



***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) 36,50***

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 38,00

4 course surprise menu 46,00

5 course surprise menu 55,00

8 course surprise menu 75,50

***\*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 allergies?  
**Please let us know, if you are short in time before you order? we are pleased to help you with your choice!**

### ***Choice menu's:***

<b>3 course menu</b> starter-main course and dessert	<b>38,00</b>
<b>3 course menu</b> starter- entremets- main course	<b>41,00</b>
<b>4 course menu</b> starter- entremets- main course and dessert	<b>46,00</b>
<b>5 course menu</b> 2 starters- entremets, main course and dessert	<b>55,00</b>

### ***Starters***

**Cod fish** / mushroom / smoked herring / fennel

**Steak tartare** / lightly smoked / celley

### ***Entremets***

**Scallop** / Albacore tuna / basmati rice

**Rabbit** / smoked eel / carrot

### ***Main Courses***

**Sea bream** / squid / parsley carrot / lemon confit

**Beef tail** / shank / sauce Bordelaise

\*dish supplement duck liver 8,50

### ***Desserts***

**Dark chocolate** / quince / bay leaf

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

\* instead of dessert 6,50

### ***Starters***

<b>Oosterschelde oysters</b>	half a dozen 16,00	9 pieces	23,50
<b>Jerusalem artichoke</b> / pepper confit/ Tacciasca olive / Parmesan			15,00
<b>Cod fish</b> / mushroom / smoked herring / carrot			15,00
<b>Steak tartare</b> / lightly smoked / sellery			15,00

### ***Entremets***

<b>Scallop</b> / Albacore tuna / basmati rice			16,00
<b>Rabbit</b> / smoked eel/ carrot			16,00

### ***Main Courses***

<b>Freekeh</b> / farm egg / chestnut / hazelnut			24,50
<b>Sea bream</b> / squid / parsley carrot / lemon confit			24,50
<b>beef tail</b> / shank / sauce Bordelaise			26,50
*dish supplement duck liver 8,50			
<b>Red deer from Amsterdam</b> / fillet / shank gravy			27,50
<b>Led shot duck</b> / fillet / leg / artichoke / juniper berries			27,50
<b>Fried duck liver</b> / raisins / Calvados sauce			31,50

### ***Desserts***

<b>Dark chocolate</b> / quince / bay leaf			10,50
<b>Soufflé</b> / rice slice / star anise / tutti frutti			15,50
* cooking time about 20 minutes			
<b>Cheese tasting from l'Amuse</b> / apple- cinnamon bread			14,50

### ***Coffee/ tea***

<b>Coffee</b> / tea / with homemade friandise parade			7,50
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