

Starters

French Geay Special oyster nr. 4, vinaigrette & lemon 3.50

Homemade Shrimp croquettes, lemon & mayonnaise 14

Lobster bisque filled with lobster & Cream 14.50

Wontons filled with beetroot & blue cheese 13

Steak tartare of local beef, pickles & quail egg yolk 19

Salad smoked local eel & hazelnuts small/big 14 / 19.50

Main dish

Local Mussels with samphire & garlic 21

Fried North-Sea Sole with lemon & Romanesco 39

Halibut fillet with champagne beurre blanc & potato puree 24.50

Zeeland tenderloin steak, confit leeks & shimeji mushrooms 29

Steak tartare of local beef, pickles & quail egg yolk 28

Vegetarian polenta, seasonal vegetables & corn sauce 19

To join your main course:

Fresh French fries with homemade mayonnaise 3

Are you on a diet or do you have a food allergy?

Please tell us! We pay utmost attention to your needs.

Desserts

Dame Blanche “de Goese kade” 9.50

Chef’s dessert 9.50

Cheese by Forianne & Raisin Sourdough 12.50

Tarte tatin, pecan & vanilla ice-cream 8

Coffee with chocolates & Homemade sweets 8



Dessert wines

Rolf Binder Sweet White Fortified 6

Coteaux de Layon St. Aubin Harmonie 2002 6

Moscatel ‘Micaela’ Bodegas Baron 6

Passito, Baccadoro 6

Ochoa Moscato Frizzante 6

Tschida Cuvee Moscatel Auslese 6

Van Zellers ‘Tawny’ Porto 4.50

Van Zellers ’10 Years Old’ Tawny Port 8.50

De Zellaer ‘Colheita Tawny’ Porto 1990 12.50

Van Zellers ‘Over 40 Years Old’ Tawny Port 17.50