



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 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 37,00

4 course surprise menu 45,50

5 course surprise menu 54,00

8 course surprise menu 75,00

****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	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 2 starters- entremets, main course and dessert	54,00

Starters

Sea bass / white vegetables / anchovy

Steak tartare / lightly smoked / selley

Entremets

Scallop / dried ham / mustard

Dutch milk goat / shoulder/ Vadouvan

Main Courses

Haddock / salty potato / gravy with smoked eel

Veal / braised / persillade

*dish supplement duck liver 8,50

Desserts

Dark chocolate / pear / bay leaf

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 / white vegetables / anchovy			15,00
Steak tartare / lightly smoked / sellery			15,00

Entremets

Scallop / dried ham / mustard			16,00
Dutch milk goat / shoulder/ Vadouvan			16,00
Sweetbread / braised oxtail / Marsala			17,50

Main Courses

Artichoke / goat cheese / gravy with dried mushrooms			24,50
Haddock / salty potato / gravy with smoked eel			24,50
Veal / braised / persillade			26,50
*dish supplement duck liver 8,50			
Dutch roebuck / sea buckthorn / shank gravy			27,50
Hunted duck / stewed leg / duck's sauce			27,50
Fried duck liver / raisins / Calvados sauce			31,50

Desserts

Dark chocolate / pear / bay leaf			10,50
Soufflé / caramel / kumquat			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			6,50
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