

# L'Invité

## À LA CARTE LUNCH

### SOUPS & SALADS

White onionbroth **6,00**  
(foam of Old Amsterdam cheese? -2,50)

Bataat soup **9,00**  
with parsnip & goatyoghurt)

Smoked quinoa salad **11,50**  
with tofu & forgotten Dutch vegetables

Goodfish salad **11,50**  
with apple, fennel and razorclams

### DUTCH GAME

Wildburger **16,50**  
deer from the Veluwe

Wild duck **12,50**  
with cherry & apple

Pigeon **12,50**  
with sweet potato & black pudding

### DESSERTS

Crème brûlée L'invité **9,50**  
light, airy & surprise on the bottom

Citroenpie **8,00**  
with Dutch brandied raisins

Chocotoast **8,50**  
toasted white chocolat

### SANDWICHES

Dutch Toast **8,50**  
Zeeland bread, farmhouse cheese  
(extra farmer ham? -2,50)

Egg Benedict Goodfish salmon **10,50**  
baby spinach & suace Hollandaise

Steak tartare **13,50**  
Boeuf blonde from the Betuwe

### TASTINGS

Dutch Cheese Tasting **17,50**  
from local, organic, independent  
Dutch cheesemakers

Bitterbal Tasting **17,50**  
6 unique Dutch vega bitterballs

Wild goose bitterballs **14,50**  
Dutch game meat in a bitterbal (7)

Coffee & tea from 3,25

Local beers from 3,50

Cocktails from 9,00

Housewines per glas from 5,00

Local Dutch wines from 9,00

Dutch winestastings 25,00