de DorpsKamer
ETEN & DRINKEN

# SPECIALS

OCTOBER 2026

## SMALL DISHES

Enjoy as a starter or combine several small dishes.

### QUAIL LEGS
Slow-cooked • brown sugar and hazelnut crumble • confit sauerkraut • aged balsamic cream
**€ 13.90**

### SMOKED DUCK BREAST
Port wine syrup • poached pear • mixed herbs • walnut
**€ 14.50**

### PAN-SEARED SCALLOPS
Celeriac cream • king oyster mushroom • toasted mustard seeds • herb oil • mixed herbs
**€ 18.50**

### OYSTER MUSHROOM CROQUETTES
Green herb mayonnaise • rocket
**€ 10.50**

## MAIN COURSES

Served with salad, fries, sautéed potatoes and/or bread.

### PAN-SEARED VENISON STEAK
Poached pear • pumpkin • grilled celeriac • Brussels sprout leaves • dark chocolate sauce • parsnip crisps
**€ 29.50**

### GAME STEW
Slow-cooked venison and wild boar in game sauce • poached pear • parsnip cream • confit sauerkraut • salsify crisps
**€ 26.50**

### PAN-FRIED DOVER SOLE
Whole Dover sole, approx. 450 g • pan-fried in butter • lemon
**€ 42.50**

### WILD BOAR, SLOW-COOKED & CRISPY
Tender confit wild boar cheek, finished until crispy • poached pear • celeriac • smoked yellow beetroot • king oyster mushroom • beetroot crisps
**€ 25.50**

### PAN-SEARED BEEF TENDERLOIN TIPS
Mushrooms • onion • choice of red wine sauce or peppercorn sauce • cooked medium-rare by default
**€ 29.50**

Please inform our staff of any allergies or dietary requirements.