

THREE-COURSE DINNER

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) 

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 for our allergen menu.



42.50 P.P.

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 THIGH 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

BUTTER CHICKEN

chicken thigh | rice | naan bread | cashew nuts

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!