

VOORGERECHTEN*

"POMPSTATION" RUNDER CARPACCIO
sjalot, Parmezaan, kappertjes,
rucola, brick

ZALM ROULEAUX
doperwt, citroen mousse,
prosciutto, mint, roze peper

WATERMELOEN ✓
cherry tomaat, zonnebloempit,
basilicum, little gem, sjalot

*Ook te bestellen als tussengerecht

TUSSENGERECHTEN**

EEND TERRINE
rilette, parfait, rabarber gel,
waterkers, brioche, peer,
px jus

COQUILLE
saffraan escabeche,
venkel, pijnboompit, rozijnen,
wortel crème

AUBERGINE CONCHIGLIONI ✓
paprika crème, kappertjes,
amandel, peterselie
crumble

**Ook te bestellen als voorgerecht

HOOFDGERECHTEN

HOLSTEIN TOURNEDOS
pomme puree, lente groenten,
pecorino, salsa verde, jus de veau
(supplement 2,-)

VIS VAN DE DAG
asperges, vadouvan,
pepperonata,
krieltjes

KROKANT TOFU ✓
koolrabi, appel, sesam dressing,
gepofte rijst, edamame puree,
ingelegde gember, miso

LAMS RUMP
biet, granaatappel, bospeen,
geitenkaas crème, linzen
puree,

GEROOKTE VIS CHOWDER
gamba, mosselen, vongole,
pulpo, makreel, knoflook
crostini, salsa verde

BIET KATAIFI ✓
oesterzwam duxelle, walnoten
pistau, gerookte knol crème,
rode wijn jus

HOLSTEIN COTE DE BOEUF voor 2
seizoen groenten, paddenstoelen,
krieltjes (supplement 18,50 pp)



FIRST COURSE*

"POMPSTATION" BEEF CARPACCIO
shallot, Parmesan, capers, rocket,
brick

SALMON ROULEAUX
peas, lemon mousse, mint,
prosciutto, pink pepper

WATERMELON ✓
cherry tomato, sunflower seeds,
basil, little gem, shallot

*Also possible as a second course

SECOND COURSE**

DUCK TERRINE
rilette, parfait, rhubarb gel,
watercress, pear, brioche,
px jus

SCALLOPS
saffron escabeche, fennel,
pine nuts, raisins,
carrot puree

AUBERGINE CONCHIGLIONI ✓
capsicum crème, capers,
almond, parsley
crumble

**Also possible as a first course

MAIN COURSE

HOLSTEIN Tournedos
pomme puree, spring vegetables,
pecorino, salsa verde, jus de veau
(supplement 2,-)

FISH OF THE DAY
asparagus, vadouvan,
pepperonata, new
potatoes

CRISPY TOFU ✓
kohlrabi, apple, sesame dressing,
crispy rice, edamame puree,
pickled ginger, miso

LAMB RUMP
beetroot, pomegranate, baby
carrot, goat's cheese crème,
lentil puree

SMOKED FISH CHOWDER
mussels, prawns, pulpo,
vongole, mackerel, garlic
crostini, salsa verde

BEETROOT KATAIFI ✓
oyster mushroom duxelles, walnut
pistau, smoked celeriac crème, red
wine jus

HOLSTEIN COTE DE BOEUF for 2
seasonal vegetables, mushrooms,
new potatoes (supplement 18,50 pp)