

DECEMBER THREE-COURSE €38,50 TWO-COURSE €33,50

STARTER

Classic, rich French onion soup with a Gruyère crouton

Recommended wine: Waldschütz Gruner Veltliner

MAIN COURSE

Vegetarian

Sweet potato Wellington with cashew nuts, ricotta, and miso. Served with seasonal roasted vegetables

Recommended wine: Cliches Chardonnay

Fish

Pasta with prawns in confit garlic, fennel salad, and seasonal vegetables

Recommended wine: Sera Verdejo

Meat

Beef Wellington with minced beef and mushrooms, wrapped in Parma ham and puff pastry. Served with seasonal roasted vegetables

Recommended wine: Barone d'Albius Nero d'Avola

DESSERT

Caramelized apple with cinnamon crumble, caramel sauce, and vanilla ice cream

Recommended glass: Glass of Licor 43 / Baileys

SIDES

Bread with dips	€2,75 pp
Fries with Zaanse mayonnaise	€4,75
Seasonal garnish	€4,75

WINES

3-COURSE WINE ARRANGEMENT
Matching wines to complete your dinner

BOB-ARRANGEMENT

If you are driving, ask about our BOB arrangement with matching wines in half-filled glasses

WE WOULD LOVE TO HEAR ABOUT YOUR EXPERIENCE

Did you enjoy your meal? We'd love to hear your thoughts! Leave us a review on Google. Simply scan the QR code and share your experience. Thank you!

