



Voorgerechten/Starters
Restaurant Johannes

Charcuterie

Pata Negra | Fuet | Salchichon iberico | Olijven | Tomaten tapenade

Charcuterie

Pata Negra | Fuet | Salchichon iberico | Olives | Tomato tapenade

Rendang

Madeira | Ui | Aardappel

Rendang

Madeira | Onion | Potato

Zalm

Dilletopjes | Komkommer | Gezouten citroen

Salmon

Dill tops | Cucumber | Cured lemon

Doperwten

Groene kruiden | Paddestoelen | Rode ui

Garden pea

Green herbs | Mushrooms | Red onion

Asperge

Daslook | Radijs | Citrus

Asparagus

Wild garlic | Radish | Citrus





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Oesters creuse (supplement €8,-)

6 oesters | Citroen | Wijnazijn | Sjalot

Oysters creuse (supplement €8,-)

6 oysters | Lemon | Vinegar | Shallot

Terrine van eendenlever (supplement €8,-)

Brioche | Aceto balsamico | Appel

Duck liver terrine (supplement €8,-)

Brioche | Aceto balsamico | Apple





Hoofdgerechten/ Main courses
Restaurant Johannes

Vangst van de dag
Wisselende vis | Seizoensgebonden garnituur

Catch of the day
Daily changing fish | Seasonal vegetables

Lam
Aubergine | Paprika | Kervel

Lamb
Aubergine | Bell pepper | Chervil

Knolselderij
Groente demi-glace | Ui | Aardappel

Celeriac
Vegetable demi - glace | Union | Potato

Tournedos (supplement €8,-)
Eendenlever | Aardappel | Madeira

Tournedos (supplement €8,-)
Duck liver | Potato | Madeira

Zeetong (supplement €35,-) beperkt aanbod
Eigen jus | Citroen | Peterselie

Dove Sole (supplement €35,-) limited supply
Our own gravy | Lemon Parsley





Nagerechten / Desserts
Restaurant Johannes

Kaas

Selectie van Europese kazen | Zoet garnituur

Cheese

Selection of European cheeses | Sweet accompaniment

Aardbei

Rabarber | Parsley | Amandel

Strawberry

Rhubarb | Parsley | Almond

Sticky toffee pudding

Pure chocolade | Tonkaboon | Vanille

Dark chocolate | Tonkaboon | Vanilla

Koffie, thee met bonbon

Coffee, tea with bonbon

