

## Welcome to restaurant de Portier

On our menu you will find vegetarian, dishes, as well as dishes with fish and meat. All dishes are prepared in our own kitchen.

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## Wine list and Wine Shop

You will find a selection from a wide range of specialized wine importers on the wine list.

We are one of the importers: **Women on Wine**. Simone and Francien import special wines from Austria. This way you can enjoy sparkling Grüner Veltliners, full-bodied wines made from Blaufränkisch, and delectable noble sweet wines. Austrian wines are exclusive, pure and authentic.

Women on Wine

To complement our selection of wines we have a collaboration with **QV Select**.

QV Select offers high quality wines from both classic as well as new wine countries, carefully selected from relatively small wine producers.

The Austrian wines of Women on Wine and the QV Select wines are not sold anywhere else, except in our very own **Wine Shop**, to be found on the premises.

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## Wine arrangement

To accompany any of the dishes in the surprise menu or on the menu, we have made a selection from our extensive wine list that is most complementary to all the ingredients.

<b>Wine arrangement</b>	small glass.....	€ 4,25
	glass.....	€ 7,50
	bottle.....	€ 42,00
	sweet wine glass.....	€ 8,50

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## Private dining

The floor next to the buffet is also available for all your private meetings, luncheons or dinners. There is room for a maximum of 16 people.

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## Menus

<b>Lunch</b>	<b>Monday until Friday from 12:00 to 17:00</b>	
	<b>Sunday from 13:00 to 17:00</b>	
	Two course lunch menu .....	€ 33,00
	Three course lunch menu .....	€ 42,00
<b>Dinner</b>	<b>Every day from 17:30</b>	
	Four course surprise menu .....	€ 55,00
	Five course surprise menu .....	€ 65,00
	Six course surprise menu .....	€ 75,00

All menus are also available for vegetarians. Of course, we will try to meet your wishes concerning products, diets and/or allergies. Kitchen orders can be placed until 14:30 (lunch) and 21:00 (dinner).

## Starters and entremets

<b>Fines Claires</b> , per oyster .....	€ 3,00
<b>Pie</b> .....	€ 15,00
Sand dough pie with salted hazelnuts, old goat cheese, mousse of figs and mustard, fresh figs, sweet and sour of red onions, and sauce of beetroot, Crème de cassis and red wine vinegar	
<b>Cèpes</b> .....	€ 18,00
Extract of cèpes with rosemary and garlic, celery with hazelnut oil, pear and blue cheese pearls, white beech mushrooms with truffle peel, and raisin bread crisps	
<b>Plaice</b> .....	€ 18,00
Pickled plaice fillet with vinaigrette of apple, Limoncello and pumpkin, gel of mandarin, rettich with Dutch shrimps and asparagus, asparagus in herb vinaigrette, and herb salad	
<b>Trout</b> .....	€ 22,00
Tartar of trout and mousse of smoked trout, aspic of oriental broth and green herbs, sweet and sour vegetables, carrots in spicy mango, and gravy of carrot with kaffir	
<b>Scallops</b> .....	€ 24,00
Fried scallops, cannelloni made of smoked meat with mousse of scallop on mushroom bavarois, preparations of parsnip, beef marrow, vinaigrette of crustaceans with curry and combava	
<b>Lamb</b> .....	€ 20,00
Lamb pastrami with crispy chorizo, asparagus marinated in green olive tapenade, puree and powder of peas, crisp of yellow carrot in vadouvan, paprika pearls and oriental cress	
<b>Duck</b> .....	€ 22,00
Terrine of duck leg with dried mushrooms, curry marinated duck breast, compote of apricots, ginger and puffed fennel seed, vinaigrette of old soya and onion syrup	

## Main courses ( half portion / normal portion )

<b>Polenta</b> .....	€ 15,00	€ 20,00
Fried herb polenta, spicy lentils with apple, apple puree, rosemary brûlée, pumpkin structures, and sauce of smoked paprika		
<b>Spring vegetables</b> .....	€ 17,00	€ 22,00
Spring vegetables on couscous with yellow root, tandoori and pine nuts, truffle potato chips, baba ganoush, and beurre noisette		
<b>Codfish</b> .....	€ 20,00	€ 26,00
Fried codfish fillet, spicy squid rings, smoked potato mousse, crumble with chili, carrot in tomato vinegar, cucumber with tarragon, celery sauce, and crunchy squid ink		
<b>Monkfish</b> .....	€ 21,00	€ 28,00
Fried monkfish with gremolata oil, pickled mussels, puree of chickpeas, peas, cherry tomato filled with marinated anchovies, and beurre blanc with chervil		
<b>Suckling pig</b> .....	€ 20,00	€ 26,00
Slightly smoked fillet of suckling pig with a herb crust, preparations of turnip, puree of carrot with caraway seed, gel of gherkins, roasted little onions, and red wine sauce		
<b>Bresse pigeon</b> .....	€ 21,00	€ 28,00
Fried fillet of Bresse pigeon, black pudding from Limburg, fried topinambur with crunch and oil of pistachio, potato in truffle vinegar, puree of raspberry, and its own gravy with cocoa		
<b>Bavette</b> .....	€ 23,00	€ 30,00
Beef bavette with crispy asparagus, portobello and truffle oil, Jabugo Ham, pommes dauphines with goat's cheese, mousse of rettich with lime, green beans, and its own gravy with lime leaf		

## Desserts

<b>Cheese</b> .....	€ 16,00
Selection of cheeses with nutbread	
<b>Coconut</b> .....	€ 14,00
Coconut panna cotta with lime, ginger ice cream, crumble of lombok pepper, dried banana, mousse with sereh, and spongecake of palm sugar	
<b>Pistachio</b> .....	€ 15,00
Bombe of pistachio mousse with jelly of Matcha tea, apple sorbet, spongecake of pistachio, bonbon of yoghurt with chamomile, caramel sauce, dried fennel crisps, and chocolate crumble	
<b>Chocolate</b> .....	€ 17,00
Tart of chocolate and hazelnut, puree of sea buckthorn berries, nougatine, maple syrup, merengue with almond, hazelnut drops and olive oil-ice cream	

## Coffee and tea

Various types of coffee and tea, from .....	€ 2,30
Friandises .....	€ 4,50