



Starters

Tomato & Mozzarella

*as cold crème and compote
with marinated buffalo mozzarella from Twente*
€19.00

Cucumber & Radish

*couscous with cucumber, assorted radish varieties
and salted lemon mayonnaise*
€18.00

Wolferlei goat's cheese & Beetroot

*red beetroot sculptures with balsamic vinegar and
Wolferlei goat's cheese marinated in honey*
€19.00

Celeriac

*creamy soup of roasted celeriac with sweet-and-sour vegetables
and crispy Linda potato*
€13.00



Main courses

Risotto

*with mushrooms, candied leek, truffle potato crisps
and truffle foam*

€26.00

Ravioli

*with cream cheese and green herbs, Dutch spinach,
fried onion crème and saffron butter sauce*

€27.00

Falafel

*Arabic chickpea burgers with organic vegetables
from the Singraven estate and garlic foam*

€27.00

Pasta alla forma

fresh ribbon pasta with rocket, herb oil, shiitake from Twente and Paulien mature cheese

€25.00