



# DINERKAART

17:00 - 21:00 UUR

## VOORGERECHTEN

|   |      |
|---|------|
| <b>Rustieke broodbol</b>   olijfolie   kruidenboter ✓                                     | 5    |
| <b>Steak tartaar</b>   kwartel ei   crouton   | 15   |
| <b>Runder carpaccio</b>   oude kaas   pesto mayonaise                                     | 13.5 |
| <b>Tonijn</b>   stracciatella   flensje   Unagisaus                                       | 14.5 |
| <b>Kabeljauw lamellen</b>   prosecco vinaigrette   zwarte knoflook mayonaise   tafelzuren | 13.5 |
| <b>Geitenkaas</b>   rode biet   amandel crème   framboos dressing ✓                       | 11.5 |

## SOEPEN

|                                       |   |
|---------------------------------------|---|
| <b>Tomatensoep</b>   runder balletjes | 8 |
| <b>Wortel gember soep</b> ✓           | 8 |
| <b>Soep van de dag</b>                | 8 |

## HOOFDGERECHTEN GESERVEERD MET FRIET

|  |    |
|--|----|
| <b>Duo kalf</b>   entrecote   kalfswang   jus d'veau                     | 31 |
| <b>Ossenhaas tournedos</b>   rode wijn jus                               | 35 |
| <b>Zeebaars</b>   saffraan Hollandaise                                   | 28 |
| <b>Gebakken Zalm</b>   mango chilisaus                                   | 25 |
| <b>Maishoen rouleau</b>   farce van pruim en pistache   Parmezaan schuim | 24 |
| <b>Tarte tatin zilver ui</b>   tijm ✓                                    | 19 |
| <b>Schnitzel</b>   gebakken ui   champignonsaus                          | 21 |
| <b>Varkenshaas saté</b>   pindasaus   seroendeng   atjar                 | 20 |

## NAGERECHTEN

|   |     |
|---|-----|
| <b>Passievrucht</b>   pandan   witte chocolade                        | 9.5 |
| <b>Cheesecake</b>   merengue   amandel   framboos sorbet              | 9.5 |
| <b>Vanille cremeux</b>   citroen mousse   vlierbloesem   limoensorbet | 9.5 |
| <b>Gemarineerde appel</b>   mascarpone   pure chocolade   vanille ijs | 9.5 |



# DINNER MENU

17:00 - 21:00 o'clock

## STARTERS

|   |      |
|---|------|
| <b>Rustic bread roll</b>   olive oil   herb butter ✓                          | 5    |
| <b>Steak tartare</b>   quail egg   crouton                                    | 15   |
| <b>Beef carpaccio</b>   aged cheese   pesto mayonnaise                        | 13.5 |
| <b>Tuna</b>   straciatella   Japanese pancake   Unagi sauce                   | 14.5 |
| <b>Cod fillets</b>   prosecco vinaigrette   black garlic mayonnaise   pickles | 13.5 |
| <b>Goat cheese</b>   beetroot   almond cream   raspberry dressing ✓           | 11.5 |

## SOUPS

|                                |   |
|--------------------------------|---|
| <b>Tomato</b>   beef meatballs | 8 |
| <b>Carrot-ginger</b> ✓         | 8 |
| <b>Soup of the day</b>         | 8 |

## MAIN COURSES SERVED WITH FRIES

|   |    |
|---|----|
| <b>Veal Duo</b>   entrecote   veal cheek   veal sauce           | 31 |
| <b>Beef Tenderloin Tournedos</b>   red wine sauce               | 35 |
| <b>Sea Bass</b>   saffron Hollandaise                           | 28 |
| <b>Pan-fried Salmon</b>   mango chili sauce                     | 25 |
| <b>Corn-fed Chicken Rouleau</b>   plum and pistachio   Parmesan | 24 |
| <b>Silver Onion Tarte Tatin</b>   thyme ✓                       | 19 |
| <b>Schnitzel</b>   fried onion   mushroom sauce                 | 21 |
| <b>Pork Satay</b>   peanut sauce   seroendeng   atjar           | 20 |

## DESSERTS

|  |     |
|--|-----|
| <b>Passion fruit</b>   pandan   white chocolate                          | 9.5 |
| <b>Cheesecake</b>   meringue   almond   raspberry sorbet                 | 9.5 |
| <b>Vanilla cremeux</b>   lemon mousse   elderflower   lime sorbet        | 9.5 |
| <b>Marinated apple</b>   mascarpone   dark chocolate   vanilla ice cream | 9.5 |