

THE
BALLROOM

VAESHARTELT
GEEFT JE DE RUIMTE

DISCOVER
BEAUTIFUL
DISHES
UNDER A
LUMINOUS
SKY

3 COURSES 36.50 | 4 COURSES 39.50 | À LA CARTE

STARTER

Red mullet 11,50

red curry | rendang | calamansi | prawn crackers

Steak tartare 12,50

poached egg | parmesan | truffle

Beetroot 12,50

various beets | goat's cheese

BETWEEN

Pumpkin soup 9,00

pumpkins | pumpkin seed oil | coconut foam

Ravioli 13,50

forest mushrooms | truffle | beurre blanc | arugula | parmesan crisp

MAIN

Weever fillet 22,50

vadouvan sauce | parsnip | romanesco

Livar cloister pig ribeye 21,50

herb crust | sweet potato | crispy ham | caramelized shallot

Risotto 19,50

carrot | celeriac | zucchini | roasted tomato | garden herbs

DESSERT

Crème Catalan 7,50

Spanish crème brûlée

Pineapple carpaccio 7,50

meringue | orange and cinnamon yoghurt | mango

Cheese platter 12,50

(+4,50 menu supplement)

apple-pear syrup