



Welcome to Restaurant DenC,



Euro-Toques:

DenC is a proud member of Euro-Toques Netherlands. Euro-Toques is founded in 1986 by the French 3* chef Paul Bocuse. Every member works according to "The Code of Honour", this means striving for excellent culinary standards and always working with natural quality products from high standard without artificial additives.



Restaurant DenC is partner from "Fish and Season", this foundation stimulates sustainable fish consumption and fishery in the right season. Or: consume fish decency, only in the right season!

3 course Theatre menu (including coffee) 35,50

For guests who are about to visit the theatre, we have the possibility to serve a 3 course surprise menu, we serve this menu between 17:00 and 18:30.

Surprise menu's:

3 course surprise menu 36,50

*3 course surprisemenu, pairing wines, dinner coffee 60,00

4 course surprise menu 45,00

5 course surprise menu 53,50

8 course surprise menu 74,50

*8 course surprisemenu, pairing wines, dinner coffee 105,00

****Surprise menu can only be ordered per table***

Our dishes could contain allergens, would you please be so kind to let us know if you have any allergies? So we can adjust your menu.

Choice menu's:

3 course menu starter-main course and dessert	36,50
3 course menu starter- entremets- main course	40,00
4 course menu starter- entremets- main course and dessert	45,00
5 course menu 2x starters- entremets, main course and dessert	53,50

Starters

Dutch breeding trout / various kohlrabi preparations

Farm duck / dried figs / onion compote

Entremets

Scallop / salted codfish / lemon / cauliflower

Quail / Alkmaar's pearl barley / sauce with smoked tea

Main Courses

Sea bream / marinated Albacore tuna / piperade sauce

Veal's cheek / boletus / summer truffles

*dish supplement duck liver 8,50

Desserts

Red fruit / almond / lime

Cheese tasting from l'Amuse,/apple- cinnamon bread

* instead of dessert 6,50

Starters

Oosterschelde oysters,	half a dozen	15,50	9 pieces	22,50
Artichoke / burrata / Tacciasca olive				14,50
Dutch breeding trout / various kohlrabi preparation				14,50
Beef tartar / Mrij beef/ oyster/ watercress				19,50
Farm duck / dried figs/ onion compote				14,50
Duck liver / mulberry / Gewürztraminer				18,50

Entremets

Scallop / salted codfish / lemon / cauliflower				15,50
Quail / Alkmaar's pearl barley / sauce with smoked tea				15,50
Mushroom tea / ravioli / grated liver				15,50

Main Courses

Portobello / egg yolk / Rizo Nero / truffles / shallot cream				23,50
Sea bream / marinated Albacore tuna / piperade sauce				24,50
Fried duck liver / raisins / Calvados sauce				31,50
Veal's cheek / boletus / summer truffles				24,50
*dish supplement duck liver 8,50				
Achterhoeks roebuck / rose roasted / hash of roebuck				27,50
Anjou pigeon / black garlic / pumpkin				29,50

Desserts

Red fruits / almonds / lime				10,50
Chocolate soufflé/ kumquat / cardamom				13,50
* cooking time about 20 minutes				
Cheese tasting from l'Amuse / apple- cinnamon bread				14,50

Coffee/ tea

Coffee / tea / with homemade friandise parade				6,50
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