

## Soups

<b>Soup of the day</b> Varies daily	€ 5,75
<b>Tomato soup</b> Pesto cream	€ 5,75
<b>Goulash soup</b> well filled	€ 7,50
<b>French onion soup</b> Red port   Oberland bread with Gruyère	€ 6,50
<b>Bouillabaisse</b> Home-made   fish soup   various types of fish   crustaceans	€ 9,50

## Main course salads & large soup

<b>Meat salad</b> Serrano ham   blue cheese   beetroot   pear   raisins   walnuts   balsamic vinegar syrup   mixed lettuce	€ 17,50
<b>Fish salad</b> barbecued Cajun spiced salmon fillet   confit scampi's   tomato   red onion   croutons   lettuce   pumpkin seeds   lemon mayonnaise	€ 18,50
<b>Chicken salad</b> barbecued kimchee chicken thighs   tomato   red onion   croutons   cornichon   red pepper   cucumber   lettuce   herb mayonnaise	€ 17,50
<b>Bouillabaisse XL</b> Home-made   fish soup   various types of fish   crustaceans	€ 21,50

# Starters

<b>Bread board</b> Waldkorn   Oberlander   salted butter   tapenade   herb butter   truffle mayonnaise	€ 5,75
<b>Tuna</b> tataki of Albacore   Little Gem   wakame   nori crisps   lemon mayonnaise	€ 13,50
<b>Canneloni</b> smoked salmon   ricotta   lemon   red onion   dill   various vegetables   herb mayonnaise	€ 11,50
<b>Carpaccio</b> beef   refreshing sour herb dressing   Parmesan cheese   roasted pumpkin seeds   rocket	€ 11,50
<b>Ham on the bone bombe</b> filled with Roseval potato salad   braised red cabbage   balsamic vinegar   hazelnut vinaigrette	€ 10,50
<b>Rib-eye steak</b> smoked   chicoree   blue cheese   croutons   mandarin dressing	€ 13,50
<b>Autumn salad</b> smoked duck breast   spinach   lamb's lettuce   raisin   pumpkin pumpkin seeds   cassava crisps   cranberry dressing	€ 12,50
<b>Crème brûlée</b> of goat's cheese   Serrano ham   honey   lemon thyme   confit of pumpkin	€ 10,50
<b>Scampi's</b> gratinated   Parmesan cheese   aioli   crostini	€ 11,50

**For information about allergens,  
please ask a member of our staff!**

# Main courses from the Josper

The Josper is an authentic Spanish charcoal oven

## Steak

flat iron | stir fried wild mushrooms | red port and shallot sauce € 22,50

## Satay

chicken thighs | satay sauce | sweet and sour cucumber |  
pickled vegetables | prawn crisp € 19,50

## Mixed grill

pork | beef | lamb | chicken | wild mushroom mayonnaise |  
parsley and garlic mayonnaise € 23,50

## Entrecôte

grilled | 250 gram | smoked garlic sauce € 26,50

## Sea bream

fillet | grilled on the skin | risotto with peas and streaky bacon |  
cassava crisps | € 21,50

### Delicious wines to complement your meat dish

Bernardus Chardonnay 2014 United States – California € 7,95  
An elegant wine with oak flavours in the finish

Linton Park Cabernet Sauvignon, 2014 South Afrika – Stellenbosch € 5,95  
Beautiful and Warm wine with many hints of  
dried fruit, chocolate, vanilla and leather

~ Do not forget our free salad buffet! ~

# Main courses

## Fish dishes

<b>Salmon</b> fillet   fried   confit scampis   sweet potato puree	€ 19,50
<b>Cod</b> fillet   coated in green mustard   crust of Parmesan cheese   red sorrel   pepper and tomato salsa	€ 21,50
<b>Bouillabaisse XL</b> Home-made   fish soup   various types of fish   crustaceans	€ 21,50
<b>Halibut</b> fillet   stir fried Nordic shrimp with tomato and onion   smoked garlic sauce	€ 22,50
<b>Haddock</b> fillet   fried   lobster sauce	€ 20,50

## Meat dishes

<b>Veal shoulder</b> Braised veal   served in own gravy   sweet potato puree	€ 22,50
<b>Pork tenderloin</b> filled with brie   laquered with honey   green mustard sauce	€ 19,50
<b>Confit de canard</b> tutti-frutti   whisky and orange syrup	€ 21,50

# Vegetarian starters

<b>Soup of the day</b> Varies daily	€ 5,75
<b>Tomato soup</b> Pesto cream	€ 5,75
<b>Autumn salad</b> spinach   lamb's lettuce   raisin   pumpkin   pumpkin seeds   cassava crisps   cranberry dressing	€ 10,50
<b>Crème brûlée</b> of goat's cheese   honey   lemon thyme   confit pumpkin	€ 10,50

# Main courses - vegetarian

<b>Risotto</b> wild mushrooms   Parmesan cheese   roasted chestnuts   roasted pumpkin   rocket	€ 17,50
<b>Ravioli</b> of artichoke and Pecorino   red sorrel   creamy sage sauce   carrot   celeriac	€ 18,50
<b>Blue cheese salad</b> Bleu de Gex   beetroot   pear   raisins   walnuts   balsamic vinegar syrup	€ 16,50

# Desserts

<b>Stewed pear</b> stewed in Coebergh berry jenever   saffron custard	€ 7,50
<b>ARA Sorbet</b> three flavours of sorbet   fresh fruit   whipped cream   blackberry sauce	€ 8,50
<b>Tiramisu</b> coffee granité   Ferrero Rocher ice cream	€ 8,50
<b>Dame Blanche</b> 3 scoops of vanilla ice cream   hot chocolate sauce   whipped cream	€ 7,50
<b>Brownie</b> home-made   amarena sauce   white chocolate mousse   yoghurt ice cream	€ 7,50
<b>Meringue</b> hazelnut   confit of figs   curds   ice cream of Zeeland babblers	€ 8,50
<b>Blackberry cheesecake</b> with cassis sorbet	€ 7,50
<i>The ice creams and sorbets above can also be ordered by the scoop. Ask your waiter/waitress for availability. Price per scoop:</i>	€ 2,00