

DINNER MENU

FROM 5 P.M.



SOUPS

Soup of the day	<i>small / large</i> 4.6 / 7.6
Sweet potato 	4.6 / 7.6

STARTERS

Tasting platter (<i>minimal 2 persons</i>)	13.5
Combination of starters and specials	p.p.
Bread & whipped butter 	7.8
Arancini 	9.0
Sundried tomato - fine herb mayonnaise	
Grilled leek 	10.5
Agave cream - hazelnuts - sauerkraut	
Smoked salmon	13.5
Cream cheese - beetroot - soft-boiled egg - beech mushrooms	
Pulled pork Scotch egg	12.5
Mustard sauce	

FAVORITES

Cheese fondue 	18.5
Parsnip chips - pear - little gem - croutons - grapes - mushrooms	
Parsnip ragout 	19.5
Leek - agave cream - balsamic vinegar	
Pulled pork Scotch egg	17.5
Sauerkraut - celeriac - potatoes - mustard sauce	

BURGERS

Smashburger	21.5
Coleslaw - pastrami - cheddar - pickled onion - pickles - lettuce - fries	
Extra burger +4.5	
Mushroom burger 	20.5
Coleslaw - cheddar - pickled onion - pickles - lettuce - fries	

ALLERGY OR DIETARY REQUIREMENT?
PLEASE LET US KNOW.

MAIN COURSES

Melanzane 	17.5
Eggplant - tomato - mozzarella - basil - parmesan - rocket	
Baked goat cheese <i>from the oven</i> 	17.5
Puff pastry - onion - celeriac - red fruit	
Sole	28.5
Grilled little gem - hazelnuts - capers - potatoes	
Filled chicken thigh	21.5
Tomato risotto - chorizo	
Dutch beef stew	25.5
Gravy - seasonal vegetables - potatoes	
Steak Graaf Floris	28.5
Pepper sauce - seasonal vegetables - potatoes	
Side dishes	
Fries with fine herb mayonnaise	4.3
Coleslaw	3.5

DESSERTS

Affogato	9.0
Local apple dumpling ice cream - amaretto - espresso - amaretti cookies	
Speculaas sundae	9.0
Mocha ice cream - almond paste - speculoos	
Crepes 	12.5
Speculoos - pear - candy sugar	
Baked Époisses	10.5
Époisses from the oven - grapes - garlic bread	
Espresso Martini	11.0
Ketel One Vodka - Kahlúa - espresso	

FAVORITES

Warm apple dumpling	8.0
With local apple dumpling ice cream	
Irish Coffee	9.0
Prepared at the table	
Utrechtse Dombon	2.5
Local chocolate, delicious with coffee	

ASK OUR STAFF ABOUT OUR WEEKLY SPECIALS!