

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.

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.



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.

Wine arrangement	small glass.....	€ 4,50
	glass.....	€ 8,00
	bottle.....	€ 44,00
	sweet wine glass.....	€ 9,00

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.

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

Lentils

€ 21,00

Salad of Beluga lentils and chives mayonnaise, with marinated apple, sponge cake of apple, puree of red lentils, cheese spread of truffle cheese, pepita's, and sorbet with tandoori

Salmon

€ 23,00

Pickled and miso-marinated Norwegian salmon, tuile with Japanese 7 spice powder, sweet-sour vegetables, gel of yuzu, and vinaigrette of Sake, yuzu and pomegranate

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 dill

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 basil

Farm chicken

€ 21,00

Terrine of farm chicken and Jabugoham, marinated portobello, crunchy poultry rilette, mousse of nuts and mascarpone, puree of corn, crunch of hazelnut, and sambai dressing

Filet Americain

€ 24,00

Filet Americain from Wagyu, with herring caviar, lightly smoked curd, crumble of parmesan and pine nuts, quail egg yolk, Lardo, and dressing of champagne vinegar and wasabi

Main courses (half portion / normal portion)

Flammkuchen

€ 17,00 € 22,00

Flammkuchen with apricot relish, spicy blue cheese, carrot and pumpkin structures, crispy potato skins, leek in crème fraiche, coconut sauce with Indian laurel and sereh

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

Wolffish

€ 24,00 € 31,00

Poached wolffish with tongue of veal and eel, salad of potato with piccalilly, marinated cherry tomato, mozzarella with basil, and beurre blanc of puffed garlic

Tenderloin

€ 24,00 € 31,00

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

Deer

€ 28,00 € 37,00

Deer filet and stewed deer with elderberries, potato soufflé and salad, yellow beetroot in tarragon marinade, chanterelles and parsnip, and deer gravy with tamarind

Bresse pigeon

€ 39,00

Baked filet and crispy leg of Bresse pigeon, celeriac puree, little stack of celeriac and beetroot, pommes fondant, spice foam, and own gravy with mace

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

Bombe

€ 19,00

Bombe of vanilla, coconut and nuts, gingerbread of pecans, sweetened pecans, toffee, crumble of ginger, banana, coconut and citrus gel, caramel ice cream

Coffee and tea

Various types of coffee and tea, from

€ 2,60

Friandises

€ 6,50