



## DINNER

Served from 5 p.m.

**BREAD from our local bakery 'Lekker Brood'** **6,00**  
Homemade tapenade, butter, olive oil

## STARTERS

**PUMPKIN SOUP** **10,0**  
Vadouvan, seared black tiger shrimp (🌿 possible)

**TOMATO SOUP** 🌿 **9,0**  
Sour cream, parsley (🌿 possible)

**SALMON MILLE-FEUILLE** **16,0**  
Pickled vegetables, apple jam, citrus vinaigrette

**VEGAN TACOS (3 pcs)** 🌿 **13,5**  
Watermelon tartar, "rendang style" jackfruit, pulled oyster mushrooms

**BURRATA WITH PATA NEGRA** **18,5**  
Pata Negra, duxelles of mushroom, marinated mushrooms, black olive crunch (🌿 possible)

**BAKED SCALLOPS** **17,5**  
Vanilla infused celeriac, orange, lardo and grapefruit vinaigrette, Pata Negra crunch

**BEEF CARPACCIO** **15,0**  
Arugula, pine nuts, sundried tomatoes, truffle mayonnaise, Parmesan cheese

**DUCK LIVER MOUSSE** **17,5**  
Marinated figs, PX jam, sugarloaf toast, rhubarb compote

**SELECTION OF FISH** **18,5**  
Smoked salmon, shrimps, smoked mackerel, cocktail sauce

**SMOKED BEEF TENDERLOIN** **15,5**  
Dried peach jam, kohlrabi, pickled radish, charcoal vinaigrette

🌿 = vegetarian (possible) 🌿🌿 = vegan (possible)

## MAIN COURSE

<b>BEEF TENDERLOIN</b>	<b>34,5</b>
Cream of parsnip and potato, endive, baby carrots, Madeira sauce	
<b>GUINEA FOWL SUPREME</b>	<b>26,5</b>
Confit of Guinea fowl, Jerusalem artichoke cream, green asparagus, laurel sauce	
<b>VENISON STEAK</b>	<b>26,5</b>
Red cabbage, apple compote, cream of parsnip, game gravy	
<b>CÔTE DU BOEUF (2P.)</b>	<b>69,5</b>
Roasted pumpkin, king oyster mushroom, red onion, cherry tomato, Pont Neuf potato, truffle gravy	
<b>CHICKEN SATEH</b>	<b>20,5</b>
'Frites uit Zuyd', peanut sauce, pickled vegetables, stir-fried vegetables, prawn crackers	
<b>BLACK ANGUS BURGER</b>	<b>20,0</b>
'Frites uit Zuyd', little gem, red onion, pickle, tomato, cheddar cheese, bacon	
<b>PORK SCHNITZEL</b>	<b>21,0</b>
'Frites uit Zuyd', cream of carrot, king oyster mushroom, haricots verts, Stroganoff sauce	
<b>SALMON FILLET</b>	<b>25,5</b>
Herb crust, potato mousseline, romanesco, turnip, Hollandaise sauce	
<b>BABY SOLE (3pcs)</b>	<b>33,5</b>
Celeriac fondant, celeriac cream, romanesco, steamed baby potatoes, lemon beurre blanc	
<b>REDFISH FILLET</b>	<b>26,5</b>
Fregola pasta, cream of carrot, roasted fennel, saffron beurre blanc, dried cherry tomato	
<b>CAULIFLOWER TEMPURA</b> 	<b>21,5</b>
Cream of pumpkin, cherry tomato, zucchini, beetroot, puffed carrot sauce	
<b>BEETROOT TARTE TATIN</b> 	<b>20,5</b>
Goat cheese, crunch of nuts, port vinaigrette, caramelized onion, puff pastry (  possible)	
<b>VEGETARIAN BURGER</b> 	<b>19,5</b>
'Frites uit Zuyd', avocado smash, burger sauce, little gem, red onion	

## SIDES

<b>SWEET POTATO FRIES</b> 🌿	<b>5,5</b>
Truffle mayonnaise (🌿 possible)	
<b>'FRITES UIT ZUYD' FRIES</b> 🌿	<b>5,5</b>
Mayonnaise (🌿 possible)	
<b>ROSEVAL POTATOES</b> 🌿	<b>6,0</b>
Rosemary, thyme, sea salt	
<b>MIXED VEGETABLES</b> 🌿	<b>5,0</b>
Pumpkin, celeriac, carrot	

## DESSERTS

<b>BATON BRÛLÉE</b>	<b>12,5</b>
Cherry sorbet, hazelnut cream, calamansi jam	
<b>PEAR MOUSSE</b>	<b>13,0</b>
Yoghurt sorbet, ginger compote, caramelized pecans	
<b>CHOCOLATE LAVA CAKE</b>	<b>12,5</b>
Peach sorbet, cinnamon biscuit	
<b>GLUHWEIN</b>	<b>13,0</b>
Blood orange sorbet, cinnamon mousse, cranberry compote, gluhwein jam, crumble of star anise	
<b>DAME BLANCHE 2.0</b>	<b>12,0</b>
Vanilla ice cream, chocolate sauce, caramelized nuts	
<b>VAN DER VALK SORBET</b>	<b>12,5</b>
Fresh fruit, vanilla ice cream, sparkling water, whipped cream	
<b>CHEESE PLATTER</b>	<b>13,5</b>
Nettle cheese by cheese farmer Nellesteijn in Wassenaar, Blauw Klaver, Comté, Morbier, nut bread, fig chutney	
<b>COFFEE AND TEA WITH SWEETS</b>	<b>7,5</b>

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