

HOTEL
Rumour

Oyster with lemon and mignonette	4,5
Sourdough bread v with Sel de Guérande butter	6,5
Charcuterie selection of cured meats with cornichons and toasted sourdough	14,5
Serrano ham croquettes onion compote with sherry, manchego and garlic	9,5
Cauliflower fritters v&g with harissa dip	9,5
Flatbread burrata v with tomato and basil + nduja	11,5 2,5
Flatbread mussels with beurre café de Paris, fennel and green herbs	13
Flatbread confit duck with duck rillettes, crispy onion and balsamic onion	12,5
Burrata v with pickled red cabbage, oyster mushrooms and puffed buckwheat	14,5
Chicory and hummus v&g roasted chicory, hummus, pumpkin, red onion, crispy chickpeas and pita stick	13
Hamachi crudo with sea buckthorn vinaigrette, radish and seaweed	14,5
Mussels and clams cooked in beer from Leiden and miso	15
Steak tartare 70 gr. with curry cream, puffed wild rice and pickled mustard seed	14,5
Caesar salad Rumour with crispy chicken thigh, romaine lettuce, buttermilk dressing, anchovies, poached egg and croutons	13

Weekly special weekly changing main dish	19,5
Roasted pointed cabbage v&g with piccalilli, pumpkin seeds and roasted garlic jus	18,5
Ravioli v filled with pumpkin, beurre noisette, spinach and parmesan	19,5
Cod with mashed potatoes, chicory, Granny Smith apple and eel beurre blanc	24,5
Spring chicken with chicory salad, tarragon jus and French fries	21,5
Smashburger with double patty, cheddar, gherkin relish, mustard, ketchup and French fries	18,5
Seabass per 2 pers. butterflied with white wine sauce served with French fries and salad	29 p.p.

STEAK FRITES

Steak tartare 140 gr. with smoked herring mayonnaise, mustard seeds, chives, crouton and French fries	22,5
Steak 180 gr.	24,5
Entrecôte 200 gr.	28,5
Côte de boeuf 800 gr. per 2 pers.	35 p.p.

Served with French fries and mayonnaise
choice of *beurre café de Paris*, red wine jus or pepper sauce
+ extra sauce 3

SIDES

Sourdough bread with Sel de Guérande butter	6,5
French fries v with mayonnaise	5,5
Green salad vgn with French dressing, radish and pumpkin seeds	5,5
Portobello vgn with sourdough crème, mizuna and pickled mushrooms	7,5
Puffed beetroot v with salsa verde and pumpkin seeds	7,5
Potato mousseline v with beef marrow bone and red wine jus	9

DESSERTS

Homemade sundaes <i>choose your soft serve flavour</i>	
beurre noisette-caramel, sugar peanuts and cacao nibs	7
poached pear and almond crumble	7
'boerenjongens' and crispy rice	7,5
Chocolate Nemesis cake v with salted caramel, peanut, nougat and coffee ice cream	9,5
Riz au lait vgn with cinnamon sorbet and boerenjongens	9
Cheese selection from Fromagerie Bon v with quince compote and 'kletzenbrot'	13,5

ooh/aaaa

KIDS MENU

Ravioli v 12,5
with parmesan

Kids pizza v 11,5
with tomato sauce and mozzarella

Smash cheeseburger 12,5
with French fries

Fried fish 12,5
with vegetables and French fries

Sundae v 5,5
choice of: chocolate / caramel sauce / sprinkles