

### VOORAF | Starters

**Salade met rosé gebraden kalfsmuis** € 9.50 175 pnt € 5.50  
vijgen | pistache | overjarige kaas | balsamico  
*Salad of rosé roasted veal | figs | pistachio | old cheese | balsamico*

**Bospaddenstoelensoep** € 6.50 125 pnt € 3.00  
walnoten gnocchi | truffel olie  
*Forrest mushroom soup | walnut gnocchi | truffle oil*

### HOOFDGERECHTEN | Main courses

**Gegrilde wildzwijn rack** € 21.50 375 pnt €8.50  
schorsenerenpuree | paddenstoelen | Calvados saus  
*Grilled wild boar rack | salsify mash | mushrooms | Calvados sauce*

**Runderburger** € 19.00 250 pnt €8.50  
pompoenspread | knapperige kool | gedroogde appel  
*Beef burger | pumpkin spread | crispy cabbage | dried apple*

**Gebakken roodbaarsfilet** € 21.50 375 pnt €8.50  
geglaceerde bospeentjes | krokantje van pancetta | limoen-botersaus  
*Fried redfish fillet | glazed carrots | crisp of pancetta | lime-butter sauce*

**Herfst bowl** € 17.50 250 pnt €8.00  
pompoen | bospeentjes | rode kool | paddenstoelen | tofu | notenrijst  
*Autumn bowl | pumpkin | carrots | red cabbage | mushrooms | tofu | nut rice*

### NAGERECHT | Dessert

**Trifle** € 8.50 150 pnt €3.50  
hazelnoot-praline ijs | gele room | bosvruchten | cake  
*Trifle | hazelnut-praline ice cream | custard | forest fruits | cake*