

LUNCH

12:00 till 15:00

PAIN DE CAMPAGNE GRILLÉE

BREAD



FROMAGE DE CHÈVRE

15,00

Goat cheese with tomato, avocado, nuts, and a cream of chives

BRUSCHETTA PATA NEGRA

16,00

Marinated tomato, rocket salad, raw ham, grated comté, and chive cream

SMOKED SALMON

22,50

Smoked salmon with mixed salad, marinated cucumber, and a potato crisp

FROID

COLD



STEAK TARTARE

120 g 16,50 / 240 g 27,00

Beef tartare with red radish, avocado cream, and comté foam

SALADE CÉSAR

16,50

Mixed salad with sweet and sour vegetables, poultry fillet, and an anchovy mustard vinaigrette

BURRATA

13,50

Candied tomato with marinated burrata, rocket, and an oriental vinaigrette

CHAUD

WARM



GAMBA TEMPURA

15,00

Prawns fried in rice flour, served with sweet and sour vegetables and an oriental vinaigrette

SOUPE DU JOUR

12,50

Soup of the day



For reservations of 7 or more persons, please send your reservation to info@hotelkint.nl

BITES

12:00 till 21:00

HUÎTRES - OYSTERS

◇ DU CHEF 5,00 per piece
basil / apple / beurre blanc

◇ NATURE 4,00 per piece

PATA NEGRA

80 g 12,50
with focaccia

FOCACCIA

8,00
with dips

VEGETABLE TEMPURA

8,00
with herb dip

GRANDES OLIVES

5,00

À LA CARTE

ENTRÉES

STEAK TARTARE

19,00
Beef tartare with red radish,
avocado cream and comté
foam

BISQUE D'HOMARD

21,00
Lobster soup with foam of
coconut, crayfish and chives

PLATS PRINCIPAUX

BAVETTE

37,00
Ranched beef bavette with fried
artichoke, textures of Jerusalem
artichoke and red wine sauce

COQUILLES ST. JACQUES

33,00
Scallops sautéed in butter with
cauliflower, roasted leeks, basil
cream and beurre noisette foam

DESSERTS

DAME BLANCHE

12,00
Vanilla ice cream with a hot
chocolate sauce

ASSORTIMENT DE FROMAGES

17,00
Cheese assortment with
chattering bread, nuts and
apple syrup

MENU

🌿 Avocado / avocado tartare / beech mushroom tempura / soy vinaigrette / herb cream
Pastrami / beef pastrami / little gem / daikon radish / aged cheese / herb oil



🌿 Risotto / fennel / cauliflower tempura / pecorino / truffle / pine nuts



Veal / braised veal / variations of celeriac / cognac sauce
🌿 Poached egg / chive mousseline / black olive / puffed rice / beurre blanc



Duck / roasted duck / mini chicory tarte tatin / red port sauce / variations of Jerusalem artichoke
/ hazelnut

Skrei cod / savoy cabbage / cauliflower / beech mushroom / morel sauce



🌿 Cheese selection / apple syrup / nuts / spiced fruit bread



🌿 Pure chocolate / dark chocolate mousse / salted caramel foam / Bastogne biscuit
/ yogurt cherry ice cream

CHOOSE YOUR DESIRED NUMBER OF COURSES

3. Avocado or Pastrami / Duck or Cod / Pure Chocolate	49,00
4. Avocado or Pastrami / Risotto / Duck or Cod / Pure Chocolate	59,00
5. Avocado or Pastrami / Risotto / Veal or Egg / Duck or Cod / Pure Chocolate	69,00
6. Avocado or Pastrami / Risotto / Veal or Egg / Duck or Cod / Cheese / Pure Chocolate	79,00

In case of adjustments to the menu, a supplement may be charged.
Of course, we take allergies and dietary requirements into account.
The menu can only be ordered per table.

3-course wine arrangement	26,00
4 course wine arrangement	35,00
5 course wine arrangement	44,00
6 course wine arrangement	52,00

Ask a staff member about our extensive wine list.

