

Snacks

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| Zeeuwse oester cru | 4.8 | p.st. |
| Noordzee sardine met zwarte peper | 4 | p.st. |
| Cantabrische ansjovis en wild zwijnreuzel | 7 | p.st. |
| Paprika's van open vuur en citroentijm | 7 | |
| Canapé met bloedworst en langoustine | 7.5 | p.st. |
| Cecina de Leon | 12 | |
| Gegrilde lamsbuik en zwezerik spies | 8 | p.st. |
| Zuurdesem en Guernseyboter | 5.5 | |

Voor

| | | |
|---------------------------------------|------|--|
| Wilde zeebaars crudo met codium | 14.5 | |
| Wild zwijn terrine met zwarte walnoot | 12 | |
| Damhert tartaar 'Andalouse' | 13.5 | |
| Krokante artisjok en barilotto | 13 | |

Tussen

| | | |
|---|------|--|
| Wilde tarbot, gebarbecuede doperwtten en sherry pil pil | 28 | |
| 'Dronken' konijn met cantharellen | 21 | |
| Langoustine, citroenbasilicum en beurre noisette | 23.5 | |

Grill

| | | |
|---------------------------------------|-------|----|
| Witte asperge en cantharellen | 26 | |
| Rode mul met krokante garnaal salade | 27 | |
| Kabeljauwkin en Zeeuwse kokkels | 26 | |
| Kwartel gelakt met whisky en walnoot | 26.5 | |
| West Country lamsribstuk en bearnaise | 400gr | 48 |
| Hertenrug 'Grand Veneur' | 400gr | 62 |

Bij

| | | |
|-----------------------------------|-----|--|
| Groene salade | 6.5 | |
| Pommes boulangères | 9 | |
| Beemster groenten 'bagna càuda' | 8 | |
| Garnalenrijst en gepofte knoflook | 9 | |

Na

| | |
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| Kazen van Bernard Antony | per stuk |
| Stracciatella 'Veneur' | 8.5 |
| Clafoutis met pruimedant en vanille-ijs | 9 |
| Cannelé met boerenjongens en vanille-ijs | 11 |

Café Caleta, rum, kaneel en Grand Marnier sabayon 13

Raadpleeg onze medewerkers voor informatie over allergenen

* Al ons wild kan hagel bevatten

| | | | |
|-----------------|--|-------|-----------|
| Snacks | Zeeland raw oyster | | 4.8 ea |
| | North sea sardine and black pepper | | 4 ea |
| | Cantabrian anchovy and wild boar lard | | 7 ea |
| | Grilled red peppers and lemon thyme | | 7 |
| | Black pudding and langoustine canapé | | 7.5 ea |
| | Cecina de Leon | | 12 |
| | Grilled lamb belly and sweetbread skewer | | 8 ea |
| | Sourdough and Guernsey butter | | 5.5 |
| Starters | Wild seabass crudo with codium | | 14.5 |
| | Wild boar terrine with black walnut | | 12 |
| | Venison tartare 'Andalouse' | | 13.5 |
| | Crispy artichoke with barilotto | | 13 |
| Second | Wild turbot, barbecued peas and sherry pil pil | | 28 |
| | 'Drunken' rabbit with chanterelles | | 21 |
| | Langoustine, lemon basil and beurre noisette | | 23.5 |
| Grill | White asparagus and chanterelles | | 26 |
| | Red mullet and crispy prawn salad | | 27 |
| | Cod kokotxa and Zeeland cockles | | 26 |
| | Whisky-glazed quail and walnut | | 26.5 |
| | West Country lamb chops and bearnaise | 400gr | 48 |
| | Venison chop 'Grand Veneur' | 400gr | 62 |
| Sides | Green salad | | 6.5 |
| | Pommes boulangères | | 9 |
| | Beemster vegetables 'bagna càuda' | | 8 |
| | Prawn rice and roasted garlic | | 9 |
| Dessert | Cheeses from Bernard Antony | | per piece |
| | Stracciatella 'Veneur' | | 8.5 |
| | Prune clafoutis and vanilla ice cream | | 9 |
| | Cannelé with rum-raisins and vanilla ice cream | | 11 |
| | Café Caleta , rum, cinnamon and Grand Marnier sabayon | | 13 |

Please consult our staff about allergens
 * All game is wild and may contain shot