

Menu Restaurant De Struisvogel

3 – course menu for € 23,50

- We only use organic or free-range meat -

Starters

Soup of the day

Beef carpaccio with homemade truffle mayonnaise, rocket salad, roasted pumpkin seeds & parmesan cheese

(organic meat)

-supplement € 1,75-

Rilette from wild duck & truffle with bruchetta

(wild meat)

Salmon tartare marinated in fennel seeds served with lemon-dill mayonnaise

Tarte tatin from chicory, pear, blue cheese and walnuts

Main courses

Ostrich steak with a choice between sauce of the day or red port butter*

(free-range meat)

- supplement € 3,-

Deer stew with cranberries and sweet potatoes

(wild meat)

Blanquette of cod, chanterelles, mustard *

Baked polenta with balsamic--mushrooms, rocket salad & parmesan cheese

Red beetroot risotto with goat cheese, basil oil and roasted cherry tomatoes

** served with roast potatoes and mixed vegetables*

Desserts

Warm apple – pear crumble with vanilla ice cream

Cheese platter (organic Dutch blue cheese, Camembert au Calvados & Italian taleggio)

- supplement € 1,50 -

Suggestion: Combine it with a glass of red port!

White chocolate mousse with warm cherry's and mint

Suggestion: Combine it with a glass of dessert wine!

Treacle- cinnamon parfait with in red port – oranges marinated plums & roasted almonds

Coffee or a choice between fresh mint and organic Mr. Jones tea with homemade chocolate