

diner



From 12 persons it is possible to enjoy the 3-course menu below. Up to 30 persons you can make a choice per person per course on the evening itself. From 30 persons we ask you to choose one dish per course in advance that we will serve for the entire group. Of course we take any dietary requirements into account.

TMH MENU

3 COURSES € 42.50 p.p.

4 COURSES € 53.00 p.p.

APPETIZERS

Groninger vegetable garden

'Van Zwol' potato cream / various preparations of regional vegetables

or

Beef carpaccio

Arugula / Parmesan / roasted seed mix / sun-dried tomato / pesto mayonnaise

or

Salmon

House-smoked salmon / eggplant tartare with horseradish / salted lemon / green beans / crispy basil

SIDE DISHES

Bread platter with olive oil, sea salt and herb butter € 8.50

Fries with mayonnaise € 4.75

Sweet potato fries with Parmesan, green herbs

and truffle mayonnaise € 7.50

Seasonal vegetables € 4.95

Caesar salad € 4.95

INTERMEDIATE COURSES

Yellowfin tuna

Marinated tuna / tomato and herb salt tartare / herb salad / cherry blossom tea vinaigrette / chive mayonnaise

or

Duck

Confit duck leg / onion and fig confit / chicory with balsamic vinegar / crispy baked sugar loaf / pickled red onion / spelt and spice crumble

or

Celeriac cream soup

Leek / truffle croutons

MAIN DISHES

Sea bass

Cream of celeriac / carrot / roasted potato / antioise with fennel

or

'Groninger' beef short rib from 'De Stadsslager'

Potato tart / various local vegetables / Groninger mustard gravy

or

Portobello

Pearl barley risotto / mixed mushrooms / cream sauce with basil oil / crispy Parmesan

DESSERTS

Vanilla & Cherry

Vanilla rice / cherries in syrup / Amaretto whipped cream / cranberry 'kniepertje' / cress

or

Dutch cheese platter

Selection of Dutch cheeses / crispy sugar bread / grapes

Additional price + € 2.50 p.p.

WALKING DINNER

49.50 p.p.

Would you rather dine in an informal setting? From 30 persons you can choose our Walking Dinner menu. Were we sere 5 small dishes witch are easily edible with your hands or a small fork or spoon. All dishes combined form a complete dinner.

Ricotta and pumpkin mousse

Truffle / almond and cauliflower crumble / sea buckthorn gel / chive oil / crispy Parmesan

Grilled prawns

Aubergine and horseradish tartare / mini seasonal vegetables / black garlic oil

Groningen mustard soup

Finely chopped leek / Nduja foam

BBQ flank steak

Potato millefeuille / celeriac cream / carrots / smoked vanilla gravy

Homemade friandises from Bakkerij Westers

Served with coffee or tea

 Vegetarian

