

***DINNER* MENU**



STARTERS

*additional fee €2,50 hotelpackage

SOUPS

TOMATO / 7,50

meatballs | chive | crème fraîche

PUMPKIN V / 7,50

Ras El Hanout | pumpkin seeds | herb oil | cream

WILD MUSHROOMS V / 7,50

chanterelles | nameko mushroom | fennel foam | broth

ONIONS / 7,50

cheese crouton | beef broth

STARTERS

RUSTIC BREAD V / 6,00

herb butter | tapenade | garlic sauce

BEEF CARPACCIO / 13,50

truffle mayonnaise | rocket | Parmesan cheese | pine nuts

LAMB RILETTES / 12,50

Serranoham crisp | shiitake | enoki | green asparagus

SMOKED SALMON / 14,50

black olives | fermented garlic | herb oil | mascarpone

CARROT TARTAR V / 12,50

black chickpeas | coconut | peanut | cream from spices

All our starters and salads are served with fresh bread and butter



SALADS

ORANGE COUSCOUS V /

13,50 (S) / 15,50 (L)

carrot | red chicory | feta | sundried tomatoes | pomegranate seeds | sumak

PRAWN / 16,00 (S)* / 19,50 (L)*

green cauliflower rice | apple | spicy nuts | yellow curry

SMOKED CHICKEN / 13,50 (S) / 16,50 (L)

corn | cucumber | tortilla | avocado cream | yellow bell pepper | chipotle mayonnaise

VENISON / 13,50

smoked | juniper berries | pickled silverskin onions | duck liver cream | black cherries

VALK DUO / 11,50

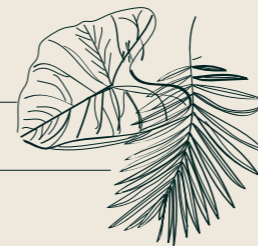
game stew | wild mushrooms | pastry pie | red cabbage compote

FLAN / 13,50

crab flan | black tiger prawns | fennel | gravy from shellfish | tomato | micro lettuce | dill oil

DUCK / 16,00*

caramelised with whiskey | cranberry compote | pickled beet | balsamic-sherry vinaigrette



V Vegetarian

MAIN COURSES

**additional fee €5 hotelpackage

MEAT

FILLET STEAK / 29,50**

juniper berry gravy | Elzasser sauerkraut | candied apple | truffle potato | pork belly caramelised with whiskey

VENISON FILLET / 26,00**

wild blackberries | red port gravy | parsnip cream | wild mushrooms | young vegetables

ROULEAU FROM GUINEA FOWL / 23,50

creamy truffle sauce | parsnip cream | braised sprouts | potato gratin with truffle | orange-ginger chutney

PORK TENDERLOIN / 22,50

stroganoff sauce | sweet potato cream | seasonal vegetables

CHICKEN SATAY / 19,50

Indonesian vegetable salad | prawn crackers | satay sauce | seroendeng | sajoer beans

SCHNITZEL / 19,50

bonne femme vegetables | bacon | tomato | mushroom-cream sauce

GAME STEW / 21,00

potato mousseline | red cabbage | fried parsil

Allergens

Please refer to our allergens chart for any allergy or dietary requirements.



All our main courses are served with french fries and mayonnaise



VEGETARIAN

TORTELLONI V / 19,00

mushrooms | tomato | grilled vegetables | Parmesan cheese | truffle sauce

ROASTED BEET V / 19,00

celeriac cream | carrot | wild beets | dried tomato | yuzu | gravy from celeriac | red beet meringue

SAMOSA V 🍌 / 19,00

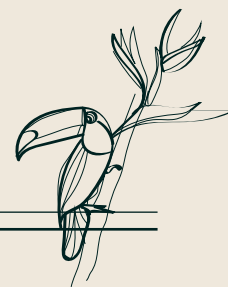
curry-coconut cream | young vegetables | pomegranate | tomato crumble | puffed tomato | sweet & sour white cabbage

PUMPKIN RISOTTO V / 19,00

goat cheese | rocket | pumpkin seeds | puffed pumpkin

V Vegetarian

DESSERTS



*additional fee €2,50 hotelpackage

DESSERTS

DAME BLANCHE / 7,50

vanilla ice cream | mousse |
chocolate sauce | whipped cream

MONT BLANC / 8,50

vanilla ice cream | egg nog |
chocolate sauce | whipped cream

CAFÉ GLACÉ / 8,50

vanilla ice cream | coffee-caramel sauce |
whipped cream

SCHWARZWALDER / 9,50

vanilla ice cream | chocolate cake | cherries

SALTED CARAMEL MERINGUE / 9,50

chocolate ice cream | banana | candied nuts

WHITE CHOCOLATE MARQUISE / 9,00

orange sorbet ice cream | meringue |
dark chocolate

CHEESE PLATTER / 13,50*

Mared sous | Fontina | Le Baron |
Oudwijker Lazuli | fruit loaf | fig marmelade |
walnuts

SWEETS

APPLE PIE / 4,75

whipped cream

STICKY TOFFEE / 5,50

coffee | cardamom

CHOCOLATE ROCKS / 5,50

pomegranate | cranberry | hazelnut

CARROT CAKE / 5,50

walnuts | orange frosting

MACARONS / 4,00

3 pieces | assorted flavours

