



DINNER

Starters

<i>Beef carpaccio / pine nuts / red onion / monastery cheese / arugula / truffle mayonnaise</i>	12.5
<i>Baked mussels / toast / herbal oil</i>	12.5
<i>Goat cheese crème brûlée / apple fig compote</i>	11.5
<i>Tomato tartare / tomatoes / olives / mushrooms / capers / Dijon mustard</i>	9.5
<i>Steak tataki / sweet and sour cucumber / wakame / bresaola / ponzu dressing</i>	13.5
<i>Ravioli funghi / truffle / lime pepper cream sauce</i>	9.5
<i>Coquilles / carrot / pancetta / pea cream</i>	14.5

Salads

	<u>Small</u>	<u>Normal</u>
<i>Venison / tomato / spring onions / zucchini / pine nuts / parmesan / truffle oil</i>	11	14.5
<i>Goat cheese salad "De Tuin" / red onion / tomato / walnuts / pine nuts / bacon / honey / walnut dressing</i>	10	13.5
<i>Tuna / sud 'n sol / sesame seeds / red onion / cashew nuts / sweet and sour cucumber / oriental dressing</i>	14	17.5
<i>Bulgur / chickpeas / sweet and sour cucumber / spring onion / bell pepper / pistache nuts / pepper-yogurt dressing</i>	10	13.5

Soups

<i>Tomato soup with crème fraîche</i>	7.5
<i>"Tuin" soup</i>	7.5

For allergen information regarding our dishes, please contact our staff.



Meat

<i>Hamburger " De Tuin " (150 gr.) / brioche / cheddar / tomato / pickle / caramelized onion / pancetta / sriracha mayonnaise / fries</i>	19.5
<i>Steak "De Tuin" (200 gr.) / romanesco / bleu d'Auvergne sauce / fries</i>	24.5
<i>Guinea fowl / Brussels sprouts / chorizo / red port jus / fries</i>	21.5
<i>Venison stew / spinach / jus</i>	24.5
<i>Lamb chops / mushrooms / red port jus / roseval potatoes</i>	29.5

Fish

<i>Doradefillet / onion fennel salad / black garlic vinaigrette</i>	21.5
<i>Sea bass fillet / mushrooms / sesame cream</i>	23.5

Pasta and vega

<i>Rigatoni / turnip / sugar snaps / cashew nuts / pumpkin sauce</i>	16.5
<i>Beet burger / brioche / caramelized onion / cheddar / pickle / sriracha mayonnaise / fries</i>	17.5
<i>Saffron risotto / porcini mushrooms / spring onion / pistache nuts / halloumi</i>	16.5
<i>Pappardelle / mussels / razor clams / spring onion / bisque</i>	19.5

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Children's menu

<i>Chicken nuggets, mini frikandel, vealcroquette or cheese sticks with fries, apple sauce and salad</i>	7.5
<i>Pasta with tomato sauce</i>	7.5

Desserts

<i>Cheesecake / banana / cashew nuts / dark chocolate / white chocolate / vanilla cream</i>	8.5
<i>Panna cotta / blackberries (vegan)</i>	8.5
<i>Scroppino / lemon sorbet / prosecco / wodka</i>	8.5
<i>Cheese platter / Port Salut / Castillo bayen manchego curado 12 months / bleu d'Auvergne / fig bread / almond / date balsamic dip</i>	13.5

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