



DE LINDEBOOM
anno 1765

COLD	TUNA miso, kaffir lime, crispy shiitake Alvharino 7.5 SALMON served lukewarm, shallot, vadouvan Viognier 7.5 VEGETARIAN different textures, pumpkin, lentils, comté Chardonnay 7.5	OKONOMIYAKI bonito, egg, vegetables, sweet and sour, fermented Gewürztraminer 7.5 DUROC PORK pork belly, sauerkraut, piccalilli Riesling 7.5 BEEF OR VENISON carpaccio, truffle, aged cheese for the lover with a slice of fried duckliver 11 Chenin blanc 7.5	19 19 19 OR 21
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SOUPS	VEGETARIAN potato, onion, caraway, aged cheese Grüner veltliner 7.5	BOUILLABAISSE provençal fish soup, brique cheese, rouille Vermentino 7.5	19 22
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WARM	SCALLOPS cauliflower, lobster, leek Chenin blanc 7.5 SWEETBREADS veal, celeriac, X.O. shiitake Pinot noir 7.5	VEGETARIAN arancini, artichoke, chestnut Vermentino 7.5	24 26
For groups of 5 people or more, we serve only our daily special menu. We are happy to accommodate dietary requirements or allergies where possible. Traces of allergens can occur in our kitchen. If you have any questions, you can ask our operating brigade. Balance and craftsmanship go hand in hand. For the well-being of our staff, we close the restaurant at 11:00 p.m. Thank you for being our guest tonight and for joining us in supporting a healthy and sustainable hospitality industry. Payment is accepted by debit card or cash only.			

MAIN DISHES	HARE	29	SEA BASS	29
	stew, polenta, red wine		crab, risotto, lobster	
	 Sangiovese 7.5		 Fiano 7.5	
	VEAL	29	COD	29
	entrecôte, gnocchi, mushrooms		slow-cooked, spinach, hollandaise	
	MATCHING SAUCE	4.5	 Riesling 7.5	
	red wine, pepper, bearnaise, truffle		DOVER SOLE 260 GR.	37
	 Pinot noir 7.5		sole "a la meuniere"	
	VENISON	29	 Chardonnay 7.5	
	juniper, bay leaf, honey		VEGETARIAN	26
 Sangiovese 7.5		celeriac steak, white miso, morels		
DRY AGED BEEF		 Viognier 7.5		
Black Angus, minimum 60 days matured				
GRAIN FED		SIDE DISHES		
TOURNEDOS 180 GR.	37	Roasted turnips, harissa, crispy chickpeas	7	
MATCHING SAUCE	4.5	BBQ leek, dried olives, bacon crumble	7	
red wine, pepper, bearnaise, truffle		artichoke, crispy gnocchi, truffle,		
for the lover with		shimeji mushrooms	9.5	
a slice of fried duckliver 11		Portion of fries	5	
 Ripasso 9.5		Sweet potato fries	5	

SWEETS & CHEESE	CHEESE	18.5	FRENCH TOAST	14
	5 cheeses from Kaasatelier		brioche, pear, sabayon	
	 Ratafia 9.5		 Vin santo 9.5	
	 Proeverij 3 glaasjes Port 14			
	DAILY CHANGING SWEETS	14	DULCE DE LECHE	13
	daily special sweet		semifreddo, sponge cake, caramel	
	PANNA COTTA	13	 Moscatel de setubal 9.5	
	dark chocolate, miso, popcorn		CHOCOLATE (10 MIN)	14
	 10 year old tawny port 8.5		molten chocolate lava cake,	
			 white chocolate, pistachio	
			Welshreisling-sämling auslese 8.5	