

Menu of Pim

Cold appetizers

Gazpacho

Cucumber popcorn cucumber olive oil

Smoked haddock

Watercress, carrot, beurre noisette, fried parsley

Vitello tonnato

Veal tuna mayonnaise salvia rucola

Nice for two!

Portuguese sardines or mackerel or baking cane from tin
With oyster or gazpacho mayonnaise brioche salad

Hot entrees

Shells

See chalkboard

Grilled Mackerel

Lentil-coconut tomato-washabi- papaya lime leaf oil

Grilled and smoked beef

Watermelon-rucola-capers-horseradish mayonnaise

Quail

Baked quail brush-stewed quail potato potato foam
Chamomile Shii-Owned Sauce

Main course 24,50 | 2 dishes 29,50 | 3 dishes 35, - | 4 dishes 39,50 | 5 dishes 44, -

Wine per glass ranges from 4.50 to 7, -
Marieke will be happy to offer you suitable wines
With your chosen menu!

MAIN DISHES

Tarbot and gamba

Pearl couscous garden beans- calamari-coriander-lamb or chestnut mushroom-smoked
paprika addressing

Steak

Home-made fries salad calf mayonnaise

Duck confit

Home-made fries salad calf mayonnaise

Potato foam

Chicory-fennel chamomile shii-take-Aceto Balsamico-ui celeriac

DESSERTS

See chalkboard

Plate fruits de mer

Oysters-crab-coquille-razor-langoustine-

Mussels-cockles

44.75 pp

Includes half-lobster

54.75 pp

Minimum order per 2 persons

Please book in advance