ 85,-

per persoon per person

# Wine Pairing

wijnarrangement

## Starters

voorgerechten

Beef Springroll | **Wine:** Domaine de la Baume Merlot 2018 – France

Sweetbread | **Wine:** Casa Silva Gran Terroir Chardonnay 2018 – Chili

Sea Bass | **Wine:** Perdeberg Barrel Fermented Chenin Blanc 2017 – South Africa

Poultry Terrine | **Wine:** Rios de Chile Reserve Pinot Noir 2016 – Chili

Veggie Lovers | **Wine:** Terre del Noce Pinot Grigio 2018 – Italy

Silly Salmon | **Wine:** Petit Paradis Saint Chinian 2017 – France

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## Mains

hoofdgerechten

Pork Scotch Fillet | **Wine:** Cantine Cellaro Micina Nerello Mascabile 2018 – Italy

Duo of Veal | **Wine:** Domaine Gayda Syrah 2017 – France

Lemon Sole | **Wine:** Boekenhoutskloof The Wolftrap White 2018 – South Africa

Skate Wing | **Wine:** Les Bertholets Grande Reserve Chardonnay 2018 – France

Veggies Tarte Tatin | **Wine:** Casa Silva Chardonnay/Semillon 2019 – Chili

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## Cheese & Sweets

nagerechten

Coffee Parfait | **Liqueur:** Choose your favorite coffee liqueur

Piña Colada | **Wine:** Pacherenc de Vic-Bilh 2015 – France

Cheese Platter | **Wine:** Barros 10 years old Port port – Portugal

## Vesper's Seasonable

Experience Menu

### Wine Pairing

3-gangen 3-course	20, <sup>50</sup>
4-gangen 4-course	28