



### DELICIOUS TO START WITH

Bread with olive oil, salted butter and Romesco	7,50
Oysters Geay special Nr. 4, per piece	3,85

### ELZASSER FLAMMKUCHEN

Smoked bacon and leek	7,00
Mackerel, raisins, spinach and capers	8,75
Goat cheese, mustard, caramalized fennel and dill	9,00

### IBERICO PLANK – TO SHARE - 2 TO 4 PEOPLE

Bacon, paleta iberica (ham), procureur (pork neck) and salchichon (dry sausage) with sweet and sour zucchini and Romesco, puff pastry stems, bread and candied vegetables	19,75
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### SOUPS

*All soups are served with bread and salted farmer's butter.*

<b>Tomato-pepper soup</b> with Parmesan, croutons and smoked pepper-oil	6,50
<b>Chicken soup</b> with yellow zucchini and Amalfi lemon	6,50

### COLD DISHES

*All cold dishes are served with bread and salted farmer's butter.*

<b>Machedoux</b> (goat cheese from Zevenhuizen) with marinated tomatoes from 't Griene Libben	9,75
<b>Gazpacho</b> from green tomatoes with shrimps, a foam of cucumber and croutons	10,50
<b>Vitello Tonnato</b> , slow cooked veal with tuna mayonnaise, capers, olives and radish	11,50

### WINE TIP: TERZAC ROSÉ – SYRAH & GRENACHE

*A light, fruity and fresh summer wine. Lovely with the salads or cold dishes. Per glass 5 – per bottle 25*

### SALADS

*All salads are served with bread and salted farmer's butter.*

<b>Caesar salad</b> – Parmesan, poached egg, fried bacon, dressing and cos lettuce	14,25
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<b>Tweebaksmarkt</b> – Ham from Akkrum, Bleu de basque (blue cheese) and figs	15,50
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### WARM DISHES

<b>Bacon &amp; Cheeseburgers</b> – two burgers made from dry-aged Frisian beef with sweet and sour zucchini, jalapeño, onion compote, cheddar, tomato, burgersauce en French fries	18,00
In <b>breadcrumb cooked fennel</b> with crusty polenta and foam of taleggio	21,00
<b>Bouillabaisse</b> from North sea fish with rouille and croutons	24,50
<b>Baked plaice</b> with eggplant compote, roasted carrot cream, polenta and a bacon-shallot vinaigrette	22,00
<b>Dry-aged entrecote</b> with truffle potatoes, salsa of beetroot and radish	29,50
<b>Black Angus steak</b> (180 gr.) with French fries, young leaf lettuce and Bearnaise sauce	22,00

### WINE TIP WITH THE ENTRECOTE OR RIB EYE:

#### LAUWA RIOJA – 100% TEMPRANILLO

*Full, round wine, with lots of notes of blue berries and cherries per glass – 6 per bottle 30*

### SIDE DISHES

Young leaf lettuce from 't Griene Libben	3,50
Fresh fries with mayonnaise	3,00
Warm seasonal vegetables	4,00
puffed potato	3,50

### DESSERTS

<b>Crème Brûlée</b> with 'us eigen' Wobbe coffee	5,75
<b>Flammkuchen</b> with apple and Boerenjongens	7,50
<b>Strawberrie Romanoff</b>	7,50
<b>Pavlova</b> with mango, passion fruit and blackberries	7,50
<b>Cheese</b> from the Cheese atelier with kletzenbrood	12,25