

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	
																		Can be used without or can be replaced by:
<b>STARTERS</b>																		
Tomato soup	•	•										•		•	•	•	"Maggi" contains gluten	Cream
Chicken soup	•					•				•								Vermicelli (egg)
Fish soup					•	•								•	•	•		Rouille, crouton
Caesar salad	•				•	•			•					•	•	•		Croutons, anchovies. Please note: anchovies, Padano cheese and sulphites are in the dressing! The padano contains egg
Oeufs durs mayonnaise						•			•					•				
Salad with Burrata		•												•	•		Raw milk	Avocado or mozzarella instead of burrata
Rillettes	•								•						•	•		Toast, cornichons (mustard)
Moëlle d'Os	•																	Toast
Vitello tonnato					•	•			•					•				
Carpaccio		•				•			•					•			Pine nut	Cheese (padano contains egg), pine nut, truffle mayo (sulfite)
Salmon and halibut	•	•			•	•												Toast, horseradish sauce
Oysters								•						•		•		Vinaigrette (sulphite)
Shrimps with lemon mayo					•	•			•					•				Mayonnaise (sulphite)
Steamed mackerel	•				•	•			•					•				Toast and mayonnaise (sulphite)
Dutch herring					•											•		Onion
Haddock liver	•				•													Toast
Lobster						•	•		•					•				Mayonnaise (sulfite)
Snow Crab						•	•		•					•				cocktail sauce
Caviar	•				•													Toast, creme fraiche
Pastry with mushroom ragout	•	•								•				•	•	•		Both the pastry and the ragout contain gluten
Pasta with truffle	•	•			•	•				•				•	•	•	Truffle salsa contains c	Butter, cheese (padano contains egg), court bouillon (celery)
Boudin noir	•					•				•						•		
Escargots		•				•									•			
Fried scallops	•	•			•			•						•	•	•		Flour, noilly prat sauce (sulphite), oil instead of butter
Shrimp croquettes	•	•			•	•						•						
Fruits de Mer					•	•			•	•				•	•	•		Sulphites: wine in the court bouillon. Egg and mustard: in the sauces
																		Can be used without or can be replaced by:
<b>MAIN COURSES</b>																		
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 mushroom sauce	•									•				•	•	•		steak can be fried in oil instead of butter, sauce contains lactose
Steak tatar						•			•					•	•	•		
Hamburger	•	•								•						•		Bread. Please note: the meat contains gluten
Confit de canard															•			
Sauerkraut with pastrami		•							•					•	•	•		Mustard sauce, (mustard, sulfiet). Also mustard in the pastrami
Rollade	•	•								•							Side dishes change	
Veal liver		•								•				•	•	•	Side dishes change	Olie ipv boter.
Merguez										•					•			
Lamb chops																		
Salmon with samphire salad					•											•		Samphire salad
Small sole	•	•			•													Flower; oil instead of butter
Gamba's						•			•					•	•			Aioli
Sea bass					•									•	•			Roseval (garlic)
Stuffed eggplant	•	•													•	•	Gruyere is made with r	Bread-crumbs
Vegetarian hamburger	•											•			•	•		Bread, onion. Please note: the burger contains gluten, onion and soy
Pasta with truffle	•	•			•	•				•				•	•	•		Butter, cheese (padano contains egg), court bouillon (celery). Please note: the truffle salsa contains egg and lactose.
Pasta pesto	•	•				•											Pine nuts	The pesto itself contains anchovies
Ravioli pumpkin	•	•			•											•		With almonds, officially no nut but fruit
Cheese croquettes	•	•			•				•	•						•		
Vegan croquettes	•								•					•	•			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:
<b>DESSERTS</b>																		
Cheese	•	•	•															Bread, fig jam
Chocolate truffles		•										•						
Madeleine	•	•	•			•												
Carrot cake	•	•	•			•												Topping (lactose)
Greek Yoghurt			•															Walnuts
Semolina pudding with red	•	•																
Hazelnut parfait		•	•			•												
Tiramisu	•	•				•												
Crème brûlée	•	•				•												
Chocolate cake VEGAN			•															
Strawberries ice cream/cream	•																	IJs, slagroom
Strawberries lemon icing sugar																		Munt, citroen, suiker
Sticky toffee pudding	•	•				•												Ice cream
Appel pie with ice cream/w/	•	•				•								•				Ice cream, whipped cream
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 cook	•	•				•												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.

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