

MENU "LE VIEUX JEAN" 🍷

'Tarte flambée' swordfish with radish, mayonnaise of Japanese seaweed and daikon
'Tarte flambée' zwaardvis met rettich, mayonaise van Japans zeewier en daikon
or/of

potato cakes with a tame duck rillettes, cornichons and summer truffle
aardappelkoekjes met rillettes van tamme eend, cornichons en zomertruffel

North Sea plaice with green asparagus and a green butter sauce with green herbs
Noordzee schol met groene asperge en een groene botersaus met groene kruiden

Limburg monastery pig prepared in two ways, summer vegetable pie
and Zwolle mustard

Limburgs kloostervarken op twee manieren bereid, zomers groententaartje
en Zwolse mosterd

Variety of Dutch and French cheeses
Assortiment Hollandse en Franse kazen
of / ou

Dessert "Le Vieux Jean"

48,50

3 courses (choice between course 2 en 3)

38,50

Menu Le Vieux Jean Vegetarian

3 courses 35,00 4 courses 42,50

Wine suggestions:

White. Provence. Cuvée Julii 2018 Château Pacquette 38,50

Red. Bourgogne..Mercurey -Vieilles Vignes- 2016 Dom. Theulot Juillot 49,50

MENU "SURPRISE"

5 course menu with the contents entirely to the imagination of the kitchen team.
This menu is only served with the participation of the entire table.

59,50

You can expand the menu with a range of Dutch and French cheeses at € 10,00
Matching wine arrangement 7,25/glass