



*An unforgettable evening
can commence...*

TAKE A SEAT, RELAX AND ENJOY

Difficulty choosing? Let our chef lead you so you can pay attention to each other

3-COURSE SURPRISE MENU

42.5 p.p.



Tip: Vraag om ons klets-potje;
openingsvragen als basis voor een mooi gesprek



Allergies or dietary requests? Let us know, so we can make the needed adjustments



Vega



Vegan

DINNER: 17.00 - 20.30

APPETIZERS

Treat yourself and add our bread with home made herb butter 6.5

Beef carpaccio 13.5

with aged cheese, truffle mayonnaise and roasted broad beans

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Finca Os Cobatos Godello Monterrei (Spain) 30*

Salad with smoked salmon 14.5

with avocado and bearnaise sauce

🍷 *Chardonnay (France) 6.5* | 🍷 *Meursault Bourgogne (France) 79*

Oven baked goat cheese 🌱 14

with filo pastry, fig compote, rocket and roasted walnuts

🍷 *Sauvignon Blanc (France) 5.9* | 🍷 *Domaine Raimbault Sancerre Loire (France) 46*

Fennel salad 13.5

with smoked mackerel, radish and sweet and sour cucumber

🍷 *Chardonnay (France) 6.5* | 🍷 *Meursault Bourgogne (France) 79*

Beef tataki 14.5

with ponzu gel and crispy onion

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Finca Os Cobatos Godello Monterrei (Spain) 30*

Bruschetta 🌱 12

with roasted eggplant, portobello mushroom and muhammara

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Weingut Winter Riesling (Germany) 32*

Appetizers to share 17.5 p.p.

selection of appetizers, from 2 persons on

SOUPS

Our soups are served with bread and home made herb butter

Creamy mustard soup 🌱 7.5

with coarse mustard and tarragon

Roasted tomato soup 🌱 7.5

with basil

Soup of the moment 🌱

ask us!



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SALADS

Served with bread and herb butter

Beef carpaccio 18

with aged cheese, truffle mayonnaise and roasted broad beans

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Finca Os Cobatos Godello (Spain) 30*

Smoked fish: salmon, trout & mackerel salad 19.5

with capers, red onion, sweet and sour cucumber, dill mayonnaise and boiled egg

🍷 *Sauvignon Blanc (France) 5.9* | 🍷 *Huber Obere Steigen Grüner Veltliner (Austria) 38*

Caesar 18

with roasted chicken, Parmesan, boiled egg, marinated tomatoes and croutons

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Weingut Winter Riesling (Germany) 32*

Oven baked goat cheese 🌱 17

with fig compote, walnuts and rocket

🍷 *Sauvignon Blanc (France) 5.9* | 🍷 *Huber Obere Steigen Grüner Veltliner (Austria) 38*

Baked sweet potato 🌱 17

with vegan feta, pomegranate seeds, roasted broad beans and tahini dressing

🍷 *Chardonnay (France) 6.5* | 🍷 *Meursault Bourgogne (France) 79*



FOR KIDS

Cod with veggies and fries 10.5

Chicken with veggies and fries 10.5

Kroket/frikandel with fries 8



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MAIN COURSES

Served with vegetables, fries and salad

Fried gambas 26.5

with fettuccine and creamy sauce of shore crab

 *Chardonnay (France) 6.5* |  *Meursault Bourgogne (France) 79*

Baked veal rib-eye 37.5

with black garlic and morel foam

 *Walvisch Grenache-Syrah-Mourvèdre (South Africa) 6.5* |  *St. Emilion Grand Cru Classé (France) 49*

Sweet potato 21

with vegan feta, pomegranate seeds and tahini dressing

 *Costa Negroamaro (Italy) 4.8* |  *Acinatico Ripasso della Valpolicella (Italy) 47*

Cod 25

cooked with black olives and served with courgette and white butter sauce

 *Chardonnay (France) 6.5* |  *Meursault Bourgogne (France) 79*

Marinated chicken thigh 24

with satay sauce, crab crackers, acar and spring onion

 *Costa Negroamaro (Italy) 4.8* |  *Weingut von der Mark Spätburgunder (Germany) 30*

Flat iron steak Korean style 28

with broccolini and bulgogi sauce

 *Merlot-Cabernet Sauvignon (Spain) 5.9* |  *Gran Dominio Rioja Reserva (Spain) 34*

Fresh pasta with broccolini 22

with Parmesan, almond and sauce of roasted garlic

 *Costa Negroamaro (Italy) 4.8* |  *Acinatico Ripasso della Valpolicella (Italy) 47*



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DESSERTS

Chocolate cremeux 10.5
with orange-caramel crisp and vanilla ice cream

 *Eminencia Pedro Ximenez PX (Spain) 6*

Crème brulée 9.5
with raspberries and vanilla ice cream

 *Muscat de Beaumes de Venise (France) 6.3*

Pavlova  9.5
with marinated red fruit and lemon sorbet ice cream

 *Muscat de Beaumes de Venise (France) 6.3*

Monchou cheese cake 9
with Amarena cherries and pistachio ice cream

 *Muscat de Beaumes de Venise (France) 6.3*

Coffee deluxe 8.5
traditional delicacies served with coffee, tea, espresso or cappuccino

Cheese board 12.5
four kinds of cheese with nut bread, fig compote and apple syrup

 *Eminencia Pedro Ximenez PX (Spain) 6*



Geniet ervan!



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