



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) 45,50

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***

4 Course all- in Chef's tasting Menu	92,50
<i>*Including, pairing wines, wines zero alcohol is possible, water and coffee with homemade sweets</i>	
5 Course all- in Chef's tasting menu	97,50
<i>*Including, pairing wines, wines zero alcohol is possible, water and coffee with homemade sweets</i>	
7 Course all- Chef's tasting menu	125,00
<i>*Including,cheese and dessert, pairing wines, wines zero alcohol is possible, water and coffee with homemade sweets</i>	

Chefs menus:

3 course menu starter-- main course - dessert	47,50
4 course menu starter- second- main course - dessert	57,50
5 course menu starter second-third - main course - dessert	67,50
6 course menu 2 starters- third -fourth -main course -dessert	77,50

Asetra Russian Caviar 10 gram

** Starter supplement 27,50*

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:

Oosterschelde oysters 'Creuses' half a dozen	24,00
Oosterschelde oysters 'Creuses' 9 pieces	36,00
Asetra Russian Caviar 10 gram	27,50
Cheese tasting from l' Amuse	17,50
Home baked apple- cinnamon bread and chef's lemon curd	

Coffee / Tea:

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

Water:

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