

General notice: We do our utmost to describe the allergens of all our dishes (and the products we use for them). However, we are also dependent on other parties for accuracy and completeness. It is important to know that all dishes are prepared in one kitchen, so there is always a chance of traces of different allergens, even if they are not mentioned in the list. This also applies to our suppliers.

	Gluten	Lactose	Nuts	Peanut	Fish	Egg	Crustacean	Shellfish	Mustard	Celery	Sesame seed	Soy	Lupine	Sulfite	Garlic	Onion	Other or Side dishes		
STARTERS																	Can be used without or can be replaced by:		
Tomato soup	•	•										•			•	•	"Maggi" contains gluten		
Chicken soup	•	•													•	•	Cream		
Onion soup	•	•													•	•	Vermicelli (egg)		
Caesar salad	•				•	•			•						•	•	Crouton with cheese		
Oeufs durs mayonnaise						•			•								Croutons, anchovies. Please note: anchovies, Padano cheese and sulphites are in the dressing! The padano contains egg		
Salad with Burrata		•														•	Raw milk		
Rillettes	•								•							•	Avocado or mozzarella instead of burrata		
Moëlle d'Os	•																Toast, cornichons (mustard)		
Parma ham with lentil salad																•	Toast		
Vitello tonnato					•	•			•										
Carpaccio		•			•	•			•										
Salmon and halibut	•	•			•	•										•	Pine nut		
Oysters					•	•										•	Cheese (padano contains egg), pine nut, truffie mayo (sulfite)		
Shrimps with lemon mayo					•	•			•								Toast, horseradish sauce		
Steamed mackerel	•				•	•			•								Vinaigrette (sulphite)		
Dutch herring					•	•										•	Mayonnaise (sulphite)		
Haddock liver	•				•	•											Toast and mayonnaise (sulphite)		
Lobster					•	•											Onion		
Snow Crab					•	•											Toast		
Caviar	•	•			•	•											Mayonnaise (sulfite)		
Pasta with truffle	•	•			•	•			•							•	cocktail sauce		
Boudin noir	•				•	•			•								Toast, creme fraiche		
Escargots		•			•	•											Truffle salsa contains		
Fried scallops	•	•			•	•											Butter, cheese (padano contains egg), court bouillon (celery)		
Shrimp croquettes	•	•			•	•													
Fruits de Mer					•	•													
																	Can be used without or can be replaced by:		
MAIN COURSES																			
Small side salad	•			•														Croutons (garlic), dressing (mustard, sulphite, onion, peanut)	
Fruits de Mer					•	•			•									Sulphites: wine in the court bouillon. Egg and mustard: in the sauces	
Steak					•	•			•									Ei, mosterd, ui (mayo en slaatje)	
Rib-eye béarnaise		•			•	•												bearnaise Sauce	
Venison steak					•	•											•	Rodekool en stoelpeer	
Wild duck		•																The duck is baked in butter	
Steak tatar					•	•													
Hamburger	•	•							•									Bread. Please note: the meat contains gluten	
Merguez									•										
Lamb chops																			
Boeuf bourguignon	•	•																	
Sauerkraut with pastrami	•	•							•										
Veal liver		•							•									Wisselende bijgerechten	
Salmon with samphire salad					•	•												Olie ipv boter.	
Gamba's						•			•									Samphire salad	
Sea bass					•	•												Aioli	
Stuffed eggplant	•	•																Roseval (garlic)	
Vegetarian hamburger	•	•										•						Gruyere is made with r	
Pasta with truffle	•	•			•	•			•									Bread-crumbs	
Pasta pesto	•	•			•	•												Bread, onion. Please note: the burger contains gluten, onion and soy	
Ravioli pumpkin	•	•			•	•												Butter, cheese (padano contains egg), court bouillon (celery). Please note: the truffle salsa contains egg and lactose.	
Cheese croquettes	•	•			•	•												Pine nuts	
Vegan croquettes	•	•			•	•												The pesto itself contains anchovies	
																		With almonds, officially no nut but fruit	
																		Mustard (sulfite). Please note: there must be mustard in the bitterbal.	
A number of our main courses have varying side dishes, please ask what is included. The side dishes are described at the bottom of this list.																			
																		Can be used without or can be replaced by:	
DESSERTS																			
Cheese	•	•	•																Bread, fig jam
Chocolate truffles												•							
Madeleine	•	•	•																
Greek Yoghurt																			Walnuts
Semolina pudding with red	•	•																	
Tiramisu	•	•																	
Crème brûlée		•																	
Chocolate cake VEGAN		•																	
Fruit Cobbler	•	•																	
Sticky toffee cake	•	•																	Ice cream
Appel pie with ice cream/w	•	•																	Ice cream, whipped cream
Cheesecake	•	•																	
Meringue	•	•																	
Ginger pastry	•	•	•																Ice cream, whipped cream
Ginger with cream	•	•																	Cream
Ice cream pineapple (met k	•	•																	biscuit (egg, gluten, lactose)
Ice cream raspberry (with c	•	•																	biscuit (egg, gluten, lactose)
Ice cream lemon (with cook	•	•																	biscuit (egg, gluten, lactose)
Ice cream vanilla (with cool	•	•																	cookie (egg, gluten, lactose) Please note: lactose in the ice cream.
Ice cream mocca (with coc	•	•																	cookie (egg, gluten, lactose) Please note: lactose in the ice cream.
Ice cream chocolate (with c	•	•																	cookie (egg, gluten, lactose) Please note: lactose in the ice cream.
Colonel																			
Sgroppino																			
Espresso Martini																			
Affogato																			Vanilla ice cream
Café Liégeois	•	•										•	•	•					Whipped cream, waffle (gluten, egg, soy, lupine)
Dame blanche	•	•										•	•	•					Waffle (gluten, egg, soy, lupine)
Kinder surprise egg												•	•	•					
																			Can be used without or can be replaced by:
LUNCH																			
Arancini's	•	•																	Lemon mayo (egg, mustard, sulfite)

