

# Chef Signature Menu

## Carte Blanche *(only available per table)*

3-course Chef surprise menu **79.<sup>5</sup>** | vegetarian or vegan carte blanche **49.<sup>5</sup>**  
add extra course **19.<sup>5</sup>** | include wine arrangement **39.<sup>5</sup>** | add extra course **14.<sup>5</sup>**

## Seasonal Specials

### FRENCH BRIE CHEESE | SMOKED SALMON

With a flavor that's perfect for the season, SMOKED SALMON is the perfect appetizer this Thanksgiving.

Having his heart on French cooking, Chef Erwin added deep fried FRENCH BRIE CHEESE to this month's special menu.

*Available November 9 till December 6, 2018*

## Appetizers

**Deep fried French brie cheese** served with mixed salad, tomatoes, croutons, pickled onions and blueberry compote **15.<sup>5</sup>**

**Smoked salmon** served on mixed salad with red onions, capers, parsley, croutons, horseradish mayonnaise and balsamic reduction **15.<sup>5</sup>**

**Creamy mustard soup** with smoked salmon **8.<sup>5</sup>**

## Entrees

**Pan fried black grouper fillet and shrimp** served on truffle linguine pasta with oven cherry tomatoes and green asparagus **37.<sup>5</sup>**

**Duck leg confit** served with sauerkraut, coarse mustard mashed potato, peaches, bacon and truffle sauce **37.<sup>5</sup>**

**Dutch "sukade"** (3 hours slowly braised beef shoulder) served with mashed potatoes, Dutch endive and bacon, glazed carrots and red wine sauce **27.<sup>5</sup>**

## Dessert

**Coupe Dame Blanche** 3 scoops of vanilla ice cream with whipped cream, toasted almonds, puff pastry twists and chocolate sauce **8.<sup>5</sup>**