

## STARTERS

### 3 KINDS OF SUSHI

With Japanese soya sauce, wasabi, fresh mango, and seaweed salad

### OVEN BAKED SALMON AND HAKE FILLET

With carrot puree and spinach butter

### WARM ONION PIE

Served with Italian salted ham and pickled onion

### MIXED VEAL TATAR

With all classic condiments and pickled onion, served with toasted bread and herbs

## MAIN COURSES

### FISH SYMPHONY WITH SAFFRON SAUCE

3 different kind of fresh fish from our local fish supplier in IJmuiden. Prepared variously, present on a mirror of sauce saffron topped with spinach a la cream and garnished with crispy chips made of scorzonera also called black salsify

### COQ AU VIN

Chicken in red wine with onions, garlic, mushrooms and bacon

### PORK TENDERLOIN ROLADE

Tenderloin stuffed with mushrooms, red onion and spinach, served with gravy flavoured with fennel  
Pommes Ana

## SHANK OF LAMB IN CIDER

Oven-roasted with backed garlic and apples, served with cider apple flavoured gravy and roasted potatoes

## DESSERTS

### BAKED PINEAPPLE

Served with pina colada sorbet

### CRÉME CARAMEL

Rich custard dessert, with layer of soft caramel

### APPLE TART TATIN

Served with vanilla ice crème

### CHEESE PLATE

A selection of European cheeses with plum chutney and crackers

<b>1 COURSE</b>	<b>19,50 €</b>
<b>2 COURSES</b>	<b>29,00 €</b>
<b>3 COURSES</b>	<b>36,50 €</b>