



**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 "The Code of Honour", this means striving for excellent culinary standards and always working with natural quality products from high standard without artificial additive.



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

**3 course Theatre menu (including coffee) 35,50**

For guest 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

\*4 course surprisemenu, pairing wines, dinner coffee 72,50

5 course surprise menu 53,50

\*5 course surprisemenu, pairing wines, dinner coffee 84,50

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:**

<b>3 course menu</b> starter-main course and dessert	<b>36,50</b>
<b>3 course menu</b> starter- entremets- main course	<b>40,00</b>
<b>4 course menu</b> starter- entremets- main course and dessert	<b>45,00</b>
<b>5 course menu</b> 2x starters- entremets- main course and/or 2x desserts	<b>53,50</b>

**Starters**

**Corvina** / ceviche / caviar vinaigrette

**Wild rabbit** / dried figs/ onion compote

**Entremets**

**Scallop** / smoked sprats/ chicory

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

**Main Courses**

**Codfish backside filet** / North sea crab/ mash of codfish

**Veal's cheek** /sweetbread /dried boletus

\* fried duck liver supplement €8,50

**Fallow deer**/ shanks /deer's sauce

**Desserts**

**Chocolate**/dune berry

**Spices soufflé**/ lemon / almonds

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

\* instead of dessert 6,50

### **Starters**

<b>Oosterschelde oysters,</b>	half a dozen	15,50	9 pieces	22,50
<b>Artichoke / burrata / Tacciasca olive</b>				14,50
<b>Corvina / ceviche / caviar vinaigrette</b>				14,50
<b>Beef tartar / Mrij beef/ oyster/ watercress</b>				19,50
<b>Wild rabbit / dried figs/ onion compote</b>				14,50
<b>Duck liver / mulberry / Gewurtztraminer</b>				18,50

### **Entremets**

<b>Scallop / smoked sprats / chicory</b>				15,50
<b>Quail / Alkmaar's pearl barley / sauce with smoked tea</b>				15,50
<b>Mushroom tea / ravioli / grated liver</b>				15,50

### **Main Courses**

<b>Potobello / egg yolk / Rizo Nero / truffles/ shallot cream</b>				23,50
<b>Codfish backside filet / North sea crab/ mash of codfish</b>				24,50
<b>Veal's cheek /sweetbread /dried boletus</b>				25,50
*Dish supplement fried duck liver supplement 8,50				
<b>Fried duck liver/ raisins/ Calvados sauce</b>				31,50
<b>Fallow deer / shanks /deer's sauce</b>				28,50
<b>Anjou pigeon / white onion / Beluga lentils</b>				29,50

### **Desserts**

<b>Chocolate/ dune berry</b>				10,50
<b>Spices soufflé/ lemon / almonds</b>				10,50
<b>Cheese tasting from l'Amuse / apple- cinnamon bread</b>				14,50

### **Coffee/ tea**

<b>Coffee / tea / with homemade friandise parade</b>				6,50
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