



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) 37,50

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	38,50
3 course menu starter- entremets- main course	41,50
4 course menu starter- entremets- main course and dessert	46,50
5 course menu 2 starters- entremets, main course and dessert	55,50

DenC Special:

5 Course game menu, including pairing wines, water, coffee homemade sweets 78,50

***This menu can only be order per table**

Starters

Brook trout / white radish / beetroot

Burrata / zucchini / watermelon

Pheasant / smoked eel / Amontillado sherry

Entremets

Grey mullet / warm smoked / parsley carrot / red wine

Roast of leek / smoked egg yolk / Parmesan

Wild boar / jerusalem artichoke / cardamon

Main Courses

Codfish / clams / lovage

Pumpkin / porcini / roasted oxheart cream

Veluws venison / BBQ sweet potato / fennel seed / dried apricot

*dish supplement fried duck liver 8,50

Desserts

Green apple / jasmine rice / matcha

Dark chocolate / "Sao Thome" / mocca / sea buckthorn

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
Brook trout / white radish / beetroot			15,50
Burrata / zucchini / watermelon			15,50
Pheasant / smoked eel / Amontillado sherry			15,50
Duck liver / terrine / mulberry / gewurztraminer			19,50

Entremets

Grey mullet / warm smoked / parsley carrot / red wine			16,50
Roast of leek / smoked egg yolk / Parmesan			16,50
Wild boar / jerusalem artichoke / cardamon1			16,50

Main Courses

Codfish / clams / lovage			26,50
Pumpkin ravioli / porcini / roasted oxheart cream			26,50
Hare backside fillet / epaisse can be ordered per 2 persons			29,50
Veluws venison / BBQ sweet potato / fennel seed / dried apricot			26,50
*dish supplement fried duck liver 8,50			

Desserts

Green apple / jasmine rice / matcha			11,50
Dark chocolate / "Sao Thome"/ mocca / sea buckthorn			11,50
Cheese tasting from l'Amuse / apple- cinnamon bread			15,50

Coffee / Tea

Coffee / tea / with friandise homemade			7,50
Friandise homemade sweets			4,00
Espresso Martini			10,00
Zero alcohol Espresso Martini			6,50
Irish coffee smokey touch			9,00

Wine pairing per glass			7,50
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Water

Still or sparkling water unlimited for €3,85 pp
our water is purified through our personal water system