



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

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

Starters

Jerusalem artichoke / pepper confit/ Tacciasca olive / Parmesan

Corvina fish / mushroom / smoked herring / fennel

Rillette / goose / duckliver / chicory

Entremets

Scallop / Albacore tuna / basmati rice

Rabbit / smoked eel / carrot

Main Courses

Freekeh / farm egg / chestnut / hazelnut

Skrei / cashew / parsley carrot / lemon confit

Veal tenderloin / veal tail / sauce Bordelaise

*dish supplement duck liver 8,50

Desserts

Dark chocolate / goat milk / blood orange

Cheese tasting from l'Amuse /apple- cinnamon bread

* dish supplement cheese 6,50

Starters

Oosterschelde oysters	half a dozen 16,00	9 pieces	23,50
Jerusalem artichoke / pepper confit/ Tacciasca olive / Parmesan			15,00
Corvina fish / mushroom / smoked herring / carrot			15,00
Rillette / goose / duckliver / chicory			15,00

Entremets

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

Main Courses

Freekeh / farm egg / chestnut / hazelnut			24,50
Skrei / cashew / parsley carrot / lemon confit			24,50
Veal tenderloin / veal tail / sauce Bordelaise			26,50
*dish supplement duck liver 8,50			
Red deer from Amsterdam / fillet / shank gravy			27,50
Fried duck liver / raisins / Calvados sauce			31,50

Desserts

Dark chocolate / goat milk / blood orange			10,50
Soufflé / rice slice / aniseed / tutti frutti			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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