

GROUP MENU

*A selection of our favorite dishes,
specially selected by the chef*

3 courses 47

STARTERS

Beetroot hummus

vegan feta cream - roasted chickpeas
radish - paprika oil

Dutch shrimp croquettes

samphire - lemon mayonnaise

Porchetta tonnato

tuna sauce - sun-dried tomato - capers
balsamic syrup

MAIN COURSES

Aubergine

slow cooked - couscous salad - crispy chili oil
roasted pepper - raita

Sea bass

herb crust - tomato risotto - chorizo chips

Petite tender steak

grilled bimi - herb mousseline - smoked salt
green pepper sauce

ON THE SIDE

+/- two persons

fries - truffle mayonnaise 5.5

green salad - mustard vinaigrette 4.5

DESSERTS

Basque orange cheesecake

orange segments - crumble - vanilla ice cream

Raspberry crème brûlée

filo cigarillo

Dessert of the day

Liqueur coffee

coffee - liqueur - whipped cream

choose from:

Irish - French - Italian - Spanish

Licor 43 - Baileys - Zakkendragercoffee



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