

## STARTERS

### THE PROGRESS

#### Steak tartare

shallot - Little Gem lettuce  
gherkin sorbet - mustard seeds  
€ 14,50

#### Carpaccio

tomato gel - pine nut cream  
basil foam - Parmesan bavarois  
€ 14,00

#### ✓ Roasted beetroot

beetroot tartare - piccalilli  
radish - porcini mushroom mayonnaise  
€ 13,50

#### Snow crab

avocado - mango  
vanilla - shiso leaves  
€ 17,50

#### Carrot soup with yellow curry

Ibérico cheek - pak choi  
coconut - sesame seed  
€ 10,50

### PRE STARTER TO SHARE

#### Bread

butter - olive oil  
€ 5,50

#### Bread

steak tartare - 'likkepot'  
€ 6,70

#### Bawykov salmon

deep-fried capers - lemon gel  
€ 14,50

#### San Daniele

crostini - tomato  
€ 14,50

#### Oysters

Fine de Claire - per piece  
€ 3,50

### THE CLASSICS

#### Pata Negra

poached egg - bacon airbag  
ensalada verde - truffle Hollandaise  
€ 16,50

#### Duck liver terrine

apple 5 spices - chestnut  
balsamic vinegar - brioche  
€ 17,50

#### Shared platter (min. 2 people)

curry soup - steak tartare - crab  
roasted beetroot - San Daniele  
€ 18,50 (per person)

#### Gravlax

cucumber - edamame  
kombu - limoncello  
€ 14,50

#### ✓ French onion broth

onion - cheese  
bay leaf - tramezzini  
€ 8,50

## MAIN COURSES

### THE PROGRESS

#### Sea bass

yellow carrot - purple carrot - leek  
fregola - kaffir lime sauce  
€ 24,50

#### DYLAN'S steak

green beans - celeriac  
potato gratin - roasted shallot gravy  
€ 22,50

#### Veal rib eye

duxelles - salsify  
potato foam - red wine gravy  
€ 27,50

#### Duck breast & leg

mushroom risotto - sugar snap peas  
duckliver - smoked curry gravy  
€ 24,50

#### 🍴 Tortellini ratatouille

courgette - tomato - rocket  
aubergine - Parmesan cheese foam  
€ 21,50

### THE CLASSICS

#### Dover sole

carrot - radish - leek  
mashed potatoes - lime  
€ 39,50

#### Beef tenderloin in salt crust

per 2 persons  
vegetables - fries  
€ 36,50 (per person)

#### Beef tenderloin from the jospier

per person  
vegetables - fries  
€ 34,50

#### Porterhouse steak

per 2 persons  
vegetables - fries  
€ 34,50 (per person)

#### DubbelDoel entrecote

herb butter  
vegetables - fries  
€ 28,50

### SIDE DISHES

Green salad - € 3,50

Chicory from Leo - € 4,50

Grilled asparagus with bearnaise sauce - € 6,50

Fries - € 3,50

choice of the following sauces

pepper - red wine - bearnaise

## DESSERTS

### DESSERTS

**Lemon grass mango**  
lime - coconut sorbet  
pepper sirop - lemon grass  
€ 9,50

**Coffee parfait**  
chocolate - hazelnut  
Drambuie  
€ 9,50

**Werther's original**  
caramel - rooibos  
apple magnum  
€ 9,50

**Cheese**  
Dutch sheep milk cheese - Petit Doruvel - St. Agur  
Guernsey - nut bread - pear mustard  
€ 13,50

### MADELEINES

coffee of your choice  
strawberry jelly - whipped cream  
€ 6,50

### ICE CREAM STAND

'bokkenpoot' ice cream - chocolate mousse  
yoghurt ice cream - pistachio - chocolate cream  
caramel sea salt ice cream - fudge - dried banana  
vanilla ice cream - sprinkles - strawberry jelly  
€ 9,50

### SPECIAL COFFEES

**Espresso martini**  
espresso  
Vodka - Kahlúa  
€ 9,50

**Italian coffee**  
Amaretto  
Whipped cream  
€ 8,00

**Spanish coffee**  
Liquor 43  
Whipped cream  
€ 8,00

**Irish coffee**  
Whiskey  
Whipped cream  
€ 8,00