



Menu à la carte

3 courses served by restaurants
Van de Kaart / Johannes / Ambassade

Starters

Salad of Du Puy lentils

heart of palm, little gem lettuce, dressing of sherry vinegar and spring onions ,
crispy filo pastry

Tartare of smoked salmon

gamba Piri Piri, creme fraiche with herbs , fennel salad with lime zest

Homemade 'paté de campagne'

apricot and pickle, served with toast





Main courses

Wild duck

Sorrel / Potato / Beetroot

Catch of the day

Daily Changing Fish | Seasonal Vegetables

Oxheart Cabbage (vegetarian)

Coconut | Carrot | Curry

Ravioli (vegetarian)

Camembert | Seasonal vegetables



Desserts

Ganache au chocolat

Chocolate ganache cake, raspberry sorbet

Crème Brûlée

Classic creme brulee, vanilla ice-cream, crumble

Tarte au Citron

Lemon tart, lemon, lemon sorbet

Petit Grand Dessert (2 persons)

A selection of sweet desserts

Assiette de fromages

A selection of matured French cheeses

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Coffee | Tea

chocolates





Main courses (*specials*)

Dover sole (suppl €15,-)

Parsley | Butter sauce | Lemon

Tournedos Rossini (suppl €8,-)

Duck liver / Potato / Madeira

