



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 to “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 a partner from “Fish and Season”, this foundation stimulates sustainable fish consumption 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.

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	37,50
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	54,50

Starters

Tuna / radise / Taggiasca olive
Summer beetroot / horseradish / goat cheese
Wild rabbit / smoked eel / string bean / goats yogurt

Entremets

Monkfish / clams / fennel
Pumpkin / jasmine rice / shitake
Wild Boar / fennel / black garlic

Main Courses

Skate wing / roasted leek / salted lemon
Porcini / omelette / jerusalem artichoke
Veluw's deer calf / sellery / Marsala
*dish supplement duck liver 8,50

Desserts

Smoked chocolate / figs / balsamic
Cheese tasting from l'Amuse /apple- cinnamon bread
* dish supplement cheese 6,50

Starters

Oosterschelde oysters	half a dozen 18,50	9 pieces	26,00
Tuna / radise / Taggiasca olive			14,50
Summer beetroot / horseradish / goat cheese			14,50
Wild rabbit / smoked eel / string bean / goats yogurt			14,50
Duck liver / terrine / gewurztraminer			18,50

Entremets

Monkfish / clams / fennel			15,00
Pumpkin / jasmine rice / shitake			15,00
Wild Boar / fennel / black garlic			15,00

Main Courses

Skate wing / roasted leek / salted lemon			24,50
Porcini / omelette / jerusalem artichoke			24,50
Veluw's deer calf / sellery / Marsala			24,50
*dish supplement duck liver 8,50			

Desserts

Smoked chocolate / figs / balsamic			10,50
Cheese tasting from l'Amuse / apple- cinnamon bread			14,50

Coffee / tea / with homemade friandise parade			7,50
Espresso Martini			10,00
Irish coffee smokey touch			8,50

Wine pairing per glass			7,50
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Still or sparkling water unlimited for €3,85 pp
our water is purified through our personal water system