

18:00 - 22:00

# DINNER

## STARTERS

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### SOUP OF THE DAY

soep van de dag  
9

### GOAT'S CHEESE TERRINE

ratatouille chutney, pine nuts, basil pesto  
*Terrine van geitenkaas, groenten-chutney,  
pijnboompitten, basilicum pesto*  
12

### CRAB SALAD

avocado, lime, chili, onion,  
citrus dressing  
*Krabsalade, avocado, limoen, chili, ui,  
citrusdressing*  
12

### STEAK TARTARE

egg yolk, purple onion, turnip, crostini  
*Steak tartaar, eidooier, rode ui, koolraap,  
crostini*  
12

### INK SALAD

quinoa, edamame, pine nuts, tomato, feta,  
lime yoghurt mayonnaise  
*INK salade, quinoa, edamame,  
pijnboompitten, tomaat, feta, limoen yoghurt  
mayonaise*  
10

## MAINS

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### RISOTTO

roasted red pepper, confit tomato,  
pine nuts, Parmesan  
*Risotto, gegrilde rode paprika, gekonfijte  
tomaat, pijnboompitten, Parmezaanse kaas*  
18

### BEEF TENDERLOIN

garden pea, sage jus  
*Ossenhaas, doperwten, saliejus*  
22

### CORN FED CHICKEN


braised baby vegetables, little gem,  
Pernod cream sauce  
*Maiskip, gesmoorde mini groenten,  
romaine sla, pernodsaus*  
22


### CONFIT DUCK LEG

fondant potatoes, beetroot puree  
*Gekonfijte eendenbout, fondant aardappels,  
rode bietenpuree*  
22

### PAN-SEARED SEA BREAM

fennel, mint, cucumber, oyster caviar  
cream sauce  
*Op de huid gebakken dorade, komkommer,  
venkel, munt, oester kaviaar roomsaus*  
22

 The INK salad is our signature dish specially developed by our chef to inspire the female traveler. A light vegetarian salad, great to start your meal or enjoy as a light lunch dish.

 Wellbeing and low-calorie dish

Please let us know if you have allergies or dietary wishes.

*Heeft u een allergie of dieëtwens,  
laat het ons weten.*

P / R / E / S / S / R / O / O / M  
a / m / s / t / e / r / d / a / m

18:00 - 22:00

# DINNER

## DESSERTS

### CARDAMOM CRÈME BRÛLÉE

pistachio ice cream  
*Crème brûlée met kardemon, pistache-ijs*

9

### STRAWBERRY CLAFOUTIS

vanilla ice cream  
*Aardbeien-clafoutis, vanille ijs*

9

### CHOCOLATE MOUSSE

Grand Marnier, caramel sauce,  
chocolate crunch  
*Chocolademousse, Grand Marnier,  
karamelsaus, chocolade kruimel*

9

### CHEESE PLATTER

Selection of Dutch and international cheeses  
*Kaasplank, selectie van Nederlandse en  
internationale kazen*

12

## CHEF'S MENU

The chef's menu is composed of seasonal ingredients and changes based on the seasons and chef's inspiration.

### GOAT'S CHEESE TERRINE

ratatouille chutney, pine nuts, basil pesto  
*Terrine van geitenkaas, groenten-chutney,  
pijnboompitten, basilicum pesto*

### SOUP OF THE DAY

*soep van de dag*

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*Op de huid gebakken dorade, komkommer,  
venkel, munt, oester kaviaar roomsaus*

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*Gekonfijte eendenbout, fondant aardappels,  
rode bietenpuree*

### CARDAMOM CRÈME BRÛLÉE

pistachio ice cream  
*Crème brûlée met kardemon, pistache-ijs*

## MENU

## WINE PAIRING

3 COURSES  
37,5

3 GLASSES  
18

4 COURSES  
45

4 GLASSES  
24

5 COURSES  
52,5

5 GLASSES  
30



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F/R/E/S/S/R/O/O/M  
a/m/s/t/e/r/d/a/m