

18:00 - 22:00

# DINNER

## STARTERS

### SOUP OF THE DAY

Soep van de dag

9

### INK SALAD

Quinoa, edamame, pinenuts, tomato, feta, lime yoghurt mayonnaise  
*INK salade, quinoa, edamame, pijnboompitten, tomaat, feta, limoenyoghurt mayonaise*

12

### CHICKEN PARFAIT

Toasted brioche, balsamic, red onion marmalade  
*Kippenparfait, balsamico, rode ui marmelade*

13

### PICKLED MACKEREL

Carrot, turnip, red onion, endive, mustard seed, dill  
*Ingelegde makreel, wortel, koolraap, rode ui, andijvie, mosterdzaad, dille*

13

### BURRATA SALAD

Heirloom tomato, watermelon, baby cucumber, pomegranate, dried olives  
*Burrata salade, Heirloom tomaat, watermeloen, mini kornkommer, granaatappel, gedroogde olijven*

13

### STEAK TARTARE

Beef, egg yolk, purple onion, radish, turnip, crouton  
*Steak tartaar, eidooier, rode ui, radijs, koolraap, croutons*

13

### PORTOBELLO GARDEN SALAD

Radicchio, chicory, frisée, little gem, yellow beet, spring onion  
*Portobello tuin salade, rode sla, witlof, frisée, little gem, gele biet, bosui*

10

## MAINS

### RISOTTO

Asparagus, mushroom, pine nuts, parmesan, crème fraîche  
*Asperges, paddestoelen, pijnboompitten, parmezaanse kaas, crème fraîche*

19

### MISO BAKED EGGPLANT

Hemp seed salad, grape, raisin, walnut, pine nut, tomato  
*In miso gebakken aubergine, hennepzaad, druif, rozijn, walnoot, pijnboompit, tomaat*

16

### SLOW COOKED BEEF SHORT RIB

Polenta, baby carrot, corn, shiitake mushroom  
*Langzaam gegaarde rib van rundvlees, polenta, baby wortel, mais, shiitake paddestoel*

23

### CORN-FED CHICKEN BREAST

Apple, spinach, apricot and black pudding, pancetta chips, hazelnut, chicken jus  
*Geroosterde kip, appel, spinazie, abrikoos, bloedworst, pancetta chips, hazelnoot, kippen jus*

23

### PAN FRIED HALIBUT

Black rice, peas, feta cheese, natural yoghurt  
*In de pan gebakken heilbot, zwarte rijst, erwt, feta, yoghurt*

23

### BRAISED SALMON À LA NAGE

Carrot, celery, onion, chives  
*Gestoomde zalm à la Nage, wortel, selderij, ui, bieslook*

23

### PEPPER STEAK

Traditional pepper steak, mashed potatoes, confit shallot, peppercorn sauce  
*Pepersteak, aardappelpuree, gekonfijte sjalotjes, pepersaus*

24

## DESSERTS

### SEASONAL CRÈME BRÛLÉE

With ice cream  
*Crème brûlée van het seizoen met ijs*

9

### APPLE AND BERRY CRUMBLE

With vanilla ice cream  
*Appel en bessen crumble met vanille ijs*

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 dieetwens?*

*Laat het ons weten!*

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