



Oesters - Oysters

Irish More ♦ Ierse premium oester ♦ vol van smaak ♦ romig ♦ subtiel zilt
Irish More ♦ Irish premium oyster ♦ full-bodied ♦ creamy ♦ subtle salty finish

Oesters naturel ♦ saus Mignonette 33
Oysters' plain ♦ sauce Mignonette

Oesters Old Dutch ♦ schuim Pornstar Martini 36
Oysters Old Dutch ♦ foam pornstar Martini

Oesters Rockefeller ♦ gegratineerd ♦ spinazie ♦ Hollandaisesaus 36
Oysters Rockefeller ♦ gratinated ♦ spinach ♦ sauce Hollandaise

Kaviaar – Caviar

Classic Baeri ♦ Romig ♦ nootachtig ♦ milde zilte toon ♦ Siberische steur 85
Caviar Classic Baeri ♦ creamy ♦ nutty ♦ delicate hint of salt ♦ Siberian sturgeon

Imperial ♦ Aroma's van noten ♦ complex en rijk van smaak ♦ Russische steur 110
Caviar Imperial ♦ Notes of nuts ♦ Complex and rich in flavour ♦ Russian sturgeon

Geserveerd met blini's ♦ crème fraîche ♦ ei ♦ bieslook ♦ 30 gr.
Served with blini's ♦ sour cream ♦ egg ♦ chives ♦ 30 gr.

Koude voorgerechten – Cold starters

Artisjokbodem ♦ French dressing ♦ jonge groenten  23
Artichoke bottom ♦ French dressing ♦ young vegetables

Trio Old Dutch ♦ Hollandse garnalen ♦ zalm ♦ paling 26
Old Dutch trio ♦ Dutch shrimps ♦ salmon ♦ eel

Terrine van eendenlever ♦ compote van steenfruit ♦ Suppl. gebakken eendenlever 22 24
Duck terrine ♦ Stone fruit compote ♦ Suppl. fried duck liver 22

Carpaccio van coquilles ♦ koolrabi ♦ haringkaviaar 25
Carpaccio of scallops ♦ kohlrabi ♦ herring caviar

Samen genieten van één gerecht? Dat kan uiteraard, wij rekenen hiervoor 7,50 pp
Sharing a dish? Of course, that's possible, we kindly charge 7,50 pp

Warme voorgerechten – Warm starters

Ook lekker als tussengerecht - Also delicious as an intermediate course

Truffel velouté ♦ kastanjechampignons 	24
<i>Truffle velouté ♦ chestnut mushrooms</i>	
Ravioli van kreeft ♦ langoustine saus	26
<i>Lobster ravioli ♦ langoustine sauce</i>	
Krokant gebakken Kalfszwezerik ♦ bundelzwam	29
<i>Crispy fried veal sweetbread ♦ Tufted Mushroom</i>	
Gebakken eendenlever ♦ brioche ♦ Amarene kersen ♦ kersensorbet	29
<i>Fried duck foie gras ♦ brioche ♦ Amarena cherries ♦ cherries sorbet</i>	
Tahoe ♦ gemarineerd in specerijen ♦ groene asperges ♦ roodfruitdressing 	22
<i>Tofu ♦ marinated in spices ♦ green asparagus ♦ red fruit dressing</i>	
Coquilles ♦ courgette crème ♦ Champagnesaus	26
<i>Scallops ♦ zucchini cream ♦ Champagne sauce</i>	

Hoofdgerechten - Main Courses

Mini bloemkool ♦ crème fraîche 	33
<i>Mini cauliflower ♦ crème fraîche</i>	
Zonnevis ♦ beurre noisette	34
<i>John Dory ♦ beurre noisette</i>	
Zeetong ‘op de graat’ ♦ à la Meunière ♦ spinazie ♦ gebakken aardappeltjes	dagprijs
<i>Dover Sole “on the bone” ♦ à la Meunière ♦ spinach ♦ fried potatoes</i>	
Rode poot Patrijs ♦ zuurkool ♦ toast met eendenlever crème	35
<i>Red-legged Partridge ♦ red port sauce ♦ sauerkraut ♦ toast with duck liver cream</i>	
Hazenrug ♦ rode zuurkool	38
<i>Saddle of hare ♦ red sauerkraut</i>	

OLD DUTCH KLASSIEKERS

Old Dutch Classics

Steak Tartaar ♦ Old Dutch-stijl ♦ dubbel gedraaid Nederlands rund 28
Steak Tartare ♦ Old Dutch-style ♦ double cut Dutch beef

Kreeftensoep ♦ Old Dutch Style ♦ aan tafel bereid ♦ vanaf 2 pers. 37 pp
Lobster soup ♦ Old Dutch Style ♦ prepared at your table ♦ from 2 pers.

Chateaubriand ♦ Stroganoffsaus ♦ aan tafel bereid ♦ vanaf 2 pers.49 pp
Chateaubriand ♦ Stroganoff sauce ♦ prepared at your table ♦ from 2 pers.

Crêpes Suzette ♦ sinaasappel ♦ Grand Marnier ♦ vanille-ijs ♦
aan tafel bereid ♦ vanaf 2 pers. 24 pp
Crêpes Suzette ♦ orange ♦ Grand Marnier ♦ vanilla ice cream
prepared at your table ♦ from 2 pers.

Nagerechten - Desserts

Crème Brulée ♦ ijs van Bourbonvanille Crème brûlée ♦ Bourbon vanilla ice cream	19
Espresso Martini Espuma ♦ chocolademousse Espresso Martini espuma ♦ chocolate mousse	19
Tarte Tatin ♦ per 2 personen Tarte Tatin ♦ for 2 people	19 pp
Assortiment van onze kaastrolley Assortment of our cheese trolley	25

Chef’s menu Onze chef verrast je met pure smaken en eigentijdse verfijning

♦ 2-gangen menu (alleen met de lunch) 2-courses changing daily (lunch only)	47
♦3-gangen menu 3-courses changing daily	58
♦4-gangen menu 4-courses changing daily	70
♦5- gangenmenu 5 courses changing daily	89