



Appetizers

Bread ✓

Butter / olive oil / rosemary sea salt 7,5

Toast Gravad Lax

*Cured salmon / beetroot / dill mayonnaise /
Orange gel 8,5*

Home-made risotto 'bitterballen' ✓

Old Alkmaar cheese / peppadew mustard 7,5

Wine pairing

*To complete your dining
experience, our host can
recommend fitting wines*

*Two course 13,5
Three course 19,5*

Charcuterie (for 2 persons)

Italian meats and sausages from specialty shop Vino Veneto / Dutch unions / pane 16,5

Starters

Roasted tomatoes soup ✓

Tomato pesto / whipped cream 8

Oxtail soup

Celeriac / carrot / lovage 8,5

Carpaccio

*Marinated in red wine / pesto Genovese / roasted tomato / pumpkin seeds / parmesan /
toast 12*

Tasting (for one)

*Brioche, crayfish, beurre noisette, tartar sauce / veal pastrami, pickled red cabbage,
Hazelnut / caramelized leeksoup, cheese croutons 14,5*

tartelette ✓

mushrooms duxelle / parmesan / egg yolk cream / hazelnut 9,5

tuna

sushi vinegar gel / wasabi-avocado cream / sesame 11



Main course

Duckfilet

orange sauce/ polenta / turnips 29

Wine tip: Matsu El Picaro, Tempranillo, Spain

(Young and fruity Tempranillo with short aging in French oak – and a full taste with licorice)

 6,5  39

Steak

Hoisin sauce / eggplant cream / bimi / haricot verts 28

Sea bass

leek / prawns / kerrie / white wine 26,5

Fish of the day

Daily rate

Gnocchi Pasta e Piadina – Vegetarian

Beurre noisette with sage / zucchini, bell pepper, spinach / puffed mushrooms 22,5

Vegetarian curry

quorn / white rice / vegetables / naan bread 23,5

Tuscan chicken supreme

Mushrooms /onion / tomato / rosemary paprika gel 17.5

Portion fries or charlotte potato's 3.5

(allergy? Let us know)





Desserts

Cinnamon ice cream

Caramelized pear / whipped cream / cookie crumble 9

Chocolate cake

Vanilla ice cream / whipped cream 8,5

Limoncello trifle

Lemon curd / Whipped cream / lemon sorbet ice cream 7,5

Scroppino 7.5

Cheese platter

From the cheese specialty store Daan Blankendaal in Alkmaar three varieties of cheese / Kletzenbrot / port syrup 13,5

Dessert- and port wines

De Krans Cape Vintage

(Smoky and sultry vintage port with black cherries and plums) 7

De Krans Cape Tawny

(Soft and round tawny port wit hints of anise, toffee and hazelnut) 7,5

Pedro Ximénez

(Rich, sweet and velvety Pedro Ximénez sherry with notes of caramel, dried fruit, figs and nuts) 7,5

We have a varying range of dessert wines! We are happy to help you!

Special coffees

Vanilla iced coffee

Vanilla ice cream with a shot of espresso, hazelnut syrup and macaroon crumbs 7

Irish coffee

With Irish whiskey, brown sugar and whipped cream 7,5

Italian coffee

With Amaretto and whipped cream 7,5

Spanish coffee

With Tia Maria and whipped cream 7,5

Tip: Box filled with six of our
delicious chocolates €5