

CHEF'S MENU

	Tuna tartare Spicy marinated tuna Pickles Wasabi	12.50
✓	Pumkin soup Mushrooms Parsley Hazelnut	10.50
	Veal cheek Red cabbage Apple Onions Bay jus	26.50
✓	Layer cake Chocolate Vanilla Caramel Ice cream	10.00
	4-course chef's menu	39.50
	3-course chef's menu (without pumkin soup)	34.00

SPECIALS

	Lobster (500 g) Potato gnocchi Artichoke Tomato	49.50
	Sole (400-500 g) French fries Lettuce Ravigotte sauce	49.50
	Spring chicken 'butterfly' French fries Mushrooms Tarragon cream sauce	26.50
	Château Briand (450 g) for 2 persons Potato gratin Green beans Carrots 2 sauces of choice	75.00

TO SHARE

✓	Bread basket To Share Sourdough Butter Tapenade Herb butter	10.00
	Charcuterie platter To Share Jambon cru Saucisson Paté Camembert	15.50
✓	Warm camembert Toast Thyme Honey Olive oil	14.00
	Bitterballen (8 pc.) Pickles Mustard	8.50
	Mixed snack platter (12 pc.) Various fried snacks	13.50



STARTERS

	Carpaccio Arugula Parmesan Truffle mayonnaise	17.00
	Smoked salmon Butter lettuce Crème fraîche Mustard-dill sauce	16.50
✓	Creamy burrata Tomato Arugula pesto Olive Croutons	15.50
	Steak tartare (100 or 200 g) Onions Capers Mustard Parsley Tomato Egg yolk	16.50 (small) / 32.50 (large)
	Caesar salad Romaine lettuce Chicken thigh Parmesan Poached egg Croutons Caesar dressing	16.50 (small) / 24.50 (large)
	Crayfish cocktail Avocado mousse Bread croutons Cocktail sauce	17.50
✓	Mushrooms à la escargot Mushrooms Cream Tarragon Parsley Garlic Toast	15.50

SOUPS

✓	Tomato soup Roasted tomato Basil Crème fraîche	7.50 (small) / 10.00 (large)
✓	Onion soup Bread crouton Gruyère cheese Gratinated	12.50
	Breton shellfish soup Crayfish Fennel Tomato Rouille Croutons	15.00

SIDES

✓	French fries From Zuyd Coarse salt	5.50
	Loaded fries 'Provençale' Bacon Onions Parsley Dijon mayonnaise	9.50
✓	Truffle mashed potatoes Mashed potatoes Truffle tapenade Parsley butter	8.50
✓	Salad Butter lettuce Arugula Tomato Red onion	5.00
✓	Sautéed mushrooms Mushrooms Red onion Herb-parsley butter	7.50



FISH

Salmon Mashed potatoes Bimi Tomato Lemon butter sauce	27.00
Cod Risotto Grilled vegetables Fennel sauce	27.00
Piri-piri prawns Crispy potatoes Green asparagus Spring onion	28.50
Catch of the day Basmati rice Eggplant Carrot jus	28.50

VEGETARIAN

 Truffle ravioli Ricotta Mushrooms Cream sauce Arugula	23.00
 Meatless burger Lettuce Tomato Cheddar Nest sauce Fries	20.50
 Linzendahl & naan Red lentils Coconut Tomato Bimi Spices	18.00

MEAT

Nest burger Lettuce Tomato Bacon Cheddar Nest sauce Fries	21.50
Pork schnitzel Green beans Baby potatoes or fries Sauce of choice	18.50 (160 g.) / 23.50 (200 g.)
Corn-fed chicken fillet Chantenay carrots Tarragon cream sauce Baby potatoes or fries	25.00
Entrecôte (250 g.) Green beans Truffle mayonnaise Baby potatoes or fries	35.00
Tournedos (180 g.) Green beans Truffle mayonnaise Baby potatoes or fries	29.50
Tournedos with foie gras Baby potatoes or fries	35.50
Sauces of choice: Béarnaise Stroganoff Mushroom Pepper	



DESSERTS

✓	Dame Blanche Vanilla ice cream Chocolate sauce Salted caramel Pecans	10.50 (small) / 13.50 (large)
✓	Crème brûlée Specula spice Orange	9.50
✓	Dessert from the platter Please ask our staff	8.50
✓	Café glacé Coffee Mocha Vanilla ice cream	9.50
✓	Mousse au chocolat Chocolate mousse Raspberry Passion fruit sorbet	11.50
✓	Cheese platter Various French cheeses Marmalade	13.50 (3 pc.) / 15.50 (4 pc.)
✓	Tarte tatin Vanilla ice cream Pecans	13.50
✓	Coffee Completo Coffee Liqueur cream Treats	7.50



Do you have any allergies or special dietary requirements? Please ask for our allergen chart!