



## DINNER

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

### STARTERS

#### Soups

Pomodori tomato soup with basil pesto	7,95
Red lentil curry soup with fresh coriander and mint-yoghurt	7,95
Soup of the day	7,95

#### Vegetarian starters

Burrata with Taggiasca olive puree, tomato salsa and basil oil	11,75
Gratinated goat cheese with a fresh salad, pumpkin seeds and honey dressing	10,95
Smoked aubergine caponata, with roasted tomato, crostini's and cumin yoghurt	11,50

#### Fish starters

Torched mackerel fillet with avocado-sesame cream, wakame, soy syrup, herring caviar and kataifi	11,95
Homemade North Sea fish croquettes with remoulade sauce and cucumber salad	11,75
Millefeuille of salmon: tartare of fresh and smoked salmon with fennel seed filo pastry, horseradish mayonnaise and lemon relish	11,95

#### Meat starters

Thinly sliced veal loin with smoked potato salad, Serrano ham, crispy capers, truffle mayonnaise and pickled beech mushroom dressing	11,95
Crisp fried chicken thighs in a coriander and panko crust, served with kimchi, sriracha mayonnaise and sesame seeds	10,95
Beef carpaccio with red onion, Parmesan cheese, tomato salsa, pine nuts, pesto and balsamic syrup	12,75

### MAIN COURSE SALADS

Caprese: fresh mozzarella with three types of tomato, basil leaves, virgin olive oil, balsamic syrup and pine nuts	21,50
Caesar: little gem, bacon, anchovies, croutons and egg with Caesar dressing and crisp fried chicken thighs	21,00
Fruit de Mer: poached salmon, marinated prawns and mussels, with gem leaves, cucumber, dill dressing and horseradish mayonnaise	22,50

### CHILDREN'S MENU

Beef croquette or fish fingers with fries, salad, apple sauce and a rocket ice lolly	10,95
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### MAIN COURSES

#### Vegetarian main courses

Gnocchi with pumpkin and almond macaroon crème caramelised pumpkin, sage leaves and almond-crunch	21,75
Smoked portobello mushrooms stuffed with lemon ricotta and parmesan, served with a spinach, lemon and walnut sauce	22,50
Green risotto with garden herbs, baby spinach, garden peas, edamame beans, asparagus and a hazelnut-mint pesto	21,95

#### Fish main courses

Whole oven-baked Dorade marinated in garlic, chilli and basil and served with Cannelloni beans and roasted baby tomatoes	23,95
Haddock fillet with pancetta and garden pea risotto, grilled spring onions and beurre blanc	23,75
Catch of the day; fresh from the market, served with garden vegetables, potato tart, mussels and a langoustine bisque	24,95

#### Meat main courses

Pork tenderloin with cauliflower puree, roasted cauliflower, pickled Romanesco, crispy bacon and English mustard sauce	23,50
Dutch polder chicken-ballotine filled with pistachio and apricot mousse and served with a creamy cognac-chicken jus	23,95
Grilled entrecote with green asparagus, baby carrots, potato tart and bearnaise sauce	25,95
Sate of marinated chicken thighs with bean sprouts, nasi, atjar, prawn crackers and sate sauce	21,95

### 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

Passion fruit crème brûlée with a sugared pistachio filo cigarillo	8,95
Milk chocolate ganache praline tart with Frangelico sauce and vanilla ice-cream	9,25
Lemon meringue tart with orange sorbet	8,95
Blackberry Trio: panna cotta, mousse and sorbet with blackberry compote and chocolate crumb	9,50
Dessert of the day	8,95



## LUNCH

### SOUP

*(Served with rustic bread and herb butter)*

<b>Pomodori tomato soup</b> with basil pesto	7,95
<b>Red lentil curry soup</b> with fresh coriander and mint-yoghurt	7,95
<b>Soup of the day</b>	7,95

### SANDWICHES

*(Choice of rustic white or whole grain brown)*

<b>Mozzarella caprese</b> with Taggiasca olive puree, tomato salsa and basil oil	10,95
<b>Beef carpaccio</b> with Parmesan, pesto, capers, rocket and pine nuts	11,50
<b>Goat cheese</b> gratinated and served with honey and walnuts	10,50
<b>Smoked mackerel fillet</b> with marinated cucumber, edamame beans and horseradish mayonnaise	10,95

### SALADS

*(Served with rustic bread and herb butter)*

<b>Mozzarella caprese</b> with Taggiasca olive puree, tomato salsa and basil oil	16,25
<b>Beef carpaccio</b> with Parmesan, pesto, capers, rocket and pine nuts	18,50
<b>Goat cheese</b> gratinated and served with honey and walnuts	16,25
<b>Smoked mackerel fillet</b> with marinated cucumber, edamame beans and horseradish mayonnaise	18,50

### BAR SNACKS

<b>Smoked almonds</b>	4,25
<b>Marinated olives</b>	4,25
<b>Bitterballen</b> 8 pcs. with mustard	9,50
<b>Vlammetjes</b> 8 pcs. with vlammen sauce	8,95

### HOT DISHES

<b>Dutch eggs</b> three fried eggs on bread with a choice of ham, cheese and tomato	11,50
<b>Traditional beef croquettes</b> with bread, salad and mustard	12,95
<b>Volendamse shrimp croquettes</b> with bread, salad and lemon mayonnaise	13,95
<b>12 o'clock</b> (with a choice of milk/butter milk/orange juice and whole grain/rustic white bread) beef croquet, filet americain, egg salad and pomodori soup	14,95
<b>Hot Dog "De Zakkendrager"</b> Jalapeño chili and cheese dog with sauerkraut, crispy fried onions, mustard mayonnaise and tomato salsa <i>with fries</i>	14,50 16,50
<b>Sate of marinated chicken thighs</b> with bean sprouts, atjar, prawn crackers and sate sauce	21,95
<b>Smoked portobello mushrooms</b> stuffed with lemon ricotta and parmesan, served with a spinach, lemon and walnut sauce	22,50
<b>Whole oven-baked Dorade</b> marinated in garlic, chilli and basil and served with Cannelloni beans and roasted baby tomatoes	23,95

### ON THE SIDE

<b>Fries</b> with truffle mayonnaise	4,75
<b>Green salad</b> with mustard vinaigrette	3,95

### DESSERTS

<b>Passion fruit crème brûlée</b> with a sugared pistachio filo cigarillo	8,95
<b>Milk chocolate ganache praline tart</b> with Frangelico sauce and vanilla ice-cream	9,25
<b>Apple pie</b> with whipped cream	4,95 5,75
<b>Choice of tea or coffee</b> with bonbons	5,95

<b>Kaastengels</b> 8 pcs. with sweet chilli sauce	8,95
<b>Spring rolls</b> 8 pcs. with sweet chili sauce	8,95
<b>'Bittergarnituur'- mixed snacks</b> 24 pcs. bitterballen, vlammetjes, kaastengels and spring rolls with mustard, mayonnaise and chilli sauce	23,50