

# Tour operator 3 course menu

For the entire group you compose the same menu

Conditions valid from  
01-01-2026 till 31-12-2026

- Dining room may be shared with other guests
- Rates are considered per person
- Child rate is 50% of adult rate up to 12 years old and based on same menu as adults

## Starters

- Dutch croquette on toast with mustard sauce and chives (vegetarian option possible)
- Tomato soup with cress and crème fraîche (vegetarian)
- Dutch lettuce with free range egg, red onion, croutons and old Remeker cheese (vegetarian)

## Main

- Minnow with ravigotte sauce
- Free range skin baked chickenbreast with sauce of forest mushrooms
- Portobello in Japanese breadcrumbs with red curry sauce

*All the main dishes will be served with vegetables, rice, French fries and mixed salad.*

## Desserts

- Vanilla ice cream with chocolate sauce and whipped cream
- Apple pie with ice cream and whipped cream
- Cheese platter of Dutch cheeses with fig bread and apple syrup (+ € 3.50 p.p.)



**€ 34,50** per person  
VAT included

**For groups of  
10 people or more**

**1 tour leader and 1 driver free  
of charge above 10 persons**

*All prices exclude Park entrance fees and parking costs. Room hire on request. Subject to change, printing and typesetting errors. Do you have any specific dietary requirements and/or allergies? Please let us know. Dishes and ingredients may vary depending on the season.*