

The PARK

WELCOME AT RESTAURANT THE PARK

Taste, share, enjoy & create new moments of happiness


We proudly present our menu; you will taste
contemporary dishes from classic origin;
globally oriented and inspired locally

Please enjoy

Kees Mellink - Chef de Cuisine
Robbert Vlak- Maître

THE PARK BITES

Zeeuwse creuses Lemon shallot	4,25 p/st.
Zeeuwse creuses passionfruit Passionfruit gel	4,75 p/st.
Goatcheese croquettes  2 pieces chili sauce	7,50
Chorizo croquettes 2 pieces Sriracha-mayonnaise	7,50
Bread from Vlaamsch Broodhuys Per person Organic butter from the Rotterdam Floating Farm	2,95


Vegetarian 

If you have any questions about allergens or special diets,
please ask one of our restaurant staff.

STARTERS

Onion tartelette 	17,50
Onion red mizuna vadouvan-mayonnaise	
Zucchini 	17,50
Carpaccio apple celery Tomme Chèvre Gris au Bleu	
Trout	19,50
Salad smoked trout-mousse spicy mango	
Sea bream	20,00
Thinly sliced ginger milk from the Floating Farm passionfruit	
MRIJ-beef	21,50
Confit tomato spinach olive oil basil-cheese from the Floating Farm	

MAIN COURSES

Linguine 	24,50
Purslane turnip greens black-garlic sauce	
Grilled yogurt 	24,50
Yogurt polenta frites roasted vegetables	
Wild seabass	32,50
Pearl barley à la vanilla roasted fennel	
Spring chicken	29,50
Butternut crème parsnip	
Fillet of veal	32,50
Caramelized chicory stew Jerusalem-artichoke crème white chocolate jasmine gravy	

DESSERTS

Tarte Tatin	12,50
Apple crème Suisse "boerenjongens"	
Rhubarb	12,50
Slowly cooked vervain yogurt ice-cream	
Cheeses from "Het Kaasatelier"	4,00 p/st.
Compile your own personal selection of cheese; fresh, young and matured	

MENU

3 COURSES MENU THE PARK	45,00
4 COURSES MENU THE PARK	57,50
5 COURSES MENU THE PARK	70,00