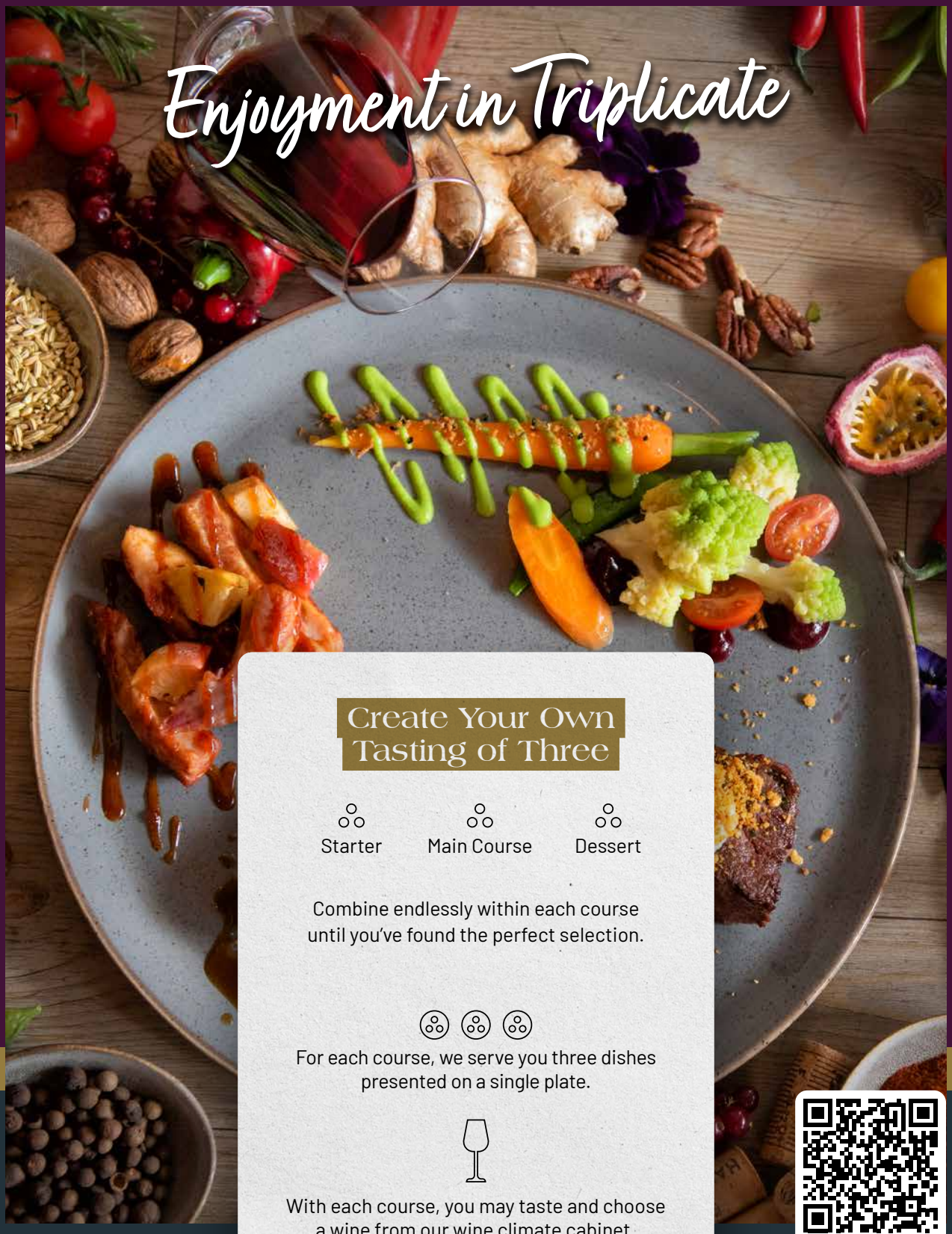
SPICEBRUSH
DE PROEVERIJ



Create Your Own Tasting of Three

Starter Main Course Dessert

Combine endlessly within each course until you've found the perfect selection.

For each course, we serve you three dishes presented on a single plate.

