



**Menu à la carte**  
**Restaurant Van de Kaart**  
**3 courses**  
**€59,00 pp.**

**Starters**

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**Salad of Du Puy lentils**

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

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**Tartare of smoked salmon**

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

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**Homemade 'paté de campagne'**

apricot and pickle, served with toast

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### **Main courses**

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**Ravioli of Dutch goat cheese and pureed cauliflower**  
green asparagus tips, herbal oil and wafer of Gouda-cheese

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**Sea bass fillet**  
sauce of Bouillabaisse, shrimp croquette, samphire

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**Roasted fillet of guinea fowl**  
homemade sausage of guinea fowl and lobster, Sauerkraut pie, piccalilly and gravy

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**Scottish rump steak**  
creamy blackpepper sauce, fried wax pod beans with bacon, wafer crisps

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## Desserts

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**Cream of white chocolate and cardamom**  
curds of lemongrass, almond muffin

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**Selection of Dutch cheeses**  
with fig bread, walnuts, grapes and apple syrup

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**Coffee | Tea**  
with chocolate

