Menu

Marbré of zander - eel - sea asparagus - dill

or

Wild boar fillet - yellow beetroot - fermented mustard

Turbot fillet - pumpkin - wild spinach - saffron

Fish of the season

or

Roasted venison fillet - mushrooms - parsnip

Cheese platter

or

Crème brûlée - hazelnut - dark chocolate mousse

€ 59,50

The menu has been composed with care.
If there is a deviation from the menu, we charge the à la carte prices.

Drie Haringhe

bistro

It cannot be ruled out that our dishes contain allergens