

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		
<b>STARTERS</b>																		Can be used without or can be replaced by:	
Tomato soup	•	•										•			•	•	•	"Maggi" contains gluten	
Chicken soup	•																	Cream	
Artichoke						•												Vermicelli (egg)	
Caesar salad	•				•													Mustard sauce	
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					•													Flour, noilly prat sauce (sulphite), oil instead of butter	
					•													Sulphites: wine in the court bouillon. Egg and mustard: in the sauces	
					•														
<b>MAIN COURSES</b>																		Can be used without or can be replaced by:	
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	
Black Angus with pepper sauce																		Oil instead of butter. Look at "sauces" for more info	
Steak tatar																		Ei, mosterd, ui (mayo en slaatje)	
Hamburger	•	•																Bread. Please note: the meat contains gluten	
Merguez																			
Lamb chops																			
Boeuf bourguignon	•	•																	
Kalfslever		•																Wisselende bijgerechten	
Sweetbread	•	•																Wisselende bijgerechten	
Small sole	•	•																Flowerl, can be baked in oil instead of butter	
Salmon with samphire salad					•													Samphire salad	
Gamba's																		Aioli	
Sea bass					•													Roseval (garlic)	
Stuffed eggplant	•	•																Gruyere is made with r	
Vegetarian hamburger	•	•																Bread-crumbs	
Pasta with truffle	•	•			•													Bread, onion. Please note: the burger contains gluten, onion and soy	
Pasta pesto	•	•																Butter, cheese (padano contains egg), court bouillon (celery). Please note: the truffle salsa contains egg and lactose.	
Ravioli stuffed with fennel	•	•																Pine nuts	
Cheese croquettes	•	•																The pesto itself contains anchovis	
Vegan croquettes	•	•																	
																		Mustard (sulfite). Please note: there must be mustard in the bitterbal.	
<i>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.</i>																			
																			Can be used without or can be replaced by:
<b>DESSERTS</b>																			
Cheese	•	•	•																Bread, fig jam
Chocolate truffles	•	•										•							
Madeleine	•	•	•																
Semolina pudding with red	•	•																	
Tiramisu	•	•																	
Crème brûlée	•	•																	
Chocolate cake VEGAN	•	•	•																
Fruit Cobbler	•	•																	
Sticky toffee cake	•	•																	Ice cream
Appel pie with ice cream/wf	•	•																	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 cod	•	•																	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:
<b>LUNCH</b>																			
Arancini's	•	•																	Lemon mayo (egg, mustard, sulfite)
Bitterballen	•	•																	mustard (sulfite). Please note: there is be mustard in the bitterbal.

