

Algemene mededeling: Wij doen ons uiterste best om van al onze gerechten (en de producten die we daarvoor gebruiken), de allergenen te beschrijven. Voor de juistheid en volledigheid zijn wij echter ook afhankelijk van andere partijen. Daarbij is het belangrijk om te weten dat alle gerechten in één keuken worden bereid, er is dus altijd een kans op sporen van verschillende allergenen, ook als deze niet vermeld staan in de lijst. Dit geldt ook voor onze leveranciers.

	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	•	•										•			•	•		Cream
Chicken soup	•	•													•	•		Vermicelli (egg)
Onion soup	•	•													•	•		Crouton with cheese
Artichoke															•	•		Mustard sauce
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
Moëlle d'Os	•																	Toast
Rillettes	•														•	•		Toast, cornichons (mustard)
Vitello tonnato																		
Carpaccio																		
Salmon and halibut	•	•															Pine nut	Cheese (padano contains egg), pine nut, truffe mayo (sulfite)
Oysters																		Toast, horseradish sauce
Steamed mackerel	•																	Vinaigrette (sulfite)
Dutch herring																		Toast and mayonnaise (sulphite)
Haddock liver	•																	Onion
Lobster																		Toast
Snow Crab																		Mayonnaise (sulfite)
Caviar	•	•																cocktail sauce
Pasta with truffle	•	•													•	•	Truffle salsa contains	Toast, creme fraiche
Boudin noir	•	•																Butter, cheese (padano contains egg), court bouillon (celery)
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
MAIN COURSES																		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
Asparagus		•																Can be prepared without butter; ham and salmon optional
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																		
Coq au vin	•																	
Sweet bread	•	•																Changing vegetables/ potato
Small sole	•	•																Flower, oil in stead 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 with pumpkin	•	•																Pine nuts
Cheese croquettes	•	•																The pesto itself contains anchovis
Vegan croquettes	•	•																With almonds! Officially no nuts but fruit.
																		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>																		
DESSERTS																		Can be used without or can be replaced by:
Cheese	•	•																Bread, fig jam
Strawberries cream&ice cream	•	•																Ice cream, whipped cream
Strawberries lemon&powdered sugar	•	•																Mint, lemon, powdered sugar
Chocolate truffles		•																
Madeleine	•	•																
Semolina pudding with red	•	•																
Tiramisu	•	•																
Crème brûlée	•	•																
Chocolate cake VEGAN	•	•																
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 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	•	•																
LUNCH																		Can be used without or can be replaced by:
Arancini's	•	•																Lemon mayo (egg, mustard, sulfite)
Bitterballen	•	•																mustard (sulfite). Please note: there is be mustard in the bitterbal.

