

MENU

OPEN VUUR - ECHTE PASSIE - PURE SMAAK

De diepe smaken van grillen, roosteren en roken op houtvuur komen volledig tot hun recht.



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CHEF'S MENU

4/5* GANGEN

60/70

Bloemkool – rettich – kurkuma laos schuim – boekweit

Kabeljauw – witlof – gerookte amandel – dragon-beurre blanc

Eend – biet – Cevenne ui – portjus

Kaas van Kaasfort – notenbrood – kweeper – amandelen*

Pistache – mascarpone – framboos – witte chocolade

4/5* GANGEN VEGETARISCH

60/70

Bloemkool – rettich – kurkuma laos schuim – boekweit

Witlof – knolselderij – gerookte amandel – dragon-beurre blanc

Spitskool – witte bonen – beurre noisette – crispy chili

Kaas van Kaasfort – notenbrood – kweeper – amandelen*

Pistache – mascarpone – framboos – witte chocolade

WIJNARRANGEMENT

45/55

Ontdek een heerlijke selectie aan wijnen, zorgvuldig samengesteld door onze sommelier. Elke wijn is gekozen om de smaken van onze gerechten perfect aan te vullen en te versterken.

A LA CARTE

VOORGERECHTEN

Topinamboer – oude kaas crème - grapefruit - hollandaise 14

Steak tataki – bundelzwam – eidooier – sjalot 18

Paddenstoelen – courgette – tofu – kastanje bisque 15

Zalm – groene kool – bleekselderij – bonenkruid 19

HOOFDGERECHTEN

Spitskool – witte bonen – beurre noisette – crispy chili 24

Snoekbaars – snijbiet – ras el hanout – langoustine bisque 26

Black angus steak – bospeen – jus – salsa 32

Eend – biet – cevennen ui – port jus 29

OM TE DELEN

Zeebaars – champagne beurre blanc – citroen 65

Côte de boeuf – merg – chipotle – per 100 gr 14

Tomahawk – salsa – jus - merg ..

BIJGERECHTEN

Bospeen – sinaasappel – speculaas 9

Prei – beurre noisette – kappertjes 9

Andijvie – hangop – pistache 7

Kropsla – tomaat – citroen – peterselie 8

Friet – chipotle mayonaise 7

DESSERTS

Granny smith – marsala – kaneel – vanille ijs 14

Pistache – mascarpone – framboos – witte chocolade 14

Kaas van Kaasfort – notenbrood – kweeper – amandelen 17



Allergies? Scan the QR code



MENU

OPEN FIRE - TRUE PASSION - AUTHENTIC FLAVOR

The rich flavors of grilling, roasting, and smoking over wood fire are brought to life.

CHEF'S MENU

4/5* COURSES

Cauliflower – daikon – turmeric lemongrass foam – buckwheat
Cod – chicory – smoked almond – tarragon beurre blanc
Duck – beetroot – Cévennes onion – port jus
Cheese from Kaasfort – nut bread – quince – almonds*
Pistache – mascarpone – framboos – witte chocolade

60/70

4/5* COURSES VEGETARIAN

Cauliflower – daikon – turmeric lemongrass foam – buckwheat
Chicory – celeriac – smoked almond – tarragon beurre blanc
Pointed cabbage – white beans – beurre noisette – crispy chilli
Cheese from Kaasfort – nut bread – quince – almonds*
Pistache – mascarpone – framboos – witte chocolade

60/70

WINE PAIRING

Discover a delightful selection of wines, carefully curated by our sommelier. Each wine has been thoughtfully chosen to perfectly complement and elevate the flavors of our dishes.

45/55

A LA CARTE

STARTERS

Jerusalem artichoke – aged cheese cream – grapefruit – hollandaise 14
Steak tataki – shimeji mushrooms – egg yolk – shallot 18
Mushrooms – zucchini – tofu – chestnut bisque 15
Salmon – green cabbage – celery – savory 19

MAINS

Pointed cabbage – white beans – beurre noisette – crispy chili 24
Pike-perch – Swiss chard – ras el hanout – langoustine bisque 26
Black angus steak – baby carrots – jus – salsa 32
Duck – beetroot – Cévennes onion – port jus 29

TO SHARE

Sea bass – champagne beurre blanc – lemon 65
Côte de boeuf – bone marrow – chipotle – per 100 g 14
Tomahawk – salsa – jus – bone marrow ..

SIDES

Carrot – orange – speculaas 9
Leek – beurre noisette – capers 9
Endive – strained yogurt – pistachio 7
Lettuce – tomato – lemon – parsley 8
Fries – chipotle mayonnaise 7

DESSERTS

Granny smith – marsala – cinnamon – vanilla ice cream 14
Pistachio – mascarpone – raspberry – white chocolate 14
Cheese from Kaasfort – nut bread – quince – almonds 17