

## 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.....	€ 4,50
	glass.....	€ 8,00
	bottle.....	€ 44,00
	sweet wine glass.....	€ 9,00

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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 18 people.

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## Menus

### Lunch (only menu)

**Monday until Friday from 12:00** (last kitchen order lunch 14:30)

Two course lunch menu .....	€ 36,00
Three course lunch menu .....	€ 47,00

### Dinner

**Every day from 17:30** (last kitchen order dinner 20:30)

Four course surprise menu .....	€ 59,00
Five course surprise menu .....	€ 69,00
Six course surprise menu .....	€ 79,00

All menus are also available for vegetarians. Of course, we will try to meet your wishes concerning products, diets and/or allergies.

## Starters and entremets

**Fines Claires**, per oyster .....

€ 3,40

**Cep** .....

€ 19,00

Crumble and merengue of cep, with brown mushrooms, roasted chestnut, marinated Jerusalem artichoke, curls of Old Amsterdam, bock beer sabayon, and crispy parsley

**Millefeuille** .....

€ 21,00

Millefeuille of filo pastry, with goat cheese, mousse of dates, spicy mango chutney, tapenade of watercress and pine nuts, walnuts, and puree of black olives

**Mackerel** .....

€ 24,00

Pickled and roasted mackerel, panna cotta and sponge cake of yoghurt, quark sorbet with dill, mozzarella, marinated cabbage, pearls of avocado, broth of cucumber with lime oil

**Scallops** .....

€ 26,00

Ceviche of scallops with smoked trout, soy caviar, gel of ginger tea, salsify marinated with soy and sesame, wakamé salad, apple in jasmine, and oil and vinaigrette of basil

**Lobster** .....

€ 29,00

Lobster tail and sorbet of lobster, cannelloni of peas and lobster salad, gribiche with egg, capers and parsley, preparations of carrot, and sauce of peas and verveine

**Veal** .....

€ 24,00

Veal tartare with capers, bonbon of chorizo and cauliflower, onion meringue, gherkin, roasted cauliflower, soufflé potato, and beurre noisette vinaigrette

**Rabbit** .....

€ 27,00

Terrine of rabbit with green pepper and mustard, parfait of rabbit, cannelloni of beet and horseradish, gel of cranberries, and foamy sauce of tarragon and horseradish

## Main courses (half portion / normal portion)

**Small pizza** .....

€ 17,00 € 22,00

Small pizza with salsify, green asparagus with blood orange, sweet and sour of onions, marinated cherry tomato, chickpea with mint, and sauce, foam and oil of oregano

**Ravioli** .....

€ 19,00 € 25,00

Ravioli stuffed with mascarpone, morels and Ricard, with puree of fennel, fennel chips and fennel salad, crunch of anise, potato in tarragon, and morille sauce

**Brill** .....

€ 22,00 € 29,00

Baked brill, puree of potato and yellow curry, French beans, marinated cabbage, crunchy Dutch shrimps, crème fraiche, jus of French beans, and foam of lemon grass

**Monkfish** .....

€ 29,00 € 38,00

Monkfish on flattened langoustine and spinach, pomegranate, coffee gel, sweet and sour of pumpkin and pumpkin with curry, basil, puffed red quinoa, and beurre blanc with dashi

**Duck** .....

€ 23,00 € 31,00

Fried duck breast, with puree of kohlrabi, stack of kohlrabi and beetroot, pommes fondant, sea buckthorn berry, sprout leaf, spice foam, and own gravy with mace

**Tenderloin** .....

€ 25,00 € 33,00

Fried tenderloin with black pudding, spring rolls with sauerkraut and smoked bacon, puree of potato with cabbage and curry mustard, celeriac, and red wine sauce with cloves

**Venison** .....

€ 27,00 € 36,00

Fried venison and rendang of venison, puree of celeriac, coconut with lovage, carrot, spring onions, potato dauphines with chili, and gravy with lovage

## Desserts

**Cheese** .....

€ 19,00

Selection of cheeses with nutbread

**Jan Hagel** .....

€ 17,00

Jan Hagel (Dutch cookie) with sweet and sour of mandarins and champagne, white chocolate mousse with spices, macaroons, roasted marzipan, and ice cream with almond paste

**Pear** .....

€ 18,00

Pie of pear, mocha and cardamom, Irish Coffee ice cream, poached pear, cinnamon sticks, and crumble of cinnamon and coffee

**Almond cake** .....

€ 19,00

Almond cake with bergamot, cremeux, meringue and caramel of lemon, vanilla ice cream, and florentine biscuit with pink pepper

## Coffee and tea

Various types of coffee and tea, from .....

€ 2,60

Friandises .....

€ 6,50