

STARTERS

THE PROGRESS

Venison steak tartare
golden hazelnut - shallot oil
truffle Hollandaise - soy caviar
€ 15,50

Smoked rib eye carpaccio
tomato gel - pine nut cream
basil foam - Parmesan bavarois
€ 15,50

✓ **Roasted avocado**
quinoa salad - nori tempura
sweet and sour cucumber - vadouvan oil
€ 14,00

Smoked salmon from Urk
avocado-ginger ice cream - kaffir lime oil
coloured radish - spinach cream
€ 15,00

Pumpkin - curry soup
mango chutney - Norwegian shrimps
chives - coconut
€ 10,50

PRE STARTER TO SHARE

Bread
butter - olive oil
€ 5,50

Bread
steak tartare - 'likkepot'
€ 6,70

Pata Negra
crostini - tomato
€ 16,50

THE CLASSICS

Scallop
roasted - candied
tosazu gel - pine nut - quinoa salad
€ 16,50

Duck liver terrine
red cabbage sorbet & chutney
stewed apple - spices
€ 17,50

Shared platter (min. 2 people)
scallop - venison - carpaccio
smoked salmon - pumpkin soup
€ 21,50 (per person)

Gillardeau
per piece - lemon
raspberry shallot vinegar
€ 5,25

Pea & soup
Josper leek - celeriac
grilled bacon - foam of 'rookworst'
€ 9,00

MAIN COURSES

THE PROGRESS

Halibut

fregola - cavolo nero
portobello mushrooms - calamondin gravy

€ 26,50

DYLAN'S steak

sweet potato - broccoli
shiitake - dai dai gravy

€ 23,50

Pheasant

'bitterbal' of duck liver - mashed potatoes
truffle sauerkraut - porcini mushroom gravy

€ 24,50

Saddle of hare & pepper

chestnut puree - Brussels sprouts
mushroom - chocolate whiskey gravy

€ 32,50

✓ Beetroot risotto

coffee - feta - walnut
winter purslane - aceto

€ 19,50

SIDE DISHES

Green salad - € 3,50

Chicory from Leo - € 4,50

Grilled asparagus with bearnaise sauce - € 6,50

Fries - € 3,50

Cooking pears (2 pieces) - € 3,50

THE CLASSICS

Dover sole

saffron polenta - romesco
braised fennel - lime gravy

€ 42,50

Beef tenderloin in salt crust

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

Beef tenderloin from the jospet

per person
vegetables - fries
€ 34,50

Porterhouse steak

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

Japanese wagyu A5

100 gram
vegetables - fries
€ 67,50

choice of the following sauces
pepper - red wine - bearnaise

DESSERTS

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Stroopwafel' parfait
blueberry
caramel foam - mint oil
€ 9,50

Crème brûlée apple pie
cinnamon sorbet - apple stew
whipped cream
€ 9,50

Dame Blanche
vanilla ice cream - chocolate sauce
whipped cream - almond slivers
€ 9,50

Cheese
Reblochon - Noordwijk bunker - Blu 61
Reypenaer - nut bread - tomato jam
€ 14,50

GOLDEN DELICIOUS
caramel fudge bonbon
chocolate truffle - golden cream puff
coffee - tea
€ 6,50

SPECIAL COFFEES

Espresso martini
espresso
Vodka - Kahlúa
€ 11,00

Italian coffee
Amaretto
whipped cream
€ 8,50

Spanish coffee
Liqor 43
whipped cream
€ 8,50

Irish coffee
Whiskey
whipped cream
€ 8,50