



market menu

*daily fresh lunch
with the best of land and sea*

€ 42,00 p.p. (starter and main course)

shrimp bread - algae butter
unpeeled shrimp - broth

two starters to share

catch of the day
vegetables - sauce - mashed potatoes

or

special of the day + € 20
vegetables - sauce - mashed potatoes

dessert + € 9

**tarte tatin - homemade ice cream of farm milk
and madagascar vanilla**

pairing beverages:

wine, water, soft, draft beer, coffee/tea + € 34,00 p.p.



APERERO

Mocktail van A € 12,00

Cocktail van A € 16,00

THE SPARKLING ONES

Parel nr. 2, Oud Conynsbergh € 13,00

Boechout, Antwerp

Grapes: Chardonnay, Auxerrois

Brut Réserve, Taittinger € 16,00

N.M. à Reims, France

Grapes: Pinot Noir, Chardonnay, Pinot Meunier

BY THE GLASS WHITES

Fritz Haag, trocken 2021 € 8,00

Kabinett Moesel, Germany. Grape: Riesling

Turra Branco 2021, Turra Vinhos € 8,00

Vinho Verde, Portugal. Grapes: Azal, Arinto, Alvarinho

Am Berg 2021, Domaine Ott € 11,00

DAC Wagram, Austria. Grapes: Grüner Veltliner

Chablis 2019, Gilbert Picq € 14,00

AOP Chablis, France. Grape: Chardonnay

Arzheim RF 2020, Kranz € 12,00

Pfalz, Germany. Grape: Chardonnay

BY THE GLASS RED

Bourgogne Hautes Côtes de Nuits, Duband € 16,00

France. Grape: Pinot Noir

Ask for our full wine list.