

THREE-COURSE DINNER 42.50 P.P.



Hotel guests with a three-course arrangement voucher can choose from the entire menu for an **additional 9.50 per person.**

STARTERS

PINSA

herb butter | aioli

BEEF CARPACCIO

sun-dried tomato | salted broad beans | Parmesan cheese | truffle mayonnaise | rocket

SMOKED SALMON

brioche | dill mayonnaise | sweet and sour cucumber | radish | carrot

GRONINGEN MUSTARD SOUP

Groningen dry sausage | spring onion
(available as a vegan alternative)

STICKY PORK BELLY

hoisin | roasted bell pepper | sweet and sour vegetables | spring onion

GOAT CHEESE

warm goat cheese | honey | walnut | beetroot | mesclun
(available as a vegan alternative)

MAIN COURSES

SCHNITZEL

seasonal vegetables | baked potato | choice of: mushroom, pepper, stroganoff or gorgonzola sauce

BLACK ANGUS BURGER

brioche | tomato | little gem lettuce | cheddar cheese | bacon jam | sriracha mayonnaise | fries | coleslaw

CHICKEN SATAY

300 g chicken thighs | homemade satay sauce | atjar | cassava | fries

SALMON

ravioli | stuffed with pine nuts | herb white wine sauce | samphire | lemon

MUSHROOM RENDANG

marinated fennel | saffron rice | cassava | sauerkraut

GUINEA FOWL

Groningen mustard sauce | baby potatoes | seasonal vegetables

BEETROOT BURGER

brioche | little gem lettuce | tomato | cheddar | red onion jam | sriracha mayonnaise | fries | coleslaw

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped cream

SWEET CHERRY

cherries | vanilla ice cream | speculaas crumble | whipped cream

PANNA COTTA

coffee cream | forest fruits | mint

FRUIT SORBET

fresh fruit | vanilla ice cream | strawberry ice cream | strawberry sauce | whipped cream

All main courses (except salads and bowls) are served with fries and salad. If you prefer seasoned rice instead of fries, please let us know!