

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**.

*Sole and tourmedos can only be ordered separately and are not subject to the surcharge.

STARTERS

PINSA

herb butter | aioli

BEEF CARPACCIO

argula | sun-dried tomato | aged cheese | truffel mayonnaise | pine nuts

VITELLO TONNATO

silverside of veal | argula | tomato | red onion | tuna mayonnaise | capers

ROASTED CAULIFLOWER

tahini | pomegranate | sesame | coriander

MARINATED SALMON

dill mayonnaise | radish | cherry tomato

MUSTARD SOUP

spring onion | Groninger dry sausage
(available as a vegetarian alternative)

MAIN COURSES

SCHNITZEL

pork schnitzel | seasonal vegetables | choice of: stroganoff sauce | pepper sauce | mushroom sauce

GUINEA FOWL

sauce with Ras el hanout | baby potatoes | seasonal vegetables

BLACK ANGUS BURGER

bun | tomato | cheddar | little gem | sriracha mayonnaise | fries

CHICKEN SATAY

homemade satay sauce | atjar | cassava | fries

RAVIOLI LIMONE

lemon filled ravioli with pine nuts in lemon sauce | tomato sauce | olives

COD

leek | Groninger dry sausage | peach

HOISIN WOK

cashew nuts | rice | spring onion | red pepper | mixed vegetables | hoisin sauce

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate-sauce | whipped cream

FRUIT DESSERT

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

MERINGUE

whipped cream | crumble | raspberry | pistachio

SWEET CHERRY

cherries | vanilla ice cream | gingerbread crumble | whipped cream

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