

# GROUP DINNER

For parties up to 27 guests, we have a separate area for group dining. From Sunday to Thursday we can even accommodate groups of up to 44 guests.

For parties over 10 guests, we must limit your choice somewhat. You will find the available group menus below.

## How does it work?

1. You choose one of our group menus below no later than five days in advance
2. At the dinner table, all guests choose from this menu a starter, main and dessert they'd wish to order
3. We have vegetarian options within each menu, just ask us!
4. People with special dietary requirements can best make this known when booking. This prevents disappointments and gives us the opportunity to make this work the best way possible.

## CONDONED MENU €34,00

3 COURSES

### Red card

carpaccio of beef with mixed seeds, bacon, Parmesan cheese, rocket and pesto mayonnaise

or

### Get one's goat

goat cheese mousse with watermelon baby spinach salad, focaccia and black garlic mayonnaise

### Chicken out

in BBQ sauce braised pulled chicken with zucchini and eggplant, served with sweet potato puree and baby corn

or

### Wrong plaice, wrong time

plaice fillet with a rub of anchovies, parsley, capers and pickles with Chinese cabbage package, carrot cream and ginger lemongrass mayonnaise

or

### Piled up evidence

falafel burger with roasted bell pepper, feta and red onion, served with crispy chickpeas and black garlic mayonnaise

### Lemon law

trifle of lemon cake, candied lemon, lemon mousse and limoncello foam

or

### Fire hazard

white chocolate crème brûlée with ice cream

## APPEAL €38,00

3 COURSES

### Red card

carpaccio of beef with bacon, Parmesan cheese, mixed seeds, arugula and pesto mayonnaise

or

### Holy mackerel

millefeuille of mackerel mousse, celery salad, mint curd and sweet and sour radish

or

### Pyromaniac

crème brûlée of duck pâté with smoked duck breast, orangesnap, arugula orange salad and tomato jam

or

### Forgery

vegan trifle of basil mousse, tomato balsamic salad and mozzarella crisp

### Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

### Hold an eel by the tail

pork tenderloin stuffed with eel fillet, wrapped in bacon, served with stir-fried vegetables, horseradish-dill cream sauce

or

### Wrong plaice, wrong time

plaice fillet with a rub of anchovies, parsley, capers and pickles with Chinese cabbage package, carrot cream and ginger lemongrass mayonnaise

or

### Code red

tomato onion stew with camembert, cherry tomato and focaccia

### Stiff conversation

cheese plate with toasted sugar bread

or

### Silky smooth

vegan chocolate passion fruit cheesecake of silken tofu with passion fruit ice cream

or

### Driving prohibition

goat yogurt with strawberries and chocolate, served with meringue and champagne ice cream

## IN CASSATION €45,00

4 COURSES

### Pyromaniac

crème brûlée of duck pâté with smoked duck breast, orangesnap, arugula orange salad and tomato jam

or

### Holy mackerel

millefeuille of mackerel mousse, celery salad, mint curd and sweet and sour radish

### Scornful behavior

corn soup with chili flake mousse and red pepper crisp

or

### Whitewashing

mussels stir fried in their shells, finished with garlic, dill and lime cream

### Cut into ribbons

grilled albacore tuna with a lobster bitterball, lobster mayonnaise, zucchini ribbons and green asparagus

or

### (Ba)conflict of interest

grilled beef bavette with crispy fried bacon, stewed bean sprouts with ginger, little gem and sriracha mayonnaise

### Stiff conversation

cheese plate with toasted sugar bread

or

### Lemon law

trifle of lemon cake, candied lemon, lemon mousse and limoncello foam

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Do you have an allergy?  
Please let us know!



**VERBODEN TOEGANG  
RESTAURANT. ART.461.**

