

# DINNER MENU

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## Starters to share (or not)

<b>Bread with spreads</b>  	<b>10</b>
Roasted garlic butter   aioli   labneh	
<b>Beef carpaccio XL</b> 	<b>24</b>
Truffle mayonnaise   Parmesan   pumpkin seeds   sun-dried tomato   rocket   toast For approximately 3 people	
<b>Homemade garlic bread</b>  	<b>5.5</b>
<b>Ciabatta with roasted garlic butter</b> 	<b>4</b>
<b>Classic oyster</b> 	<b>4</b>
<b>Gratinated oyster</b> 	<b>4.5</b>
<b>Passion fruit oyster</b> 	<b>4.25</b>
We serve Fine de Claire oysters per piece.	
<b>Tomato bruschetta (3 pieces)</b> 	<b>5</b>
<b>Spicy salami bruschetta (3 pieces)</b>	<b>6</b>
<b>Labneh pomegranate bruschetta (3 pieces)</b> 	<b>5</b>
<b>Bruschetta mix (6 pieces)</b>	<b>10</b>
Two of each of the bruschetta varieties listed above.	

**Do you have an allergy? Please inform us.**

Dishes marked with a  symbol can be prepared gluten-free.



**For the children, there is a separate menu.  
You can ask the staff for this menu.**

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## Appetizers

<b>Beef carpaccio</b> 🌱	11
Truffle mayonnaise   pumpkin seeds   Parmesan   sun-dried tomato   rocket	
<b>Smoked duck breast</b> 🌱	11.5
Fennel   passion fruit gel   soy gel   baby corn   red chicory	
<b>Sticky Korean chicken</b>	11
Radish   spring onion   sesame seeds   soy beans   kimchi mayonnaise	
<b>Tuna tataki</b>	12.5
Carrot   bean sprouts   radish   pomegranate   citrus mayonnaise   soy gel	
<b>Piri piri prawns</b> 🌱	12
Tomato   shallot   ciabatta	
<b>Summer beetroot</b> 🌱 🌱	10
Roasted beetroot   beetroot cream sauce   crispy beetroot   goat's cheese cream	
<b>Sticky cauliflower bites (vegan option available)</b> 🌱	10
Radish   spring onion   sesame seeds   soy beans	
<b>Burrata (vegetarian option available)</b>	10
Sun-dried tomato   rocket   basil cream   crispy Serrano ham   toast	
<b>Soups</b>	
<b>Whole grain mustard soup (vegetarian option available)</b> 🌱	8.5
Crispy Serrano ham   spring onion   croutons	
<b>Thai sweet potato soup (vegan option available)</b> 🌱	10
Spring onion   bean sprouts   prawn   crispy onion	
<b>Soto Ayam</b>	9.5
Chicken   bean sprouts   green beans   carrot   shiitake   spring onion   crispy onion	

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## Main Courses

<b>Sea bass</b> 🌱 🍷	22
Confit leek   grilled spring onion   parsley sauce   baby potatoes	
<b>Pan-fried salmon fillet (skin on)</b> 🍷	24.5
Orzo   green asparagus   sun-dried tomato cream sauce	
<b>Aubergine</b> 🌱 🍷	19
Labneh   harissa   pumpkin   crispy beetroot   green asparagus   crackling	
<b>Onion tartelette</b> 🌱	19
Pumpkin cream   confit leek   grilled spring onion   baby corn   citrus mayonnaise	
<b>Beef entrecôte</b> 🍷	26.5
Pumpkin cream   grilled little gem   onion tartelette   hollandaise sauce	
<b>Braised beef chuck</b> 🍷	22
Onion stew   mashed potatoes with leek   pumpkin   beef jus   crackling	
<b>Chicken supreme</b> 🍷	22
Pumpkin cream   roasted pumpkin   baby corn   chicken jus   baby potatoes	
<b>Black angus burger</b>	21
Potato bun   tomato   bacon   cheese   homemade burger sauce   artisan chips Fried egg on top? Add +1.5	
<b>Indonesian rendang loaded fries</b>	22.5
Sweet potato fries   gado gado salad   boiled egg   kimchi mayonnaise   cassava crackers	

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## Main Courses

<b>Caesar salad</b> 🌿	20
Romaine lettuce   crispy Serrano ham   grilled chicken   Parmesan   anchovy dressing   croutons   poached egg   hollandaise sauce	
<b>Niçoise salad with grilled tuna</b>	22
Romaine   rocket   tomato   green beans   baby potatoes   olives   boiled egg   citrus mayonnaise	
<b>Goat's cheese &amp; bacon salad (vegetarian option available)</b> 🌿	20.5
Romaine   rocket   sun-dried tomato   beetroot   walnut   honey	
<b>Poké bowl popcorn chicken</b>	20.5
Sushi rice   radish   soy beans   carrot   wakame   pickled cucumber   shiitake Wasabi furikake   kimchi mayonnaise	
<b>Poké bowl smoked salmon</b>	22
Sushi rice   radish   soy beans   carrot   wakame   pickled cucumber   shiitake Wasabi furikake   kimchi mayonnaise	

## Side Dishes (to order separately)


<b>Artisan chips with mayonnaise</b> 🌿	4
<b>Sweet potato fries with truffle mayonnaise</b> 🌿	5.5
<b>Green salad</b> 🌿	5
<b>Homemade garlic bread</b> 🌿 🍷	5.5


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## Desserts

**Dessert platter (for 2 people)** 11 p.p.  
A selection of delicious sweets from our dessert menu.


**Torta caprese**  9  
Classic Italian chocolate cake served with yoghurt & walnut ice cream and whipped cream.

**Mango & passion fruit pastry**  7  
Almond sponge | meringue | whipped cream

**Choco dream** 8.5  
White chocolate mousse | chocolate chip ice cream | chocolate sponge cake  
Crystallised white chocolate

**Berry tea sorbet**  8  
A refreshing dessert by our pastry chef Froucke, with blueberry ice cream, homemade red fruit iced tea, meringue and fresh red fruit.

**Italian dessert** 8  
A delightful combination to finish your meal in style: espresso, vanilla ice cream and our homemade tartelette with cioccolato budino.

**Scoop of ice cream with crumble and whipped cream**  4  
Choice of vanilla, blueberry, chocolate chip, yoghurt & walnut ice cream  
or ask for our seasonal flavour.

**Friandises** 6.5  
Selection of 4 homemade sweet treats

**Would you like a nice drink with your dessert?**

 **De Krans, Muscat de Frontigan** 5  
This South African dessert wine perfectly complements every dessert on the menu.



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