



DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW

STARTERS

Bread with spreads 	€ 6,00
fresh baked bread salted butter garlic butter aioli olive tapenade	
Caprese 	€ 10,50
Roma tomatoes Burrata basil rocket balsamic vinaigrette	
Vegan 'Tompouce' 	€ 11,00
filo pastry aubergine caviar spot asparagus caramelized chicory herb salad	
Gravad lachs	€ 13,50
brined salmon beetroot dill fennel curd of lemon and honey	
Mackerel	€ 11,50
mousse of mackerel wakame gel samphire sweet and sour courgette	
Carpaccio	€ 11,50
beef carpaccio sun-dried tomatoes rocket Parmesan cheese truffle mayonnaise	
Veal silverside	€ 12,50
slow-roasted veal green asparagus herb salad capers antiboise	
Rouleau of quail	€ 13,00
stuffed with mushrooms brioche red onion chutney raspberry jelly	

SOUPS

Tomato soup 	€ 6,00
sour cream fresh herbs	
Spring minestrone 	€ 7,00
pasta seasonable vegetables	
Onion soup	€ 7,00
matured Rotterdam cheese garden herbs	
Garlic soup	€ 8,00
hake croutons	
Fish soup	€ 8,50
salmon mussels	

MAIN COURSES

Portobello  	€ 17,50
baby corn spot asparagus artichoke risotto croquette sauce Hollandaise	
Vegan burger 	€ 18,50
aubergine burger beetroot salad truffle tapenade sweet onion	
Dorade	€ 23,50
served on the bone vegetable ribbons antiboise	
Fish & Chips	€ 18,00
deep-fried fresh cod fillet coleslaw fries remoulade sauce	
Hake fillet	€ 20,00
herb crust seasonable vegetables tomato sauce	
Noodles & scampi's 	€ 18,50
bean sprouts mushrooms teriyaki sauce	
Salmon fillet 	€ 22,50
grilled seasonable vegetables samphire vadouvan sauce	

MAIN COURSES

Pasta penne	€ 15,50
Bolognese sauce Parmesan cheese sweet and sour cucumber	
Lamb rump steak	€ 20,50
seasonable vegetables gravy of lamb	
Beef tenderloin (180 grams) 	€ 27,00
seasonal vegetables lukewarm potato salad foam of smoked shallots	
Hamburger	€ 18,50
Angus beef Cheddar bacon tomato cucumber sour cream tomato salsa fries	
Mixed grill	€ 23,00
pork loin chicken skewer braised veal mini Angus burger seasonable vegetables garlic sauce	
Chicken skewers 	€ 18,50
marinated chicken prawn crackers peanut sauce homemade atjar fries	
Braised veal 	€ 20,00
seasonable vegetables truffle gravy	
Beef ribeye 300 grams	€ 25,00
grilled grain-fed green asparagus chimichurri	

Extras:

Seasonable vegetables	€ 3,00
Extra fries	€ 3,00
Roasted Roseval potatoes	€ 3,00

On the back side of this menu you can find some tasty salads

DESSERTS

Candied rhubarb	€ 8,50
sponge cake pistachio honey and lemon curd blood orange sorbet	
Trio of sorbet	€ 8,00
fresh fruit raspberry coulis	
Dame blanche	€ 8,00
vanilla ice cream chocolate sauce whipped cream	
Cheesecake	€ 8,50
red fruit almond yoghurt ice cream	
Creations of banana	€ 9,50
banana brulee espuma jelly crisps peanut crunch	
Can't choose?	€ 12,50
tasting of desserts	
A cheese trip around the world	€ 12,00
four cheeses, dates bread and pear syrup	
The ice creams and sorbets above can also be ordered by the scoop. Ask your waiter/waitress for availability. Price per scoop:	
Vegan nut ice cream "totally nuts"  Price per scoop:	€ 3,00