



DINNER

Next to our menu we also have various chef's specials, our serving team will explain these to you...

STARTERS

Soups

Tomato soup with basil and rocket pesto	7,50
Red lentil soup with coriander, lemon and mint yoghurt	7,95
Soup of the day	7,95

Vegetarian starters

Burrata caprese with a marinated tomato salad, Taggiasca olive puree, basil leaves and basil oil	11,50
Gratinated goat cheese with a fresh salad, pumpkin seeds and honey dressing	9,75
Yellow beetroot carpaccio with skordalia, pickled red onion and white balsamic syrup	10,95

Fish starters

Salmon gravadlax with avocado tartare, little gem leaves and grain mustard mousse	10,75
Homemade crab croquettes with cucumber and dill salad and bisque mayonnaise	11,50
Tartare of fresh and smoked mackerel with horseradish mayonnaise, lemon relish and a fennel seed and sea salt crisp	10,95

Meat starters

Beef carpaccio with red onion, Parmesan cheese, tomato salsa, pine nuts and truffle mayonnaise	11,95
Crisp fried chicken thighs with a coriander crust, harissa dip and tabbouleh salad	10,50
Vittello tonato; thinly sliced roasted veal with tuna mayonnaise, rocket, baby tomatoes, pine nuts and fried capers	11,75

MAIN COURSE SALADS

Caprese; fresh mozzarella with a marinated tomato salad, Taggiasca olive puree, basil leaves and basil oil	18,50
Seafood; smoked mackerel, salmon gravadlax marinated prawns and mussels with little gem, cucumbers in dill, herb vinaigrette and horseradish mayonnaise	19,75

CHILDREN'S MENU

Beef croquette or fish fingers with fries, salad, apple sauce and a rocket ice lolly	10,75
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MAIN COURSES

Vegetarian main courses

Grilled green asparagus gratinated with parmesan cheese, served with lemon arancini and creamy white wine sauce	21,00
Frittata of edamame beans, green peas and courgette with mint-dill crème fraiche and summer salad	18,95
Portobello Margherita; filled with roma tomatoes, basil and mozzarella, served with spinach and antiboise dressing	20,50

Fish main courses

Catch of the day; fresh from the market, served with mussels, potato tart, garden vegetables and crustacean bisque	22,50
Dorade pepesan; whole fish marinated and roasted in chilli and garlic, served with puffed vine tomatoes	23,50
Warm house smoked salmon fillet with grilled asparagus, potato tart and beurre blanc	22,75

Meat main courses

Slow braised lamb shoulder in ras-el-hanout jus with smoked aubergine, roasted tomatoes and coriander-mint 'hang up'	23,50
Ballotine of polder hen; with sage mousse, pumpkin crème, hazelnut crunch and madeira sauce	22,50
Grilled pork fillet with pancetta and savoy cabbage fricassee potato tart, Stilton 'bitterbal' and port jus	21,95
Sate of marinated chicken thighs with bean sprouts, atjar, prawn crackers and sate sauce	19,75

ON THE SIDE

Fries with truffle mayonnaise	4,75
Green salad with mustard vinaigrette	3,95
Baby potatoes from the oven with lemon and parsley	3,95

DESSERTS

Milk chocolate panna cotta with cocoa and walnut cigarillo and banana ice cream	8,75
Lemon tart with Italian meringue and blackberry sorbet	8,50
Millefeuille of filo and white chocolate mousse with mandarin gel, berry puree and chocolate and pistachio crumb	8,75
Vanilla crème brûlée with fresh raspberries	8,50
Dessert of the day	8,75