



Voorgerechten/ Starters
Restaurant Van De Kaart

Zalm sashimi

Gepekeld in Sake | Japanse gember | Tobiko | Wasabi mayonaise | Zeekraal

Salmon

Pickled in Sake | Japanese ginger | Tobiko | Wasabi mayonnaise | Samphire

Beef Niçoise

Salade van haricots verts | Tomaat | Taggiasche olijven | Biologische eitje | Mosterd mayonaise

Beef Niçoise

Salad of green beans | Tomato | Taggiasca olives | Organic egg | Mustard mayonnaise

Burrata*

Gerookte tomaat | Focaccia | Salade van mesclun | Hojiblanca olijfolie

Burrata*

Smoked tomato | Focaccia | Mesclun salad | Hojiblanca olive oil

*vegan optie ook mogelijk

*Vegan option also possible





Hoofdgerechten/ Main Courses

Restaurant Van de Kaart

Zeebaars in Sichuan style

Coquilles | Gamba | Glass noodles | Lente ui | Knoflook | Shiitake | Soja dressing

Sea bass in Sichuan style

Scallop | Prawn | Glass noodles | Spring onion | Garlic | Shiitake | Soya dressing

Flat iron steak

Gegrild met geroosterde sjalotten | Champignons | Pommes parisienne | Jus van groene pepers en rund

Flat iron steak

Grilled with roasted shallots | Mushrooms | Pommes parisienne | Beef and green pepper gravy

Parelhoen suprême

Gebakken Hollandse asperges | Tuinbonen | Pommes mousseline | Saus van morilles

Guinea fowl supreme

Fried Dutch asparagus | Broad beans | Pommes mousseline | Morel sauce

Ravioli*

Pecorino | Geroosterde artisjok | Rode paprika | Salieboter

Ravioli*

Pecorino | Roasted artichoke | Red pepper | Sage butter





Nagerechten/Dessert
Restaurant Van de Kaart

Tartelette

Crème karamel | Frangipane | Peer

Tartelette

Crème caramel | Frangipane | Pear

Selectie van binnen en buitenlandse kazen

Kletzenbrood | Appelstroop | Walnoten | Druiven

Selection of domestic and foreign cheeses

“Kletzen” bread | Apple syrup | Walnuts | Grapes

Koffie|Thee

met bonbon

Coffee| Tea

with chocolate

