



## ALL DAY BREAKFAST & LUNCH

11 - 16

#### BREAD (white of multigrain) SOFT GOAT CHEESE I Stewed fig, Taggiasca olives, spinach 6.5 8.5 MACKEREL I Red union-paprika relish, frisée salad, salted capers 8.5 BRESAOLA I Cream cheese, rocket, mushrooms, pickled pumpkin, (also available as vegetarian) 8.5 EGGS BENEDICT I Poached eggs, hollandaise, ham, brioche 8 EGGS FLORENTINE I Poached eggs, hollandaise, spinach, brioche 9.5 EGGS ATLANTIC I Poached eggs, hollandaise, salmon, brioche 9.5 SCRAMBLED EGGS | Smoked salmon, toast 8.5 SCRAMBLED EGGS | Truffle tapenade, toast SCRAMBLED EGGS I Toast 4.5/4.5/5 TOSTI I Cheese/cheese-tomato/ham-cheese 'BAMMETJE' (kids bread) I Chocolate sprinkles/cheese MISCELLANEOUS 5 GRANOLA I Yoghurt, fruit, nuts, coconut, raspberry coulis 6.5 SOUP I Varying, bread 2.5/3/3.5 CROISSANT | Plain/butter and/or jam 7.5 FRENCH TOAST I Fig compote, pecan nuts, honey, sour cream, mint 11 SALAD I Feta cheese, stewed aubergine, pomegranate, Raz el Hanout yoghurt dressing, deep fried almonds, frisée salad, bread 9.5 DUTCH MINI POTATO TRUFFLE PANCAKES I Parsnip cream, chestnut, pickled pumpkin, death trumpet mushroom WILD BOAR BURGER I Union compote with dark beer, pancetta, mushroom cream, 12.5 pickled cucumber, romaine lettuce, tomato, potato chips MUSHROOM TORTELONI I Sage butter, fennel, rocket, Parmesan 12

# SWEET GATEAU CHAUD I Warm chocolate cake with dolce de leche, Amarena cream 5.5 WHITE CHOCOLATE CHEESECAKE I raspberry coulis ICE CREAM ON A CONE I 1 or 2 scoops 1.5/2.5





# APPETIZERS

16 - 22

SALTED PEANUTS I Gotjé	3
OLIVES I Mixed	4
BREAD   Olive tapenade, rouille	6
CHEESE I Mustard, pickles	5.5
DRIED WILD BOAR SAUSAGE I Wild van Wild, pickles	6
SMOKED BEEF   Butcher de Wit	6
BITTER BALLS <sup>7</sup>   Mustard	6
CHEESE ROLLS 7   Chili sauce	6
FRIED PUMPKIN FLOWER   Mozzarella, anchovies, rocket, lemon	8
SPIERING I Rocket, lemon	5.5
FRITES I Frites uit Zuyd, mayonnaise	4
BRUSCHETTA I Goat cheese, figs, Taggiasca olives	5
BRUSCHETTA I Mackerel, paprika relish	6
BRUSCHETTA I Bresaola, mushroom cream	5.5
BRUSCHETTA I Steak tartare	5
OYSTERS - ÎLE DE RÉ I Lemon, mignonette	3 apiece
SLICED RIB EYE OF THE GREEN EGG   Béarnaise sauce	13.5
CAN OF SARDINES   bread, lemon	7
ANTIPASTI I mixed/vegetarian (minimum of 2 persons)	9.5 pp
SOUP I varying	6
SWEET	

SWEET	
GATEAU CHAUD I Warm chocolate cake with dolce de leche, Amarena cream	5.5
WHITE CHOCOLATE CHEESECAKE   Raspberry coulis	5.5
ICE CREAM ON A CONE 1 1 or 2 scoops	1.5/2.5





## DINNER

18 - 22

### STARTERS

ANTIPAST I Mixed/vegetarian (minimum of 2 persons)	9.5 pp
OYSTERS - îLE DE RÉ I Lemon, mignonette	3 apiece
MUSSELS I Chorizo, shallot, saffron, white wine, parsley, fennel	8
STEAK TARTARE I Prepared by the chef, poached egg, black radish, brioche (supplement oyster 3 euro)	9.5
DUTCH MINI POTATO TRUFFLE PANCAKES I Parsnip cream, chestnut, pickled pumpkin, death trumpet mushroom	9.5
SALAD I Feta cheese, stewed aubergine, pomegranate, Raz el Hanout yoghurt dressing, deep fried almonds, frisée salad	8.5
VARYING SOUP I Please see front sheet	6
VARYING PASTA I Please see front sheet	8
MAIN	
SMOKED DUCK   Shallot cream, roasted cauliflower, stewed figs, pickled cauliflower, Marsala gravy	16.5
RIB EYE FROM THE GREEN EGG I Béarnaise, slow cooked leak, grilled wild mushroom	17.5
PEARL BARLEY I Roasted beets, pumpkin from the Green Egg, taleggio cheese	15
WILD BOAR BURGER I Union compote with dark beer, pancetta, mushroom cream, pickled cucumber, romaine lettuce, tomato	12.5
VARYING FISH I Please see front sheet	~
VARYING PASTA I Please see front sheet	16
KIDS MENU   Crispy chicken, French fries, salad	9.5
PIRATE PLATE	0
SIDES	
FRITES I Mayonnaise	4
ROASTED SWEET POTATO I Pickled lemon, sour cream, coriander	4.5
VARYING VEGETABLES I Please see front sheet	4.5
MIXED SALAD	3.5
BREAD	2
DESSERT	
FRENCH TOAST   Fig compote, pecan nuts, honey, vanilla ice cream, mint	6
WHITE CHOCOLATE CHEESECAKE   Stewed pear, kletskop, hazelnuts	7
GATEAU CHAUD I Warm chocolate cake, dolce de leche, Amarena cream	5.5
VARYING DESERT   Sour cream	6
ICE CREAM ON A CONE   1 or 2 scoops	1.5/2.5