

# SEIZOENSMENU | SEASONAL MENU

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## VOORGERECHTEN | STARTERS

**Eendenborst** | witlof | spekjes 9,25  
**Duck breast** | chicory | bacon

**Gerookte hertenham** | granaatappel | gemarineerde rodekool 9,50  
**Smoked venison ham** | pomegranate | marinated red cabbage

**Wildbouillon** 6,95  
**Game stock**

**Knolselderij veloute** | ganzenlever | truffel 12,50  
**Celeriac veloute** | foie gras | truffle

## HOOFDGERECHTEN | MAIN COURSES

**Hertenbiefstukjes** | Hete bliksem | jus van kruidkoek | geroosterde spruitjes 23,25  
**Venison steaks** | "Hete bliksem" | gingerbread gravy | roasted Brussels sprouts

**Hazenpeper** | crème van pastinaak, kastanje en hazelnoot 21,00  
**Hare stew** | cream of parsnip, chestnut and hazelnut

## NAGERECHTEN | DESSERTS

**Krokantje van kruidkoek** | chocolademousse | karamelroomijs 9,25  
**Crispy gingerbread** | chocolate mousse | caramel ice cream

**Bavaroise van rijst** | warme vanillecrème | kaneelappeltjes 9,50  
**Bavaroise of rice** | warm vanilla cream | cinnamon apple

**DRIEGANGENMENU** | *THREE COURSE MENU* 37,50

**VIERGANGENMENU** | *FOUR COURSE MENU incl. wildbouillon / game* 42,50

## WIJNTIPS | WINE TIPS

Wit:

RotheFord Wine Company, Arroyo Seco, Scott Family Estate Chardonnay



9,75 - 49,50

Rood:

Cignomoro, Puglia IGP 6 Anime

9,75 - 49,50

Château Tronquoy-Lalande, Saint Estèphe AC, By Château Montrose, Cru Bourgeois 15,00 - 75,00

