

18:00 - 22:00

DINNER

STARTERS

SOUP OF THE DAY

Soep van de dag

9

INK SALAD

Quinoa, edamame, pine nuts,
tomato, feta, lime yoghurt
mayonnaise

*INK salade, quinoa, edamame,
pijnboompitten, tomaat, feta,
limoenyoghurt mayonaise*

12

SALMON GRAVLAX

Root vegetable, mustard dill dressing

*Zalm gravlax, wortelgroentensalade,
mosterd dille dressing*

13

OCTOPUS TERRINE

Cucumber, tomato, tapenade,
pine nuts, basil pesto

*Terrine van octopus, komkommer,
tomaat, tapenade, pijnboompitten,
pesto*

13

WARM ASPARAGUS SALAD

Marinated egg, mushroom dressing

*Warme asperge salade, gemarineerd
ei, paddenstoelen dressing*

13

BEEF STEAK TARTARE

Egg yolk, purple onion, radish, turnip,
crouton

*Rundersteak tartaar, eidooier, radijs,
rode ui, koolraap, crouton*

13

MAINS

MISO BAKED EGG PLANT

Hemp seed salad, grapes, tomato,
raisins, pine nuts, walnuts, olive oil

*In miso gebakken aubergine,
hennepzaad salade, druiven,
tomaten, pijnboompitten, rozijnen,
walnoten, olijfolie*

16

VEAL LOIN

Pea, confit shallot, baby broccoli,
carrot, Madeira jus

*Kalfslende, erwtenpuree, gekonfijte
sjalot, baby broccoli, wortel,
Madeira jus*

23

CORN FED CHICKEN

Braised baby vegetables, white wine
cream, watercress dressing

*Maiskip, gestoofde baby groenten,
witte wijn crème, waterkers dressing*

23

GRILLED TUNA STEAK

Fennel, orange, radish, rocket, sauce
vierge

*Gegrilde tonijn, venkel, sinaasappel,
radijs, rucola, vierge*

23

PAN FRIED COD

Tomato, onion, parsley, potato cake,
pak choi, Chinese dressing

*Kabeljauw, tomaat, ui, peterselie,
aardappelcake, pak choi, Chinese
dressing*

23

BEEF TENDERLOIN

Purple fondant, celeriac, salsify,
shiitake, red wine jus

*Ossenhaas, paarse fondant,
knolselderij, schorseneer,
shiitake, rode wijn jus*

25

DESSERTS

SEASONAL CRÈME BRÛLÉE

Ice cream

Crème brûlée van het seizoen, ijs

9

PANNA COTTA

Rose and forest berry jelly

*Panna cotta, gelei van rozen en
bessen*

9

CHOCOLATE MOUSSE

Grand Marnier, caramel sauce,
chocolate crunch

*Chocolademousse, Grand Marnier,
karamelsaus, chocolade kruimel*

9

VANILLA CHEESECAKE

Oreo cookie, strawberry, ruby chocolate
sauce

*Vanille cheesecake, Oreo, aardbeien,
robijnrode chocoladesaus*

12

CHEESE PLATTER

Selection of Dutch and
international cheeses

*Kaasplank, selectie van Nederlandse -en
internationale kazen*

12

WINE PAIRING

*To complete your dining experience,
please ask your waiter for wine
suggestions with the dishes.*

3 GLASSES


18

4 GLASSES


24

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!

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