



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) 36,00

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 37,00

4 course surprise menu 45,50

5 course surprise menu 54,00

8 course surprise menu 75,00

Wine pairing per glass 7,50

****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 dietwishes or allergies?

Please be so kind to inform us, if you have anything planned after your dinner. So we can advice you, with your order.

Choice menu's:

3 course menu starter-main course and dessert	37,00
3 course menu starter- entremets- main course	40,50
4 course menu starter- entremets- main course and dessert	45,50
5 course menu 2x starters- entremets, main course and dessert	54,00

Starters

Sea bass / langoustine / herring caviar / string bean

Veal / tartar / smoked egg yolk / Hollandaise of pickle

Entremets

Codfish backside / salty potato / gravy of smoked eel

Sweetbread / braised oxtail / gravy of carrots

Main Courses

Skate wing fillet / Zeeuwse mussel / tarragon

Hereford beef/ rosé roasted / strip loin / stewed onions

*dish supplement duck liver 8,50

Fallow deer / rosé roasted / shank / sauce from the deer

Desserts

Dark smoked chocolate / buckthorn / cardamom

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

* instead of dessert 6,50

Starters

Oosterschelde oysters,	half a dozen	16,00	9 pieces	23,50
Jerusalem artichoke / pepper confit / Tacciasca olive / Parmesan				15,00
Sea bass / langoustine / herring caviar / string beans				15,00
Veal / tartar / smoked egg yolk / Hollandaise of pickle				15,00
Duck liver / terrine / rinse apple syrup				18,50

Entremets

Codfish backside / salty potato / gravy of smoked eel				16,00
Sweetbread / braised oxtail / gravy of carrots				16,00
Wood pigeon / pot au feu / truffle				16,00

Main Courses

Artichoke / goat cheese / gravy of dried mushrooms				24,50
Skate wing fillet / Zeeuwse mussel / tarragon				25,50
Fried duck liver / raisins / Calvados sauce				31,50
Hereford beef/ rosé roasted / strip loin / stewed onions				26,50
*dish supplement duck liver 8,50				
Fallow deer / rose roasted / shank / sauce from the deer				27,50
Hunted duck / stewed leg / pumpkin				29,50

Desserts

Dark smoked chocolate / buckthorn / cardamom				10,50
Grand Marnier soufflé / caramel / almond				15,50
* cooking time about 20 minutes				
Cheese tasting from l' Amuse / apple- cinnamon bread				14,50

Coffee/ tea

Coffee / tea / with homemade friandise parade				7,50
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