



***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 Theatre menu (including coffee) 44,50***

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:**

***\*We serve these menus per table***

<b>4 Course all- in Chef's menu</b>	<b>89,50</b>
<i>*Including Champagne, pairing wines, wines zero alcohol is possible, water and coffee with homemade sweets</i>	
<b>5 Course all- in Chef's menu</b>	<b>99,50</b>
<i>*Including, pairing wines, wines zero alcohol is possible, water and coffee with homemade sweets</i>	
<b>6 Course all- in asparagus menu</b>	<b>99,50</b>
<i>*Including Champagne, pairing wines, wines zero alcohol is possible, water and coffee with homemade sweets</i>	
<b>8 Course all- in Chef's tasting menu</b>	<b>139,50</b>
<i>*Including pairing wines, wines zero alcohol is possible, water, and coffee with homemade sweets</i>	

**Chefs menus:**

<b>3 course menu</b> starter- - main course - dessert <b>available from monday until thursday</b>	<b>46,50</b>
<b>4 course menu</b> starter- second- main course - dessert	<b>56,50</b>
<b>5 course menu</b> starter second-third - main course - dessert	<b>66,50</b>
<b>6 course menu</b> 2 starters- third -fourth -main course -dessert	<b>76,50</b>

**Russian Asetra caviar 10 gram**

*\*Starter supplement 25,00*

**Fried Duck Liver**

*\* Main course supplement 12,50*

**Cheese tasting from l'Amuse**

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

*\*Cheese instead of dessert 7,50*

***Extra menu options:***

<b>Oosterschelde oysters 'Creuses' half a dozen</b>	24,00
<b>Oosterschelde oysters 'Creuses' 9 pieces</b>	36,00
<b>Cheese tasting from l' Amuse</b>	17,50
Home baked apple- cinnamon bread and chef's lemon curd	

***Coffee / Tea:***

<b>Coffee / tea / with friandise 'homemade sweets'</b>	5,50
<b>Friandise 'homemade sweets'</b>	7,50
<b>Espresso Martini</b>	11,50
<b>Irish coffee smokey touch</b>	10,00
<b>Wine pairing per glass</b>	8,25

***Water:***

**Still or sparkling water unlimited for €3,50 p.p**  
our water is purified through our personal water system