

THREE-COURSE DINNER 42.50 P.P.



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

*Dover sole and tournedos can only be ordered separately and are not included in the surcharge.

STARTERS

BAGUETTE

homemade hummus | basil mayonnaise

CHICKEN TACOS

crispy chicken | Sriracha mayonnaise

CARPACCIO

truffle mayonnaise | old cheese | arugula

TOM KHA KAI SOUP

chicken | spring onion



MUSTARD SOUP

Groningen dry sausage | spring onion | bread
can optionally be ordered **vegetarian**

SALMON TACOS

salmon tartare | avocado | basil mayonnaise

MAIN COURSES

SCHNITZEL

potato gratin | choice of mushroom cream sauce, pepper sauce, or stroganoff sauce

BLACK ANGUS BURGER

brioche | tomato | cheddar | little gem | coleslaw | Sriracha mayonnaise | fries

CHICKEN FILLET

risotto | tomatoes | pesto sauce | aceto balsamic

RAVIOLI

filled with ricotta and spinach | tomato sauce | olives

CHICKEN SATAY

homemade satay sauce | atjar | cassava | fries

SALMON

ravioli filled with ricotta and spinach | samphire | herb white wine sauce

PLAICE FILLET

saffron rice | peas | paprika | mussels | herb white wine sauce

YELLOW CURRY

chickpeas | vegetables | rice

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate ice cream | whipped cream | chocolate sauce | bastogne

TIRAMISU

sugar biscuit | mascarpone | Amaretto | cocoa powder

VANILLA COUPE

vanilla ice cream | caramel | stroopwafel | whipped cream

FRUIT SORBET

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

SWEET CHERRY

cherries | vanilla ice cream | speculaas crumble | whipped cream

All dishes are served with fries and salad as standard.

We work with different allergens. For questions, please contact the serving staff or scan for our allergen chart.



Vegetarian



Vegan



Can also be ordered as a small portion



Regional product