| | | | |
|---|---|---|---|
| **Snacks** | Zeeuwse oester cru | | 4.8 p.st. |
| | Cantabrische ansjovis en wild zwijnreuzel | | 7 p.st. |
| | Tonijnbuik en gerookte tomaat | | 12 |
| | Paprika's van open vuur en citroentijm | | 7 |
| | Canapé met bloedworst en langoustine | | 7.5 p.st. |
| | Gerookte Rubia Gallega tong | | 9 |
| | 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** | Gerookte wilde paddenstoelen en eidooier | | 19 |
| | 'Dronken' konijn met girolles | | 21 |
| | Langoustine, citroenbasilicum en beurre noisette | | 23.5 |
| **Grill** | Kuri pompoen, Vacherin en herfsttruffel | | 32 |
| | Coco de Paimpol en Zeeuwse mosselen | | 24.5 |
| | Inktvis gegrild met zolderspek | | 24.5 |
| | Fazant met zuurkool en krokante walnoot | half/heel | 29/54 |
| | Wilde tarbot en laurier pil pil | per 100gr | 17 |
| | Iberico ribstuk a la Romaine | 400gr | 58 |
| | Hazenrug met sauce à la royale | 600gr | 72 |
| **Bij** | Groene salade | | 6.5 |
| | Pommes boulangères | | 9 |
| | Beemster groenten 'bagna caùda' | | 8 |
| | Garnalenrijst en gepofte knoflook | | 9 |
| **Na** | Kazen van Bernard Antony | | per stuk |
| | Stracciatella 'Veneur' | | 8.5 |
| | Clafoutis met pruimedant en vanille-ijs | | 9 |
| | Canelé 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 |
| | Cantabrian anchovy and wild boar lard | | 7 ea |
| | Tuna belly and smoked tomato | | 12 |
| | Grilled red peppers and lemon thyme | | 7 |
| | Black pudding and langoustine canapé | | 7.5 ea |
| | Smoked Rubia Gallega tongue | | 9 |
| | 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** | Smoked wild mushrooms with egg yolk | | 19 |
| | 'Drunken' rabbit with girolles | | 21 |
| | Langoustine, lemon basil and beurre noisette | | 23.5 |
| **Grill** | Kuri pumpkin, Vacherin and autum truffle | | 32 |
| | Coco de Paimpol with Zeeland mussels | | 24.5 |
| | North Sea squid and zolderspek | | 24.5 |
| | Pheasant with sauerkraut and crispy walnut | half/whole | 29/54 |
| | Wild turbot and bayleaf pil pil | per 100gr | 17 |
| | Iberico double chop a la Romaine | 400gr | 58 |
| | Saddle of hare with sauce à la royale | 600gr | 72 |
| **Sides** | Green salad | | 6.5 |
| | Pommes boulangères | | 9 |
| | Beemster vegetables 'bagna caùda' | | 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 |
| | Canelé 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