

# Starter

voorgerecht

## Oyster 6

oesters

shallot vinaigrette

€23

## ✓ Celeriac pastrami

knolselderij pastrami

pickled mustard and onions

€14,50

## Shallot tarte tatin ✓

shalot tarte tatin

gorgonzola cream | mizuna

€14,50

## Venison carpaccio

carpaccio van hert

lovage | salsify | shimeji

€16,50

## Tradito of king fish

tradito van king vis

miso vinaigrette | yuzu | furikake

€16,50

# Sides ✓

bijgerechten

## Seasonal vegetabels

seizoens groente

€6,50

## Gratin dauphinois

aardappelgratin

€6,50

## Spinach salad

salade van spinazie

soja | chili flakes

€6

## Mesclune salad

salade van mesclune

honey-mustard dressing

€5,50

## French fries

frites

€5,50

# Main

hoofdgerechten

## Risotto porcini ✓

risotto porcini

€23

## Fish of the day

vis van de dag

€25

## Duck fillet

eend filet

sweet potato | hoisin sauce

€24,50

## Bavette

bavette

pomme fondant | café de Paris

€25

## Roasted cabbage ✓

geroosterde spitskool

romesco | almonds | kale

€22,50

# Dessert ✓

nagerecht

## Crème brûlée

miso ice cream

€9

## Café gourmand

and a coffee or tea

€9

## Cheese board

kaasplank van de

De Kaashoeve Rotterdam

€14

## Royal choco cake

royal choco taart

crème fraiche ice cream

€9

Chef's menu 3 courses €45

✓ Vegan ✓ Vegetarian