

'PROEFSCHRIFT'

€ 8,50 per dish

STARTERS

SPELT GRAIN SALAD (VEGETARISCH)

beetroot | pickled vegetables | pecorino |
cold watercress broth

LOCAL HAM MADE FROM 'KUUSJ' PORK

sautéed prawns | Cantaloupe melon
vinaigrette | autumn salad | basil | black

MAIN COURSES

HADDOCK, SAUTEED IN BUTTER

carrot 'hotchpotch' | pickled mustard |
Kesbeke dutch pickles | carrot chips | beurre
blanc | algae powder

JERUSALEM ARTICHOKEs (VEGETARIAN)

poached farm egg | cantharells | beurre
blanc with dashi | coffee

FALSE FILET OF BEEF FROM THE 'PASVELD'

'Opperdoezer' potato mash | 'Zwamburg
bitterbal' and oyster mushrooms | sugar snaps |
jus nature

WELCOME

Our students will try to surprise you with the
most delicious dishes, prepared with local
seasonal ingredients.

Compose your own menu from the
'Proefschrift' (Dutch wordplay, meaning
'tasting-thesis').

The first bread served is included in the price.
We would appreciate to receive your order
before 8:00 pm.

**Please find the specific Covid-19 guidelines
on the back of this menu card.**

SUPPLEMENT

€ 3,50 per supplement

SOURDOUGH BREAD

butter | Dutch rapeseed oil |
olive oil | sea salt

SWEET POTATO FRIES

crispy onion topping |
housemade mayonnaise

DESSERTS

€ 8,50 per dish

ASSORTED CHEESES

Stroopstoker apple syrup | grapes
bread with nuts and dried fruits + €3,50

AUTUMN WALK THROUGH THE FOREST

hazelnut chocolate mousse | ginger gel |
merengue | chocolate ice cream | hazelnut