WINES

WHITE WINE

M – SELECTION CHARDONNAY | CHILI soft & fruity | apricot | tropical fruit | floral	5.50	27.50
LUNA DE ANA BLANCO | VERDEJO | SPAIN lime | fennel | tropical fruit | grapefruit peel	6.00	30.00
J. DE VILLEBOIS | SAUVIGNON BLANC | VAL DE LOIRE fresh | citrus | green fruit | grass	7.00	35.00
ZIMMERMANN | GRÜNER VELTLINER | AUSTRIA green apple | peach | light pepper | mild acidity	6.75	33.75

SPARKLING WINE

M – SELECTION | CUVÉE PRESTIGE | FRANCE fresh & dry | lively bubbles | apple | citrus	6.50	34.50

RED WINE

LUNA DE ANA TINTO | TEMPRANILLO | SPAIN black fruit | vanilla | pepper	6.00	30.00
PINOT NOIR | FRANCE light red | red fruit | cherries | soft tannins	7.75	38.50
M-SELECTION | MERLOT | CHILI fruity | blackberry | plum | blackcurrant | liquorice	5.50	27.50
RASTEAU BRESSY MASSON | RHÔNE | FRANCE grenache | black fruit | long finish	8.00	39.50

ROSÉ

LUNA DE ANA ROSADO DU BOBAL | SPAIN light | strawberry | citrus | rose	6.00	30.00

THREE-COURSE MENU

STARTERS

BREAD TO SHARE
aioli | herb butter | tomato tapenade

BEEF CARPACCIO
sun dried tomatoes | salted broad beans | Parmesan cheese | truffle mayonnaise | rocket

GRONINGEN MUSTARD SOUP
dry cured sausage | spring onion
(available as a **vegan** alternative)

STICKY PORK BELLY
hoisin | roasted bell pepper | sweet and sour vegetables | spring onion

OVEN BAKED BRIE
apple | honey | walnuts



Hotel guests with a three course package voucher may choose from the entire menu for an additional charge of €9.50 per person, with the exception of the Dover sole and the tournedos.

We work with various allergens. For questions, please ask our service staff or scan the QR code to view our allergen menu.

44.50 P.P.

MAIN COURSES

SCHNITZEL
seasonal vegetables | baked potato | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus

BLACK ANGUS BURGER
brioche bun | tomato | little gem lettuce | cheddar | bacon jam | sriracha mayonnaise | fries | coleslaw

CHICKEN THIGH SATAY
300 g chicken thigh | homemade satay sauce | pickled vegetables | cassava crackers | fries

BEEF STEW
slow cooked beef | vegetables | potato mousseline
wine pairing: Merlot 5.50

SALMON
tagliatelle | creamy pesto sauce | lemon
wine pairing: Sauvignon Blanc 7.00

BEETROOT BURGER
brioche bun | 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

CRÈME BRÛLÉE
Baileys | mango ice cream | whipped cream

MANGO DREAM
passion fruit | mascarpone | crumble | mango ice cream

All dishes are served with fries. A side salad is available free of charge upon request. If you prefer seasoned rice instead of fries, please let us know!



DINNER FROM 5 P.M.

STARTERS

BREAD TO SHARE 9.50
aioli | herb butter | tomato tapenade

BEEF CARPACCIO 17.50
sun dried tomatoes | salted broad beans | Parmesan cheese | truffle mayonnaise | rocket

MARINATED KING PRAWNS 17.50
garlic oil | bread to share | lemon | bell pepper | onion

STICKY PORK BELLY 16.50
hoisin | roasted bell pepper | sweet and sour vegetables | spring onion

ROASTED BEETROOT 16.50
apple | walnut | hummus

OVEN BAKED BRIE 16.50
apple | honey | walnuts

SOUPS
served with bread

GRONINGEN MUSTARD SOUP 8.50
dry cured sausage | spring onion
(available as a **vegan** alternative)

TOMATO SOUP 8.50
meatballs | spring onion
(available as a **vegan** alternative)

CREAMY TRUFFLE & WILD MUSHROOM SOUP 8.50
wild mushrooms | spring onion

CHEF'S TIPS

TUNA TATAKI 17.50
spring onion | soy sauce

VITELLO TONNATO 16.50
capers | rocket | tuna mayonnaise

MAIN COURSES MEAT

BEEF SKEWER 31.50
baked potato | seasonal vegetables | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus

BUTTER CHICKEN 28.50
chicken thigh | rice | naan bread | cashew nuts
wine pairing: Pinot Noir 7.75

BLACK ANGUS BURGER 28.50
brioche bun | tomato | little gem lettuce | cheddar | bacon jam | sriracha mayonnaise | fries | coleslaw

BEEF STEW 28.50
slow cooked beef | vegetables | potato mousseline
wine pairing: Merlot 5.50

