

WILD SUGGESTIONS

Starters

Terrine of foie gras, croque monsieur with crudo ham and camembert, nuts, fig, and fig jam	€ 20,00
Duo of wild paté with fig jam and raisin toast	€ 20,00
Venison carpaccio (arugula, parmesan, nuts, and balsamic)	€ 19,00

Main dishes

Venison fillet with pinova and bintje compote, wild mushroom spring roll, stewed pear, and wild game sauce	€ 39,00
Oven-roasted pheasant, caramelized chicory, celery root puree, Brussels sprouts, and port sauce	€ 36,00
Wild boar ragout, wild mushrooms, bacon, Brussels sprouts, red beet, young carrots, and asparagus served with almond croquettes	€ 35,00
Trio of wild (venison, pheasant, and wild boar ragout) with celery root puree, chicory, pear, and porto sauce	€ 39,00

Desserts

Sabayon with Grand Marnier and vanilla ice cream	€ 14,00
Cheese platter (4 types of cheese), nuts, fig, gingerbread, and fig jam	€ 18,00
Tarte tatin with vanilla ice cream	€ 10,00
Verwenkoffie Deluxe	€ 15,00

