THREE COURSE CHOICE MENU

Dishes can also be ordered separately. If you are going to a performance, please let us know.

31,50

v = vegetarian	
sourdough rolls with assorted spreads	5,75
appetizers	
beef carpaccio truffle mayonnaise parmesan cheese pine nuts arugula	10.80
wine suggestion: Mirassou - Pinot Noir 5.00	
salmon gravad lax piccalilly crème fraiche spinach waffle whiskey pearls	11.25
wine suggestion: Santa Digna - Sauvignon Blanc 5.00	
fried polenta roasted beet hummus parmesan cheese Chioggia beet Pedro Ximénez syrup 🕐	10.50
wine suggestion: Luisa - Friulano 5.00	
tomato soup vegetable garnish bread crème fraiche 🛛 🕐	7.75
seasonal soup bread crème fraiche	7.75
lobster bisque shrimp garnish bread crème fraiche	10.80
wine suggestion: Verdejo 5.00	
salads	
niçoise salad tuna olives haricot verts cucumber egg tomato french dressing	9.80 / 14.90
wine suggestion: Mirassou - Pinot Noir 5.00	
caprese salad roma lettuce arugula tomato mozzarella basil red onion	
olive oil balsamic vinegar 🕐	9.80 / 14.90

olive oil | balsamic vinegar V

wine suggestion: Santa Digna - Sauvignon Blanc 5.00

main dishes

seared steak and large prawn zucchini tomato salsa red wine gravy	
wine suggestion: Mirassou - Pinot Noir 5.00	
baked cod artichoke puree potato gruyere croquettes beurreblanc sauce	16.50
wine suggestion: Luisa - Friulano 5.00	
artichoke ravioli butter spinach pecorino pine nuts tomato 🕐	16.25
wine suggestion: Jean Leon - Chardonnay 5.00	
grilled ribeye beef seasonal vegetables bearnaise sauce fries (menu supplement 5.00)	
wine suggestion: Cordillera - Carignan 5.00	
beef burger pulled pork barbecue sauce cheddar fried onions romaine lettuce tomato fries	15.25
seared mushroom burger parmesan cheese rucola truffle mayonnaise onions tomato fries 🕐	15.25

side dishes

fries with mayonnaise	2.60
fresh salad	2.60
baked sweet potato fries cheddar	4.70

desserts

strained yogurt red fruit granola strawberry cheesecake ice cream	7.75
molten chocolate cake whipped cream crumble vanilla ice cream	7.75
fresh fruit sorbet sorbet ice cream mojito foam	7.75
lemon mousse with granny smith lemon cremeux raspberry sorbet	7.75

coffee complete coffee or tea of your choice with a selection of bite-sized sweets	7.75
wine suggestion: Fonseca – Bin 27 5.50	
5 assorted cheeses apple syrup fruitcake (menu supplement 2.50)	10.80
wine suggestion: Torres Floralis - Moscatel Oro 5.40	

CHILDREN'S MENU

I want what he has	hamburger with fries	6.50
I want to draw	poffertjes, syrup & powdered sugar	5.00
I'm not hungry	children's pancake	5.00
I don't know what I want	fries with bitterballen, frikandel or chicken nuggets	5.50
I want to play	pasta Bolognese with cheese	6.00
I want to cut it myself	salmon with fries & vegetables	9.50
I'm not in the mood	Steak with fries and vegetables	9.50
I only want ice cream	Children's ice cream	3.50
	lce pops	starting at 1.00



Do you have special dietary needs or food allergies, a good idea or just something nice to say, then we want to hear it from you!

Want to enjoy an additional treat? Order the Dertien-arrangement (a tasty snack + drink) for just 8.50 p.p.