

Appetizer

Smoked eel - new potato - green herbs	19.5
Lamb pastrami - couscous - tomato chutney	18.5
Duck liver terrine - brioche - balsamic vinegar	21

Intermediate courses

Cappuccino langoustine - samphire - prawn	15
Grilled scallops - lamb's ears - saffron	18.5

Main dishes

Fish of the season	daily price
Iberico pork tenderloin - chicory - Oloroso sherry	28.5
Beef loin dry-aged from the grill - béarnaise sauce	32.5

Desserts

Nuts - nougat parfait - raspberry coulis	10
Pistachio biscuit roll - raspberry - verveine	12.5
Cheese platter - fig puree - kletzen bread	12.5

Drie Haringhe

≡ bistro =>