

Menu

Starter

Pan con tomate with regional cured meats and fresh garlic aioli	13,5
Smoked carrot tartare with goat's cheese, orange, garden cress, and arugula	13,5
Soup of the day, made with freshly roasted seasonal vegetables. Served with sourdough bread and farmhouse butter	9,5
Beef carpaccio with arugula salad, watercress pesto, aged Utregse cheese, and seasonal garnish	18,5
Grilled green asparagus salad with sourdough croutons, Little Gem lettuce, and vegan truffle mayonnaise	13,5

Main course

Regional beef burger, served with homemade burger sauce, pickled vegetables, sourdough bread, and roasted baby potatoes in their skins	24,5
Wholewheat pasta with a sauce of cherry tomatoes, basil, capers, olives, and aged Utregse cheese	20,5
Savory ratatouille quiche, served with Bastiaans Blue cheese and a watercress salad	21,5
Regional beef flat iron steak with noodles, stir-fried Asian vegetables, finished with Rotterdam soy sauce	22,5
Wild-caught haddock fillet with potato gâteau, roasted seasonal vegetables, and a brown crab sauce	23,5

Dessert

Strawberries Romanoff with vanilla ice cream	10,5
Rhubarb tartlet with whipped cream and lemon ice cream	9,5

Side dishes

Roasted seasonal vegetables	6
Baby potatoes with rosemary salt and mayonnaise	5,5
Seasonal salad with fresh dressing	6,5

Do you have an allergy?

Please let us know.



Our kitchen is open until 9 PM