

DinnerWinner KetelHuis

17:00 - 22:00

three-course menu

starter + main + dessert – 42.5

starters

- **hummus**, herb butter, and sourdough bread – 6.5
- **feta and pistachio** in spicy ketelhuis honey and fresh fig – 12.5
- **grilled green asparagus**, citrus, stracciatella, and xo balsamic – 12.5
- **artichoke pasta** with sage butter, lemon, and parmesan – 12.5
- **warm smoked salmon** with fennel, herb salad, and horseradish cream – 13.5
- **fresh filet americain** with savora mustard, salt & vinegar crisps – 12.5

main courses

- **charred pointed cabbage** with garlic mousseline, gochujang, crispy onion, and lemon – 26.5
- **eggplant (miso)** with pearl barley, furikake, spring onion, and unagi sauce – 26.5
- **whole sea bass** with caponata and roseval potatoes – 27.5
- **kemper chicken** with 'nduja pearl barley risotto, roasted tomato, and chicken jus – 27.5
- **bavette beurre de paris** with green bean salad and anchovy dressing – 28.5

desserts

- **french toast**, vanilla ice cream, and cinnamon – 8.5
- **tartelette** with blueberry and lemon ice cream – 8.5
- **chocolate mousse** – 8.5
- **cheese platter** with 3 regional cheeses: aged, goat, and achelse blue – 12.5

got any allergies (or other special requests)?
let us know, and we'll fix it.

@KetelHuisEindhoven
KetelHuis.com