

## Specialties a la Carte

All our dishes are prepared daily by our kitchen staff in a traditional way with fresh ingredients. Preferably from the region and organic. Therefore it could be that certain dishes are not available during the day.

### Starters

Ceviche cod | oyster | grapefruit | sheep yogurt & fresh herbs  
22.50

Zeeuwse oyster | lemon | 6 pieces  
19.50

Wild pâté | duck liver & chocolate | chicory | orange  
19.50

Joselito Pata Negra | langoustine | pumpkin | yuzu  
26.50

### Main courses

Fillet of venison | pudding | beet root | venison gravy & beet  
34.50

Brill fillet | parsley root | celeriac | mushrooms  
34.50

Pink roast beef | 100 days grain fed | sweetbreads | black salsify | cep sauce  
32.50

Risotto | carnaroli rice | winter truffle | Parmesan cheese | variations of beet root  
29.50

If you have a diet or food allergy let us know, so we can advise you with your choice of dishes