

18:00 - 22:00

DINNER

STARTERS

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

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.*

F/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

PAN-SEARED SEA BREAM

fennel, mint, cucumber, oyster caviar
cream sauce

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

CONFIT DUCK LEG

fondant potatoes, beetroot puree
*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



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.*

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