MIXED GRILL 34.50
beef steak | chicken breast | pork tenderloin with pork belly | baked potato | seasonal vegetables | peppercorn sauce

PORK TENDERLOIN WITH MANGO CREAM 28.50
baby potatoes | seasonal vegetables | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus

SURF AND TURF 34.50 | 30.50
flat iron steak | king prawns | seasonal vegetables | baby potatoes | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus
wine pairing: Grüner Veltliner 6.75

SCHNITZEL 26.50 | 23.50
baked potato | seasonal vegetables | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus
extra option: bacon \ onion \ mushrooms +3.50

HAM & CHEESE SCHNITZEL 28.50 | 24.50
seasonal vegetables | baked potato | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus
extra option: bacon\ onion \ mushrooms +3.50

CHICKEN THIGH SATAY 28.50 | 24.50
chicken thigh | homemade satay sauce | pickled vegetables | cassava crackers | fries

CHEF'S TIPS

TOURNEDOS 38.50
wild mushrooms | veal jus | baby potatoes
wine pairing: Rasteau Bressy Masson 8.00

BAVETTE STEAK 34.50
potato mousseline | choice of mushroom sauce, peppercorn sauce, Stroganoff sauce or veal jus

All dishes are served with fries. A side salad is available free of charge upon request. If you prefer seasoned rice instead of fries, please let us know!

For groups larger than four people, split billing is unfortunately not possible.

Vegetarian Vegan Also available in a smaller portion

DINNER FROM 5 P.M.

MAIN COURSES FISH

SALMON 29.50
tagliatelle | creamy pesto sauce | lemon
wine pairing: Sauvignon Blanc 7.00

COD FILLET 31.50
crispy herb and nacho breadcrumb crust | meunière sauce | lemon
wine pairing: Grüner Veltliner 6.75

FISH TRIO 29.50
salmon | cod | king prawn | white wine and herb sauce | potato mousseline | lemon
wine pairing: Verdejo 6.00

DOVER SOLE 34.50 | 30.50
remoulade sauce | parsley | vegetables | lemon

MAIN COURSES VEGETARIAN

VEGETARIAN STRUDEL 26.00
pumpkin | feta | tomato | spinach | beetroot relish | wild mushrooms
wine pairing: Grüner Veltliner 6.75

BEETROOT BURGER 23.50
brioche bun | little gem lettuce | tomato | cheddar | red onion jam | sriracha mayonnaise | fries | coleslaw
wine pairing: Pinot Noir 7.75

HOISIN STIR FRY 24.50
pumpkin | courgette | red onion | green beans | saffron rice | cashew nuts
wine pairing: Verdejo 6.00

CHEF'S TIPS

DOVER SOLE 45.50
400 g Dover sole | meunière sauce | lemon
wine pairing: Sauvignon Blanc 7.00

For groups larger than four people, split billing is unfortunately not possible.

Vegetarian Vegan Also available in a smaller portion

POKÉ BOWLS

POKÉBOWL WAKAME 18.50
edamame beans | mango | sweetcorn | sweet and sour red cabbage | avocado | crispy fried onions | wasabi mayonnaise

POKÉBOWL PULLED CHICKEN 19.50
edamame beans | mango | sweetcorn | sweet and sour red cabbage | avocado | crispy fried onions | sriracha mayonnaise

SALMON POKÉ BOWL 20.50
edamame beans | mango | sweetcorn | sweet and sour red cabbage | avocado | crispy fried onions | basil mayonnaise

SALADS

served with bread and butter

CARPACCIO 21.50
mesclun | truffle mayonnaise | red onion | sun dried tomatoes | salted broad beans | Parmesan cheese

BURRATA 20.50
mesclun | cucumber | sun dried tomatoes | red onion | basil mayonnaise

SMOKED SALMON 22.50
mesclun | capers | sweet and sour cucumber | edamame beans | balsamic vinegar

SIDE DISHES

FRIED POTATOES 5.00

SWEET POTATO FRIES WITH CAJUN MAYONNAISE 5.00

PORTION OF GREEN ASPARAGUS WITH PARMESAN CHEESE 5.00

APPLE SAUCE 0.00

SALAD 0.00

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DESSERTS

DAME BLANCHE 10.00
vanilla ice cream | chocolate sauce | whipped cream

SWEET CHERRY 8.50
cherries | vanilla ice cream | speculaas crumble | whipped cream

VANILLA SUNDAE 9.50
vanilla ice cream | caramel sauce | stroopwafel | whipped cream

CRÈME BRÛLÉE 10.50
Baileys | mango ice cream | whipped cream

MANGO DREAM 10.50
passion fruit | mascarpone | crumble | mango ice cream

COFFEE DELUXE 8.50
coffee served with 3 chocolates

CHEF'S TIPS

PANNA COTTA 10.50
poached pear | whipped cream

LEMON PIE 10.50
blackcurrant sorbet



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