

# MENU

## STARTERS

MOZZARELLA WITH TOMATOES AND BASIL PESTO · 160

BAKED PEAR STUFFED WITH BLUE CHEESE, SERVED WITH TOAST · 160

## SOUPS

CHICKEN BROTH WITH HOMEMADE NOODLES · 85

TRIBE SOUP · 95

## MAIN COURSES

FRIED GOUDA CHEESE STUFFED WITH HAM, SERVED WITH FRIES AND OUR TARTAR SAUCE · 260

MEATLOAF WITH POTATO SALAD · 185

MEATLOAF WITH MASHED POTATOES AND PICKLES · 185

BEEF CHEEK IN RED WINE WITH MASHED POTATOES · 260

FALLOW DEER GOULASH WITH BREAD DUMPLINGS · 240

FALLOW DEER RAGOUT WITH SMASHED POTATOES · 245

ROASTED RABBIT LEG WITH GARLIC AND SMASHED POTATOES · 215

TAGLIATELLE WITH PORK TENDERLOIN AND SUN-DRIED TOMATOES · 235

PORK TENDERLOIN MEDALLIONS WITH PEPPER SAUCE AND FRIES · 265

VEGETABLE SALAD WITH SMOKED SALMON · 250

VEGETABLE SALAD WITH BURRATA · 215 

## DESSERTS

SWEET POTATO DUMPLINGS WITH POPPY SEEDS, SUGAR AND BUTTER · 140

DESSERT OF THE DAY · 95

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INFORMATION ABOUT ALLERGENS AVAILABLE UPON REQUEST

Most of our ingredients come from local farmers and regional suppliers.