

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 mayonnaise*

12

HAM HOCK TERRINE

Braised cabbage, pickled
vegetables, 'Zaanse' mustard
*Varkens terrine, gestoofde kool,
ingelegde groenten, Zaanse mosterd*

13

NIÇOISE SALAD

Chargrilled tuna, marinated egg,
green beans, olives, tomato, baby
potato, little gem, anchovy

*Niçoise salade, gegrilde tonijn,
gemarineerd ei, groene bonen,
olijven, tomaat, aardappeltjes, sla,
ansjovis*

13

BURRATA SALAD

Heirloom tomatoes, watermelon,
baby cucumber, pomegranate, dried
olives

*Burrata salade, heirloom tomaten,
watermeloen, mini komkommer,
granaatappel, gedroogde olijven*

13

STEAK TARTARE

Beef, egg yolk, purple onion,
radish, turnip, croutons

*Steak tartaar, eidooier, rode ui,
radijs, koolraap, croutons*

13

MAINS

RICOTTA & SPINACH PIE

Pumpkin, shiitake mushroom, lentils

*Bladerdeeg taartje van
ricotta & spinazie, pompoen, shiitake
paddenstoel, linzen*

16

VEAL SWEETBREADS

Jerusalem artichoke, girolle, baby
spinach, sauce diable

*Kalfszwezerik, aardpeer, cantharel,
spinazie, sauce diable*

23

CHICKEN GALANTINE

Broccolini, soy beans, baby carrot,
radish, morel mushroom cream

*Galantine van kip, broccolini, soya
bonen, wortel, radijs, morielje
champignon crème*

23

PAN FRIED MONKFISH

Écrasé potato, olive, tomato, dill, onion
& curry mayonnaise, basil pesto &
tapenade dressing

*Gebakken zeeduivel, aardappel, olijf,
tomaat, dille, ui & curry mayonnaise,
basilicum pesto & tapenade dressing*

23

PAN FRIED SEABASS

Cauliflower, garden peas, asparagus,
spring onion, watercress, beurre
blanc

*Gebakken zeebaars, bloemkool,
tuinbonen, asperge, lente-ui,
waterkers, boter saus*

23

BEEF ROSSINI

Tenderloin, foie gras, green beans,
celeriac puree, potato fondant, truffle
madeira-jus

*Rossini van ossenhaas, foie gras, groene
bonen, puree van knolselderij, aardappel
fondant, madeira-jus*

25

DESSERTS

SEASONAL CRÈME BRÛLÉE

With ice cream

Crème brûlée van het seizoen met ijs

9

COCONUT PANNA COTTA

Lime, lemongrass

Panna cotta met kokos, limoen, citroengras

9

CHOCOLATE MOUSSE

Grand Marnier, caramel sauce,
chocolate crunch

*Chocolademousse, Grand Marnier,
karamelsaus, chocolade kruimel*

9

VANILLA CHEESECAKE

Mango, passion fruit, apple blossom

*Vanille cheesecake, mango, passievrucht,
appelbloesem*

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!

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