



## BIB Gourmand menu à € 37,00



### Voorgerechten | Starters

Makreel | pompoen | bataat | furikake  
Supplement: gebakken langoustine+ € 7,50 per stuk (8-12)

Mackerel | pumpkin | sweet potato | furikake  
Supplement pan fried langoustine + € 7,50 per piece (8-12)

€ 14,50

**OF**

Rundertartaar | soja | gember | bundelzwam | nori  
Supplement: oester cru+ € 3,95

Beef tartare | soy | ginger | bundle mushroom | nori  
Supplement: oyster cru + € 3,95

€ 14,50

**OF**

Pompensoep (pittig) | grapefruit (Vega)

Pumpkin soup (spicy) | grapefruit (Vegy)

€ 9,75

### Hoofdgerechten | Main courses

€ 23,50

Gebakken Griet | ajo blanco | gnocchi | lavasolie

Pan fried Brill | ajo blanco | gnocchi | lavasoil

**OF**

Wilde eendeborst | ragout | knol

Wild duck breast | stew | celeriac

**OF**

Spitskool | wortel | kikkererwt | wortel kokos saus (Vega)

Pointed cabbage | root | chickpea | carrot coconut sauce (Vegy)

### Desserts | Desserts

€ 13,50

Chocolade stout cake | blauwe bes | tonkabonen ijs

Chocolate stout cake | blueberry | tonka bean ice cream

**OF**

Selectie kazen | Bourgondisch Lifestyle | Kaasaffineurs van Tricht  
Supplement van € 5,00

Selection of cheeses | Bourgondisch Lifestyle | Kaasaffineurs van Tricht  
Supplement of € 5,00