



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) 43,50

3 course surprise menu

Our theatermenu can be booked between 17.30 and 18:30, this menu has an end time.

Our dishes contain allergens, with your booking you can let us know if you have an allergy or dietary restriction.

Please let us know if you are short in time before you order? We are pleased to help you with your choice.

Specials:

5 Course all- in Chef's tasting menu **95,00**

**Including pairing wines, water, coffee homemade sweets*

10 Course all- in Chef's tasting menu **149,50**

**Including pairing wines, water, coffee homemade sweets*

(Including sparkling aperitif, wine pairing(10 half glasses) water)

Tasting menu:

Brook trout - leek - sorrel

Veal- clams- fermented lemon

Wood pigeon- pickled cantharel- sunflower seed

Sea bream - roasted Shi - i - take - cream of bean sprouts

Wild boar - Jerusalem artichoke - black garlic

Oxtail - salted celery- tamarind

Dutch roebuck- salsify- green olive

Münster cheese-duck liver - elderberry

Dark chocolate- kumquat- spices

Peach- cinnamon peel - mocha

Coffee / tea with homemade sweets

**This menu will be served as ordered, without dietary restrictions*

Chefs menus:

<i>3 course menu first-- main course - dessert (available from Monday- Thursday)</i>	<i>45,00</i>
<i>4 course menu first- second- main course - dessert</i>	<i>55,00</i>
<i>5 course menu first- second-third - main course - dessert</i>	<i>65,00</i>

Fried Duck Liver

*Dish supplement for the main course, 12,50

Cheese tasting from l'Amuse

Home baked apple- cinnamon bread and chef's lemon curd

* dish supplement cheese 7,50

Extra menu options:

Oosterschelde oysters half a dozen	22,50
Oosterschelde oysters 9 pieces	33,75
Cheese tasting from l' Amuse	15,50
Home baked apple- cinnamon bread and chef's lemon curd	

Coffee / Tea:

Coffee / tea / with friandise 'homemade sweets'	9,50
Friandise 'homemade sweets'	7,50
Espresso Martini	11,50
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