

Per course you can order one dish per person,
After consuming the entire dish you can order
a new dish. We serve an unlimited number of courses
To conclude your wonderful evening,
you can enjoy our delicious grand dessert buffet.

1.	1. Tuna Tataki
	wine tip: Solas Pinot Noir
2.	2. Pasta salad
	wine tip: Hippy Rosé
3.	3. Vitello Tonnato
	wine tip: Farina Pinot Grigio
4.	4. Salmon Sashimi
	wine tip: Ramon Bilbao Verdejo
5.	5. Beef carpaccio
	wine tip: Laurent Miquel Merlot
6.	6. Burrata
	wine tip: Farina Pinot Grigio
7.	7. Shrimp Cocktail
	wine tip: Ramón Bilbao Verdejo
8.	8. Smoked mackerel
	wine tip: Garnacha Blanca
9.	9. Sushi maki mix
	9a. Sushi maki mix Vegetarian
	wine tip: Yalumba The Y Series Viognier
10.	10. Serrano Ham with Melon
	wine tip: Ramon Bilbao Verdejo
11.	11. Crab salad with Dutch shrimps
	wine tip: Ramón Bilbao Verdejo
12.	12. Viking Thinbread with smoked salmon
	wine tip: Laurent Miquel Chardonnay
13.	13. Goat cheese salad with walnut and honey
	wine tip: Laurent Miquel Chardonnay
14.	14. Dragon Roll Sushi
	wine tip: Rosé D'Anjou
15.	15. Oysters with Ponzo and trout eggs
	wine tip: Cava Brut
16.	16. Steak Tartare
	wine tip: Solas Pinot Noir
17.	17. Japanese Eel with whitefish mousse
	wine tip: Yalumba The Y Series Viognier
18.	18. Tomato soup with crème fraîche
19.	19. French onion soup with cheese and crouton
20.	20. Mushroom soup
21.	21. Lobster soup with Dutch shrimps

22.	22. Oriental sole fillet in a crispy sesame coating
	wine tip: Laurent Miquel rosé
23.	23. Stew prepared with Hertog Jan Bier
	wine tip: Laurent Miquel Syrah
24.	24. Braised veal cheek with Chef sauce
	wine tip: Ramón Bilbao Crianza
25.	25. Baked salmon fillet with Hollandaise sauce
	wine tip: Laurent Miquel Chardonnay
26.	26. Pork belly from the farmland pig
	wine tip: L' Avenir Horizon Pinotage
27.	27. Teriyaki tenderloin tips
	wine tip: Medalla Real Reserva Cabernet Sauvignon
28.	28. Fried sole with Hollandaise sauce
	wine tip: Garnacha Blanca
29.	29. Ravioli filled with ricotta and spinach
	wine tip: Passo del Sud Appassimento
30.	30. Pork tenderloin with creamy mushroom sauce
	wine tip: Laurent Miquel Merlot
31.	31. Boiled mussels with white wine sauce
	wine tip: L' Avenir Horizon Chenin Blanc
32.	32. Chicken thighs with spicy teriyaki sauce
	wine tip: Laurent Miquel Syrah
33.	33. Duck breast fillet with orange sauce
	wine tip: Primitivo di Manduria
34.	34. Oysters gratinated with Old Amsterdam
	wine tip: Rosé Brut
35.	35. Black Angus diamond fillet
	wine tip: Salentein Barrel Selection Malbec
36.	36. Risotto with ratatouille and parmesan cheese
	wine tip: Passo del Sud Appassimento
37.	37. Shrimp with garlic, pasta and spring onions
	wine tip: Ramon Bilbao Verdejo
38.	38. Lamb tenderloin with herbal oil
	wine tip: L' Avenir Horizon Pinotage
39.	39. Sea bass fillet with white wine sauce
	wine tip: Laurent Miquel Sauvignon Blanc
40.	40. Scallops with apple/onion compote
	wine tip: Laurent Miquel Chardonnay
41.	41. Shrimp in a crispy panko jacket
	wine tip: Laurent Miquel rosé
42.	42. Kids mix
43.	43. Extra Fries
44.	44. Extra Fresh salad