



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 Honor”, this means striving for excellent culinary standards and always working with natural quality products from high standards without artificial additives.



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 Theater menu (including coffee) 39,00

For guests who are about to visit the theater, 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!

Chefs menus

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| <i>3 course menu first entrée -main course - dessert</i> | <i>40,00</i> |
| <i>3 course menu first entrée- second entrée- main course</i> | <i>45,00</i> |
| <i>4 course menu first entrée- second entrée- main course - dessert</i> | <i>50,00</i> |
| <i>5 course menu 2 starters- 1 second entrée - main course - dessert</i> | <i>60,00</i> |

DenC Specials:

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| <i>5 Course all- in Surprise menu</i> | <i>79,50</i> |
| <i>*including pairing wines, water, coffee homemade sweets</i> | |
| <i>8 Course all-in Surprise menu</i> | <i>125,00</i> |
| <i>*including pairing wines, water, coffee homemade sweets</i> | |
| <i>*These menus can only be order per table</i> | |

First Courses:

Redfish / artichoke / olive oil
Steak tartare / lightly smoked / asparagus beignet
Duck liver / salted beef / Old jenever
**dish supplement duck liver 4,50*

Second Course:

Scallop / chicory / lemon

Third Course:

Farm Duck / filet and stewed leg / Chinese cabbage

Main Courses:

Sea bream / tomato fondue / roasted onion sauce
Beef loin / beef's tail / kohlrabi
**dish supplement fried duck liver 9,50*

Desserts:

Strawberry / elderflower / white chocolate
Cheese tasting from l'Amuse /apple- cinnamon bread
** dish supplement cheese 6,50*

Extra menu options:

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| Oosterschelde Oysters half a dozen | 18,50 |
| Oosterschelde Oysters 9 pieces | 27,50 |
| Cheese tasting from l' Amuse / apple- cinnamon bread | 15,50 |

Coffee / Tea

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| Coffee / tea / with friandise 'homemade sweets' | 9,50 |
| Friandise 'homemade sweets' | 7,50 |
| Espresso Martini | 11,50 |
| Zero alcohol Espresso Martini | 8,50 |
| Irish coffee smokey touch | 10,00 |
| Wine pairing per glass | 7,75 |

Water

Still or sparkling water unlimited for €3,95 p.p
our water is purified through our personal water system