With each course, you may taste and choose a wine from our wine climate cabinet.



Starters

13,50

Choose three dishes below
to create your starter

Scallop
Scallop with a cream of peas & hazelnut beurre noisette
lactose nuts shellfish

Beef Tartare
Beef tartare with red beetroot & blueberry chutney,
horseradish & truffle potato chips
lactose

Venison
Venison carpaccio with a porcini mushroom jus,
Parma ham crunch & aged cheese crisp
lactose

Raviolo
Mushroom raviolo with a Parmesan & sage cream sauce
egg gluten lactose

Eel
Eel with green apple & crème fraîche, served on a rustic crostini
gluten lactose fish

Carpaccio
Coeur de Boeuf tomato carpaccio with feta cream, pomegranate,
basil oil & pumpkin seeds
lactose

Pumpkin
Pumpkin soup with an espuma of Parma ham
lactose

Cheese Package
Selection of seasonal cheeses, melted and wrapped in
filo pastry, served with nut & fig bread
nuts lactose gluten

Ask about our specials of the menu!

Especially for our vegetarian guests, a changing selection of both starters & main courses is created every month.

Although we make every effort to accommodate allergens, cross-contamination or traces of allergens cannot be guaranteed due to working in an open kitchen. Allergens listed in green indicate that the ingredient is in the dish, but the recipe can be adjusted. Allergens listed in red indicate that the recipe cannot be adjusted. Always clearly specify which allergy applies when ordering.



Main courses

22,95

Choose three dishes below
to form your main course

Duck
Japanese-style duck breast with soy sauce,
sake, miso, mirin & roasted sesame
soy sesame gluten

Curry
Indian chicken curry with fresh yoghurt, a mint
chutney & papadum
gluten lactose

Venison
Venison loin with black garlic, miso & maple syrup glaze,
a cream of celeriac & a red wine jus
soy sulphites lactose

Beef Chuck
Beef chuck with five-spices, tom kha kai sauce & a sweet
mango chutney
sulphites

Red Snapper
Red snapper fillet with red port jus, pancetta & parsnip purée
sulphites lactose fish

Wolffish
Wolffish fillet with caper, parsley & hazelnut beurre noisette
& cauliflower and vanilla cream
lactose nuts fish

Celeriac
Roasted celeriac with porcini mushroom & hazelnut jus,
Parmesan & sage crunch
sulphites nuts gluten lactose

Pumpkin
Pumpkin gnocchi with caramelised chicory, Gorgonzola sauce
& roasted pumpkin seeds
lactose gluten egg sulphites

Especially for our vegetarian guests, the chef creates a changing selection of both starters and main courses every month.

Would you like to accompany your tasting with fries or a fresh salad?

Per portion 2,75

Taste our selection of wines from our wine climate cabinet!



Desserts

8,50

Choose three desserts below
to form your dessert selection

Tarte Tatin
Apple tarte tatin with bourbon vanilla
lactose gluten egg

Lava Cake
Dark chocolate lava cake with chestnut cream
gluten egg lactose

Parfait
Cinnamon parfait with speculoos crunch
gluten lactose egg

Spice Big Mac
Chocolate ganache macaron with mandarin, mint
& Amarena cherry sauce
gluten lactose

Hangop
Dutch-style strained yoghurt with honey, thyme
& white chocolate crumble
lactose

Crumble
Yael's famous pumpkin crumble with an orange
mascarpone quenelle
gluten nuts lactose egg

Bavarois
Orange & cardamom bavarois with a chocolate
& orange tuile
lactose

Cheese
Two types of cheese from Het Kaaslokaal, served with nut
& fig bread and date & fig chutney
gluten sulphites lactose

Would you prefer a cheese platter for dessert?
Our local cheese specialist shop provides us with a beautiful selection of cheeses, from which we present five, accompanied by sweet sugar bread and a rich fig compote.

Additional charge 5,95

Let your dessert be accompanied by a tasting of dessert wine or port;
We present three small tasting glasses, allowing you to experience the best combinations in pairing the different wine or port with your chosen elements of desserts.

Additional charge 9,95