

STARTERS

SOUP OF THE DAY (1,2,5)	9
 INKREDIBOWL black quinoa / bulgur / fregola / black garlic / dill / baby gem / red endive / micro herbs / honey mustard dressing (2,5,9)	12
 SALMON GRAVAD LAX roasted beetroot / horseradish crème fraîche (2,6)	17
BURRATA grilled baby gem / roasted peppers / pomegranate molasses (2)	13
STEAK TARTARE creamy egg yolk / pickles and radishes / toasted bread / micro herbs (1,3,11)	19

DESSERTS

CHEESECAKE berries / forest fruit sorbet (1,2,3)	12
SALTED CARAMEL CRÈME BRÛLÉE vanilla ice cream (1,2,3)	12
CHOCOLATE MOUSSE cherry compote / shortbread / baked white chocolate (1,2,3)	8
CHEESE PLATTER 3 Dutch cheeses / rhubarb & ginger chutney / walnuts / grapes / bread (1,2,4)	15

MAINS

ROASTED AUBERGINE white bean puree / chestnut puree / jerusalem artichoke / confit shallots (2,7,10,11)	17
PEARL BARLY RISOTTO wild mushrooms / parmesan cheese (2,10)	19
ROASTED CHICKEN roasted chicken breast / mushroom puree / pumpkin / chanterelle / carrot / sage chicken jus (5,10)	25
PEPPER STEAK tender loin / oyster mushroom / mashed potatoes / pepper sauce (2,10)	29
STEAK & FRITES butchers cut / béarnaise sauce / served with frites (2,3,10,11)	33
FISH OF THE DAY green asparagus / fennel / sugar snaps / smoked beurre blanc sauce / celeriac puree (2,6,10)	25
CHEESE BURGER beef, chicken or vegan patty / lettuce / tomatoes / gherkins / onions / cheese / served with frites (1,2,3,8,10)	23

SIDES

ROASTED CARROTS	7,5
BRUSSELS SPROUTS	7,5
RUSTIC FRITES	7,5

THE INKREDIBOWL AND GRAVAD LAX ARE OUR SIGNATURE DISHES,
 SPECIALLY DEVELOPED BY OUR CHEF TO INSPIRE THE FEMALE TRAVELLER. 