



Appetizers .

NeL's platter

Serrano ham ripened 14 months, chorizo Iberico bellota, pulled duck, roasted pork belly, liquorice, onions in balsamic vinegar and bread (for 2 pers) 19,5

Goat cheese from Andalusia

ripened 10 months, olive oil and breadsticks 8,5

Bread

with herb butter, olive oil and hummus 4

Starters .

Smoked beet

with portobello mousse, pear, balsamic vinegar 9

Rillettes of duck

with duck liver terrine and pickled red onion 11,5

Mackerel

with curd, white cabbage, coffee, lemon and rolmops of mackerel 9

Dutch shrimp cocktail

with shrimp croquette, cocktail sauce and avocado mayo 11,5

Carpaccio

with shallot-mayonnaise and truffle popcorn 10

Burrata

with roasted cherry tomatoes, basil and almond 9,5

Soups .

Cauliflower soup

with sage, almond and capers 6,5

Soup of the day

Main .

Venison stew

with vadouvan stew and green cabbage 19,5

Salmon Japanese style

with noodles, bimi, mushroom, carrot and spring onion 18,5

Zander

with parsnip, anise mushrooms, purslane and saffron sauce 21,5

Entrecôte

with bearnaise sauce, fries and seasonal vegetables 24,5

Curry quinoa

with fennel, tomato, roasted mustard and eryngii 16,5

Guinea fowl roll

with pistachio and mint, house gravy, la ratte potato and cavolo nero 21,5

NeL's Burger

with mature cheese, coeur de boeuf tomato, onion, bbq sauce and fries 16

Big NeL

See above, but then bigger 21,5

Specialties of the day

Dessert .

Stewed pear

with vanilla parfait 7,5

White chocolate mousse

with blood orange and caramel ice cream 8,5

NeL's two colour custard

Cheese platter

with 4 types, served with fig loaf and quice 11,5

Café gourmand

your choice of coffee or tea with homemade treats 8,5

