

A TASTY BEGINNING...



 PORTION OF OLIVES	4.50
 FRESHLY BAKED BREAD - aioli tapenade	7.50
EXTRA DELICIOUS WITH THE BREAD - Spanish ham	5.00
VENISON & DUCK PÂTÉ WITH FRESHLY BAKED BREAD quince compote figs walnuts	14.50
OYSTERS (½ dozen) – Zeeland creuses lemon Asian dressing	19.50

SOUP

  ITALIAN TOMATO SOUP – basil crème fraîche	8.00
  SPICY PUMPKIN SOUP – coconut pumpkin seeds coriander red chili	8.00

STARTERS

 VEGAN KING OYSTER MUSHROOM pumpkin curry dates coconut yogurt pomegranate	13.50
  GOAT CHEESE almonds honey figs walnuts tomato chutney	13.50
 SALMON PASTRAMI red beet tartare potato salad cluster mushroom shallot dressing	15.50
TUNA toasted brioche avocado wakame mayonnaise herring roe	16.50
 WILD BOAR pork shoulder parsnip purée apple enoki mushrooms licorice jus	16.50
 CLASSIC CARPACCIO – arugula parmesan cheese sun-dried tomato pine nuts basil mayonnaise	15.50
FOIE GRAS TERRINE - quince-ginger compote brioche bread caramelized hazelnuts	19.50

We work with seasonal, pure products, aiming for organic whenever possible.

Vegetarian dishes are indicated on the menu with a .

If your hotel package includes a 3-course menu, you can choose from the dishes marked with a toucan  symbol. If you choose a dish without a toucan symbol, a surcharge will apply.



POKÉ BOWLS

BASE

rice | avocado | lettuce | wakame | gari | edamame |
tomato | cucumber | corn | crispy onions | sesame | soy sauce

TOPPINGS

  Korean mushrooms	16.50
 salmon	18.50
 crispy chicken	17.50
 beef tenderloin	19.50

FLAMED BURGERS

 FALCON'S PREMIUM BEEF BURGER 100% organic beef patty tomato lettuce pickle crispy bacon cheese onion BBQ sauce fries	19.50
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 CRISPY CHICKEN BURGER iceberg lettuce avocado onion compote cheese chipotle mayonnaise fries	18.50
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 SHRIMP BURGER sugar lettuce mango relish cucumber fries	19.50
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  VEGAN AVOCADO BURGER sugar lettuce sweet pickles coleslaw fries	18.50
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VEGETARIAN

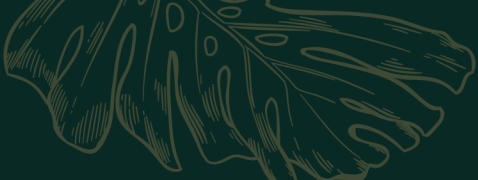
  MISO RISOTTO wild mushrooms hazelnut pumpkin parmesan cheese	22.50
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  KOREAN BIBIMBAP rice tomatoes spinach corn avocado mushrooms kimchi fried egg	23.50
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  SPAGHETTI* confit tomato basil pesto crème fraîche tomato glaze crunchy parmesan cheese	16.50 / 21.50
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**This dish is also available in a smaller portion size*





FISH

-  **SALMON FILLET**
roasted vegetables | creamy orange-soy sauce 27.50
- COD & CLAMS**
citrus lentils | miso eggplant | coconut curry sauce 29.50
-  **FISH OF THE SEASON***
sustainable | responsibly sourced | with matching garnishes 23.50 / 27.50

MEAT

-  **PREMIUM SCHNITZEL** - potato gratin | mushroom or pepper sauce 22.50
-  **SPARERIBS** - BBQ glaze | potato gratin / extra rib per piece 23.50 / 6.50
-  **PORK TENDERLOIN STROGANOFF** - mashed potatoes | mushrooms |
crème fraîche | Amsterdam-style pickles 24.50
-  **CHICKEN SEREH SKEWER** - white cabbage salad | cashew nuts | basil-tomato syrup 24.50
-  **VENISON RENDANG** - parsnip | pumpkin | spicy peanut | prawn crackers 27.50
- SADDLE OF HARE** - red cabbage | stewed pear | potato mousseline | port sauce 28.50
- CONFIT DUCK LEG** - spiced mashed potatoes with apples |
caramelized carrots | apple cider syrup 27.50
-  **BEEF TENDERLOIN** (150 grams) - seasonal vegetables | butter jus 26.50
- TOURNEDOS** (200 grams) - seasonal vegetables | butter jus 35.50

**This dish is also available in a smaller portion size*



**We serve fresh fries with mayonnaise with all fish- and meat main courses.
To prevent food waste, we serve baked potatoes, apple compote and/or extra vegetables
free of charge, but only on request. Thank you for your understanding!**



SIDE DISHES



SWEET POTATO FRIES

with truffle mayonnaise

4.75



BOWL OF RICE

sesame | crispy fried onions | spring onion

4.75



FRESH SALAD

lettuce | tomato | cucumber | boiled egg | crouton

5.50

DESSERTS



COFFEE OR TEA OF YOUR CHOICE - served with assorted sweet treats

8.50

Upgrade your coffee to Irish, Spanish, Italian, or French

+ 2.50



DAME BLANCHE - vanilla ice cream | whipped cream | warm chocolate sauce

9.50

delicious with the Dame Blanche: Dutch egg liqueur 'Advocaat'

+ 2.50



GUAVA - guava mousse | white chocolate ice cream | meringue | coconut

10.50



APPLE STRUDEL - vanilla ice cream | cinnamon sabayon

10.50



STEWED PEAR SORBET - poached pears | pear ice cream | crunchy almonds

10.50

CHEESE TASTING PLATE - Pierre Robert | Shropshire Blue | Sainte Maure

13.50

*Also delicious as a dessert: **ESPRESSO MARTINI***



10,00



*In our kitchen, we work with the 14 most common allergens.
Do you have a food allergy? Please always inform our staff!
Scan the QR code to take a look at our allergen menu.*

