

Appetizer

Soups

Normal / Big

Onion soup

7 / 12

A gratin with parmesan / mature cheese

Tomato soup

7 / 12

Goulash soup

8 / 14

Soup from the chef

7 / 12

Starter

Normal / Big

Beef carpaccio

15 / 20

with truffle mayonnaise and parmesan cheese

Fish salad

16 / 21

with smoked trout, prawn, squid ring and tuna salad.

Chicken salad

14 / 19

marinated chicken tenderloins, pine nuts, peach, red pepper, yoghurt-herb dressing

Tepid salad of prawns

15 / 21

marinated prawns with red onion, capers, Pernod and garlic

Caramelized goat cheese salad

14 / 18

with walnuts, honey, red onion and a mango chutney (vega)

Tasting trio

14

Carpaccio, smoked salmon, goat cheese

All soups and salads are served with 2 pieces of bread

Bread

Breadboard with herb butter

7

Breadboard with tapenade, herb butter and aioli

9

If you have allergies, intolerances etc., you can contact the staff.

The bill is presented per table.

Our kitchen is open from 5 pm.

Main Dishes

Meat

Angus steak 200 grams 27

tender angus steak

Tournedos 200 grams 36

Steak of the tenderloin

Mixed grill 275 grams 29

combination of chicken, pork tenderloin and beef

Sirloin steak 225 grams 30

Sirloin steak is a piece of beef from the loin with a small fat edge

Classic dishes

Schnitzel 23

Pork Schnitzel with sauce of your choice

Hamburger * 23

Beef burger of 200 grams with bacon, cheese, red onion, tomato and little gem bbq sauce

Spare ribs 400 grams 27

Sate of chicken breast 225 grams * 23

our famous sate with a rich garnish

Pork tenderloin 24

Pork tenderloin with sauce of your choice

Sauce of your choice: pepper sauce, garlic sauce, stroganoff sauce, chili sauce, mushroom cream sauce, red wine sauce.

All our main courses are served with various warm vegetables, rice, salad and fries.

* Only with salad and fries

Fish

Halibut in herb crust 25

Prawn skewer 26

8 prawns fried with garlic and served with a herbal oil

Gamba pasta 25

pasta with fried prawns, tomato, garlic, capers, pernod and cream

Salmon fillet 27

Sauce of your choice: hollandaise sauce, white wine sauce, remoulade sauce

Vegetarian dishes

Yellow curry 20

with mixed vegetables, white rice, cashew nuts, spring onion and papadam

Tagliatelle with truffle-mushroom cream sauce 21

sundried tomato, arugula and Parmesan cheese

The vegetarian main courses are served with salad

For children (up to 12 yrs)

Chicken Nuggets * 9

Bitterballen * 9

Frikandel * 9

Pasta Bolognese 11

*these dishes are served with fries and applesauce

Dessert

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| Lady blanche | 9 |
| <i>Vanilla ice cream with hot chocolate sauce</i> | |
| Cheesecake | 10 |
| <i>Cheesecake with caramel ice cream and caramel sauce</i> | |
| Chocolate fantasy | 10 |
| <i>Ganache cake, mousse, brownie and stracciatella ice cream</i> | |
| Eton Mess | 10 |
| <i>Mascarpone cream, meringue, seasonal fruit, cookie crumbs</i> | |
| Grand dessert | 13 |
| <i>Selection of our menu</i> | |

Special coffees

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| Coffee complete | 10 |
| <i>Coffee with mocha mousse, chocolate ganach and whipped cream</i> | |
| Irish Coffee | 9 |
| <i>Coffee with Irish Whiskey and whipped cream</i> | |
| French Coffee | 9 |
| <i>Coffee with Grand Marnier and whipped cream</i> | |
| Italian Coffee | 9 |
| <i>Coffee with Amaretto and whipped cream</i> | |
| Spanish Coffee | 9 |
| <i>Coffee with Liquor 43 and whipped cream</i> | |
| Baileys Coffee | 9 |
| <i>Coffee with Baileys and whipped cream</i> | |
| Brazilian Coffee | 9 |
| <i>Coffee with Grand Marnier, Tia Maria and whipped cream</i> | |