

STARTERS

Rouleaux of cold smoked picanha € 10,75
with mango chutney and garlic mayonaise

Gravad lachs with Frisian whiskey € 11,25
with green salad and sesame crème

Herbs couscous ✓ € 9,75
with marinated radish, roasted nuts and poached egg

IN-BETWEEN COURSE

Gazpacho of beet ✓ € 7,75
with cucumber and goat cheese

Clear beef broth € 7,50
with dried Italian ham and spicy spring onion

MAIN COURSES

Hot smoked Texels lamb € 26,50
with seasonal vegetables, rosemary potatoes and 'Reade Jutter' sauce

Poached catfish € 24,50
with Moroccan lemon sauce, gnocchi, puffed tomatoes and parsley oil

Cheesefondue 'Tynjetaler' (minimum for two persons) ✓ € 23,50 pp
with crudités and fresh baked bread

Beef tenderloin (served rare) € 28,95
with spicy carrot, truffle mashed potatoes and red wine-lavender sauce

DESSERTS

Cheese platter with various local cheeses € 11,25
served with nut bread and homemade apples-chili sirop

Tip: glass of homemade Vin de Noix

Elderflower yoghurt curd € 9,95
with crumble and sweet-and-sour rhubarb-pepper-sage compote

Ice coffee € 7,25
with Frysk Famke coffee liquor

Organic vanilla ice cream € 7,50
with Hojiblanco olive oil, Fleur de Sel and white chocolate chunk

Friandises € 4,95

* Ask the hostess for the allergens in our food