

MENU



IN COMBINATION WITH ARRANGEMENT

Sinds 2017

For an additional € 7,50 you are welcome to enjoy any dish from the à la carte menu

STARTERS

Pain Galicia with garlic butter and tapenade

Duck breast filet with grilled courgette, Romaine salad, pecan nuts and crisps of purple carrots

Terrine of Pomodoro tomato with mozzarella and a bruschetta with tomato, rocket (arugula) and pesto dressing | *Vegetarian*

SOUPS

Selection of soups from the à la carte menu

MAIN COURSES

Pan-fried schnitzel garnished with bacon, onion and served with a choice of stroganoff-, pepper- or mushroom sauce

Stir-fry with tofu, green beans, red onion, bell peppers, mushrooms, beet-sprouts, red chilli's, stilled with hoisin sauce and served with rice and emping | *Vegan*

Gently cooked veal chops with pan-fried bacon and onion, served with sweet potato and beet sauce

Chicken tenderloins with tomato, pesto, mozzarella served with stir-fried mushrooms, bell peppers and red onion

On the skin fried Sparus aurata (gilt-head bream) with in tempura baked onions, vongole basil and bolognaise sauce

Two Solea vulgaris (common sole fish) with parsley oil and homemade remoulade

DESSERTS

Crème brûlée served with cinnamon ice-cream

Dame blanche | vanilla ice-cream with warm chocolate sauce and flaked almonds

Coffee or tea with chocolates