

het eigendom

PETIT DINER MENU

COLD DISHES

Green salad with goat cheese, marinated mushrooms, pomegranate and poached quail eggs 9,50
Pirineos, Gewürztraminer-Sauvignon-Chardonnay, Somontano, Spain 6,00

Oysters, three Creuses, served with a sauce Hollandaise 10,50
Mas Macia, Cava Brut Gran Reserva, Penedès, Spain 7,00

Tartare of mackerel served with sweet 'n soured fennel and deep fried smelt 9,50
Weingut Schauss, Riesling, Nahe, Germany 7,40

Venison, served as Filet American with sprout leaves, red onion and a mousse of boiled eggs 10,50
Wilhelm Walch, St.Magdalener Classico, Alto Adige, Italy 5,50

Pastrami of wild boar, served with different servings of pumpkin 9,50
Château Les Crostes Rosé, Côtes de Provence, France 6,50

Pâté of foie gras and cheek of veal, served with a foam of Pata Negra and garnish of beetroot 11,50
Château Beaubois, Cuvée Expression, Vallée du Rhône, Costières de Nîmes, France 6,00

WARM DISHES

Scallop, seared in the shell, served with a chutney of tangerine and cardamom 10,00
Bodegas Eidosela, Albariño, Rias Baixas, Spain 8,20

Melanzane, Italian oven dish with aubergine, served with a foam of Parmesan cheese 7,50
San Rocchetto, Rosso Piceno, Marken, Italy 5,00

Lemon sole, grilled on the Big Green Egg,
served with a brandade of mussels and sweet 'n soured red cabbage 13,50
Weingut Knab, Grauer Burgunder Trocken, Baden, Germany 6,80

Horse mackerel lacquered with unagi sauce,
wontons filled with prawns and Shii-take mushrooms, served with a sauce of lemon grass 12,50
Weingut Claus Preisinger, Heideboden Weiss, Burgenland, Austria (Bk) 9,50

Guinea fowl, roasted on the carcass,
served with a seared langoustine, sauerkraut and a sauce of langoustines 14,50
Domaine Jacques Girardin, Santenay, Les Terrasses de Bievaux, Burgundy, France 9,80

Hare, grilled on the Big Green Egg, served with a mash of green apples,
tortellini stuffed with jugged hare and a sauce of laurel leaf liquorice 14,50
Domaine St. Jean du Noviciat, 'Mas Prestigi' GSM, Languedoc, France 6,00

Black Angus beef shoulder petite tender, roasted, served with foie gras and a sauce of Madeira 13,50
Cellar el Mas Roig, 'Sycar', Montsant, Spain 8,00

Iberico pork belly, crispy seared á la Captain's Dinner 12,50
Emotion N°2, Chardonnay-Viognier, Languedoc, France 5,00

Veal, braised, served with a 'bitterbal' of sweetbreads,
caramelised black salsifies and a sauce of veal with celeriac 14,50
Colombette, Pinot Noir Demi-Muid, Coteaux du Libron, Languedoc, France 6,00

(W) wine suggestion (Bk) organic (Bd) biodynamic

ALL OUR DISHES CAN BE ORDERED UNTILL 22.00 HRS
ON FRIDAY AND SATURDAY UNTILL 23.00 HRS



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DESSERTS

Moelleux au chocolat, served with a granité of orange and szechuanpepper	7,50
@ Domaine des Chênes, Rivesaltes Ambré, Roussillon, France	6,50
Tiramisu trifle	7,00
@ Cave de Cabrières, Fulcrand Cabanon Moelleux, Languedoc, France	4,50
Stewing-pear, poached in Earl Grey tea, served with drained yoghurt of hazelnuts	6,50
@ Vinchio-Vaglio Serra, 'Nivasco' Brachetto, Piëmonte, Italy	6,50

PLATTERS

ON FRIDAY AND SATURDAY UNTILL 01.00 HRS

Cheese platter (Sainte-Maure de Touraine, Vacherin Mont d'Or, Boeren Goudse opleg, Blu '61 al Passito Rosso, Truffle pecorino) with nut bread and pumpernickel	12,50
Iberico meat platter (Cécinas de Léon, Salchichón, Chorizo, Lomo en Pata Negra)	15,00
Platter Pata Negra	17,50
Crudité platter, raw vegetables (radish, celeriac, chicory, carrot, tomato and cucumber) with horse radish dip sauce	7,50
Salmon platter (marinated and smoked salmon in three ways: liquorice, beetroot/vodka, five spices)	15,00

SNACKS

ON FRIDAY AND SATURDAY UNTILL 01.00 HRS

Bread with spreads (extra vergine olive oil, saltened butter, olive tapenade, rilette of poultry)	6,00
Bruschetta's served with tomato antiboise	5,50
Parmesan cheese fingers (6 pieces)	3,50
OmaBob's bitterballs (6 pieces)	6,00
OmaBob's Mini croquettes: goat cheese, truffle and Serrano (6 pieces)	7,50
Calamari with garlic mayonnaise	9,50
Prawns piri piri, spicy prawns seared in garlic	9,50
Oysters, three Creuses, served with red wine vinegar and lemon	9,50
Artisan fries with truffle mayonnaise	5,00
Sicilian olives & smoked almonds	4,50
Extra bread	3,00

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