

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

4 COURSES € 54.00 p.p.

APPETIZERS

Beef Carpaccio

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

or

Tuna

Tuna tataki / yuzu dashi broth / chise oil / green apple and daikon radish salad / samphire tapenade / shiitake mushrooms

or

Carrot 'lachs'

Marinated carrot / cucumber / radish / cream cheese / dill / spelt bread toast

SIDE DISHES

French fries with mayonnaise

€ 4.75

Sweet potato fries with Parmesan, fresh herbs, and truffle mayonnaise

€ 7.50

Roseval potato

€ 4.50

Corn on the cob with butter and herb salt

€ 4.50

Small salad 

€ 4.95

Seasonal vegetables

€ 4.95

INTERMEDIATE COURSES

Jerusalem artichoke soup

Samphire / potato crisps

or

Gamba

Risotto with citrus and artichoke / lemon oil / vanilla foam / rice crisp with Wadden Sea salt & herbs

or

Grilled watermelon

Feta / cream cheese / mint gel / crunchy seeds and kernels / basil cress

MAIN COURSES

Duck breast with black garlic jus

or

Plaice fillet with rouille mayonnaise

or

Radish steak with miso and lemon sauce 

Our main courses are served with roasted fennel, carrots, beets, and a millefeuille of Groningen potatoes.

DESSERTS

Blondie

Almond blondie / blackberry panna cotta / vanilla curd / grapefruit and Timut pepper sauce / white chocolate crisp

or

Dutch cheese platter

Selection of Dutch cheeses / crispy sugar bread / grapes

Additional price + € 2.50 p.p.

 Vegetarian  Vegan