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**COLD DISHES**

Caviar, Royal Asetra, 10 grams, blini's and crème fraîche	32,50
‡ Barons de Rothschild, Champagne, France	12,50
Oysters, three creuses, shallot prepared three ways	13,50
‡ Barons de Rothschild, Champagne, France	12,50
Haddock, pickled, roasted langoustine, garnishes of pumpkin and fennel with a cream of curry	14,50
‡ Apostelhoeve, 'Cuvee XII', Maastricht, Netherlands	7,50
Olive Cake, compote of eggplant and cream of feta	10,00
‡ Cellar Coma d'en Bonet, Garnacha-Viognier, Spain	5,90
Pastrami of wild boar, marinated mushrooms, oak leaf lettuce and cream of pumpkin seed	14,50
‡ Weingut Landerer, Spätburgunder Alte Reben, Germany	7,50
Prime roast of veal, tuna tartar, anchovy cream and capers	15,50
‡ Domaine Louis Chèze, Viognier, Rhône, France	8,00

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**WARM DISHES**

Melanzane in crust	11,00
‡ Ilauri, 'Bajo', Montepulciano d'Abruzzo, Italy	4,75
Scallops in a soup of chicory and black truffle	15,50
‡ Domaine Jacques Dury et Fils, 'Meix Cadot', Rully 1er Cru, France	11,00
Lemon sole, pan fried, carrot, onion and mussels	15,00
‡ Cave de Richemer, 'Maraval', Chardonnay-Rousanne, France	7,00
Skirt steak, pan fried, duck liver mousse, garnishes of salsify and sauce of fermented garlic	15,50
‡ Domaine St. Jean du Noviciat, 'Mas Prestigi', France	7,20
Duck breast, pan fried, stewed duck leg and garnishes of beetroot	14,50
‡ Fratelli, 'Maria Giona', Barbera d'Alba, Italy	7,80
Waygu burger (80 grams) with duckliver, onion compote and porcini mushrooms mayonnaise served with artisan fries	15,50
‡ Thierry Rodriguez, 'Avarus', Chardonnay, France	7,50
Iberico pork belly, crispy seared á la Captain's Dinner	15,00
‡ Pago de los Cappelanos, Tinto Fino, Ribera del Duero, Spain	7,90
Côte de Boeuf of MRIJ beef, 800 gr. grilled on the Big Green Egg, with sauce Bearnaise	p.p. 38,50
Can only be ordered per 2 persons	

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Our dishes may contain allergens, if desired, our staff can inform you

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

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**DESSERTS**

Caramel fudge with amarene cherry	7,50
🍷 Brunelli, Reciota della Valpolicella, Italy	9,50
Frangipane apple pie	7,50
🍷 Kracher, Beerenauslese Cuvée, Burgenland, Austria	9,50
Parfait of PX and dark chocolate	6,50
🍷 Domaine des Baumard, Coteaux du Layon, France	6,50

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**PLATTERS**

CAN BE ORDERED UNTILL 23.00 HRS AND ON FRIDAY AND SATURDAY UNTILL 01.00 HRS

Cheese platter with nut & rye bread	15,00
Iberico meat platter	15,00
Platter Pata Negra	17,50
Combination platter cheese and Iberico meat	18,50

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**SNACKS**

CAN BE ORDERED UNTILL 23.00 HRS AND ON FRIDAY AND SATURDAY UNTILL 01.00 HRS

Bread with spreads	6,50
Bruschettas with tomato antiboise	5,50
Holtkamp old cheese bitterballs and vegetable bitterballs (6 pieces)	8,50
Toast with duckliver	4,50
Oma Bob's bitterballs (6 pieces)	6,00
Oma Bob's mini croquettes: goat cheese, truffle and Serrano (6 pieces)	7,50
Holtkamp lobster and shrimp croquettes (4 pieces)	13,50
Crudité, different raw vegetables served in horseraddish crème fraîche	5,50
Calamari with garlicmayonnaise	7,50
Prawns piri piri, spicy prawns seared in garlic	9,50
Oysters, 3 Creuses, served with red wine vinegar and lemon	9,50
Artisan fries with trufflemayonnaise	4,50
Sicilian olives and smoked almonds	4,50
Extra bread	3,00

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