

MENU

STARTERS

“Bread Rolls” | 7

2 warm bread rolls served with garlic sauce, herb butter, and tapenade

Nacho's | 12

Tortilla chips with minced meat, jalapeños, onion, bell pepper, served with sour cream, guacamole, and salsa sauce, gratinated with cheese

Dordogne Mushrooms | 13

Fried mushrooms in a crispy coating, served with a warm creamy garlic sauce

Beef Carpaccio | 14.5

Homemade beef carpaccio served with lettuce, pine nuts, aged cheese and a truffle mayonnaise

Bonbon of wild duck | 14.5

Bonbon of smoked duck breast with duck rillettes, beetroot crouton and a beetroot and sesame crunch

Lobster Risotto with prawns | 14.5

Lobster risotto with sautéed prawns, fine vegetables and herb oil

Steak Tartare | 14.5

Delicious steak tartare served with truffle mayonnaise, brioche bread, and softly cooked egg yolk cream.

Salmon rouleaux | 14.5

Rouleaux of smoked salmon filled with crab salad, served with avocado cream and a fried quail egg

Tasting Platter ‘De Dominee’ (for 2 persons) | 34

For our guests who can't choose or simply want to taste a little of everything. Combination of beef carpaccio, Dordogne mushrooms, steak tartare, lobster risotto with prawns and salmon rouleaux. Served with bread and herb butter.

HOMEMADE SOUPS

served with bread

Tomato Soup | 8

Lightly bound tomato soup with fresh vegetables

Onion Soup | 8

Rich French onion soup, served with a cheese roll

Mustard Soup | 8

Delicious mustard soup with bacon bits

Forest mushroom Soup | 8

Deliciously creamy with a hint of truffle

Soup of the week | ...

Aks an employee

SALADS

served with garlic bread

Waldorf Salad | 16.5

Refreshing salad with smoked and fried chicken, apple, celery root, walnuts and a delicious curry mayonnaise

Goat Cheese Salad | 16.5

Mixed salad with fried goat cheese, bacon, apple, walnuts, honey and a raspberry vinaigrette

Carpaccio Salad | 16.5

Mixed salad with homemade beef carpaccio, pine nuts, aged cheese, and a truffle mayonnaise

Fish Salad | 18.5

Mixed salad with smoked salmon, Norwegian shrimp and a fresh dressing

(Do you have any allergies? Please inform one of our staff members)

MAIN COURSES, MEAT

These dishes are served with salad and fries

Schnitzel (Butcher Kosse) | 21.5

Choice of a farmer's schnitzel or served with mushroom sauce

Satay Skewer | 21.5

Tender pork tenderloin satay (medium-rare), served with a delicious satay sauce

Spareribs | 600gr 21.5 / 1000gr 33.5

Delicious marinated spare ribs, served spicy or sweet

Eastern Chicken Fillet | 21.5

Delicious chicken fillet with cashew nuts, fresh oriental vegetables and a soy-chilli sauce

Pork Tenderloin | 26.5

Pork tenderloin (medium rare) with crispy bacon and a wild mushroom sauce

Pork belly and rice | 26.5

Slow-cooked pork belly with an oriental marinade, fried rice and fresh vegetables

Iberico pork skewer (225g) | 29.5

Skewer of iberico rib-eye with fresh vegetables and mustard jus

Braised veal shoulder | 26.5

Delicious braised veal shoulder served with leek mash and a coarse mustard jus

Beef stew | 25.5

Beef stew served with leek mash and our homemade jus

Burgundian Steak (300gr) | 32.5

Delicious steak served with fried mushrooms, onion, bacon and a homemade truffle gravy

Tournedos (200gr) | 33.5

Delicious beef tender from the tenderloin, served with a homemade truffle gravy and warm vegetables

SURF & TURF

These dishes are served with salad and fries

Duet of Salmon and Pork Tenderloin | 27.5

Combination of salmon fillet with hollandaise sauce and pork tenderloin with crispy bacon and a wild mushroom sauce

Duet of Beef Tenderloin and Prawns | 33.5

Beef tenderloin served with a truffle gravy and prawns fried in tempura batter

MAIN COURSES, FISH

These dishes are served with salad and fries

Salmon Fillet | 26.5

Pan-fried salmon fillet served with warm vegetables and hollandaise sauce

Cod Fillet | 26.5

Pan-fried cod fillet, served with a green curry butter sauce, warm vegetables and crispy bacon

Sea Bream Fillet | 26.5

Baked sea bream fillet served with fresh vegetables and hollandaise sauce

Trio of Fish | 26.5

Trio of salmon, cod and sea bream fillet with hollandaise sauce and warm vegetables

Prawns | 26.5

Seven fried prawns, with fregola, fresh vegetables and a roasted pepper sauce

(Do you have any allergies? Please inform one of our staff members)

VEGETARIAN DISHES

These dishes are served with salad and fries

Stuffed Portobello Mushrooms | 18.5

Portobello mushrooms stuffed with various vegetables and pine nuts, gratinated with goat cheese and honey

Fregola | 18.5

Fregola with fresh vegetables and sauce of roasted peppers and burrata

Quiche | 16.5

Homemade quiche with green asparagus, sun-dried tomatoes, broccoli, mushrooms and a gruyere cheese

Thai Green Curry | 18.5

Delicious green curry with fresh vegetables and rice

KIDS MENUS

Spongebob | 7.5

Three mini frikandels and three bitterballen with fries, mayonnaise, and applesauce

Gnome “Plop” | 7.5

Pancake with powdered sugar and syrup

Bob the Builder | 12.5

Small portion of spare ribs with fries, mayonnaise, and applesauce

Finding Nemo | 7,5

Five fish sticks with fries, mayonnaise, and applesauce

SIDE ORDERS

Bowl of Fried Potatoes | 3

Bowl of Warm Vegetables | 3

Bowl of Fries | 3

DESSERTS

Dame Blanche | 8.5

Three scoops of vanilla ice cream, with warm chocolate sauce, a homemade chocolate cookie and whipped cream

Crème brûlée | 9

Homemade crème brûlée, served with vanilla ice cream and whipped cream

Cheesecake | 9

Homemade cheesecake with a base of Bastogne, served with a pistachio macaron, white chocolate cream and Bastogne ice cream

Chocolate cake | 9

Warm chocolate cake with caramelized banana and vanilla ice cream

Yoghurt parfait | 9

Yogurt parfait with honey jelly, milk chocolate mousse, granola and yogurt crunch

Caramel nut explosion | 9

Hazelnut cream with caramel puff pastry, pistachio sponge cake, caramel ice cream and pistachio crunch

Dessert ‘Trilogy’ | 9

Combination of homemade cheesecake, crème brûlée and hazelnut cream

Kids Ice Cream | 4.5

Assorted Chocolates Plate | 6.5

Cheese Plate (from the Dairy Farm) | 10.5

Assorted cheeses served with fig bread, apple syrup and walnuts