



# THREE-COURSE DINNER

39.50 P.P.

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

## STARTERS

### FLATBREAD

aioli | curry mayonnaise

### CARPACCIO

sundried tomato | pesto mayonnaise |  
parmesan cheese | croutons

### SOUP OF CHOICE

choice of mustard soup, mushroom soup or  
French onion soup

### BEETROOT CARPACCIO

chicory | goat's cheese | balsamic vinegar  
**vegan option available**

### SMOKED SALMON

sweet-and-sour cucumber | dill mayonnaise |  
croutons

## MAIN COURSES

### SCHNITZEL

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

### BLACK ANGUS BURGER

brioche | tomato | cheddar | little gem lettuce |  
corn | coleslaw | barbecue sauce | fries

### GADO GADO

tempeh | roasted vegetables | wasabi prawn  
crackers | egg | jasmine rice  
**vegan option available**

### CHICKEN SATAY

homemade satay sauce | acar | cassava | fries

### GAMBAS

tagliatelle | rocket | tomato | basil | spicy tomato  
sauce

### FRIED SALMON

cream of carrot | pointed cabbage | broccoli |  
potato gratin | béarnaise sauce

### VEGAN CURRY

jasmine rice | diced vegan 'chicken' | stir-fried  
vegetables | beans

## DESSERTS

### DAME BLANCHE

vanilla ice cream | chocolate ice cream | whipped  
cream | chocolate sauce | American cookie  
crumble

### ETON MESS

meringue | fruits of the forest | vanilla ice cream

### COFFEE OR TEA

with bonbon

### CRÈME BRÛLÉE


orange sorbet | caramel

### SWEET CHERRY

cherries | vanilla ice cream | gingerbread crumble |  
whipped cream  
**vegan option available**

All main dishes are served with chips and salad as standard

We work with different allergens. If you have any questions, please contact the waiter.

 Vegetarian

 Vegan

 Also available as a small portion



# LUNCH


## COLD LUNCH DISHES

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<b>BURRATA SANDWICH</b> 	13.50
Italian roll   tomato   pesto mayonnaise vegan option available	
<b>SMOKED SALMON SANDWICH</b>	15.00
multigrain bread   avocado   sweet-and-sour cucumber   dill mayonnaise	
<b>CARPACCIO SANDWICH</b>	14.50
Italian roll   parmesan cheese   croutons   pesto mayonnaise	
<b>GOAT'S CHEESE SANDWICH</b> 	13.50
multigrain bread   honey   chicory   balsamic vinegar	
<b>VITELLO TONNATO OPEN SANDWICH</b>	15.50
choice of white or brown farmhouse bread   tuna mayonnaise   capers   rocket	
<b>SALMON SALAD</b>	20.00   17.00
sweet-and-sour cucumber   dill mayonnaise   red onion can be ordered as a meal salad	
<b>GOAT'S CHEESE SALAD</b> 	18.50   15.50
beetroot   balsamic vinegar   croutons can be ordered as a meal salad	
<b>SLICED STEAK SALAD</b>	20.00   17.00
acar   bean sprouts   teriyaki dressing can be ordered as a meal salad	

## SOUPS

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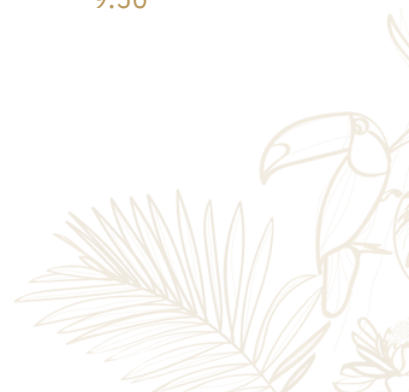
<b>MUSTARD SOUP</b>	7.50
Groningen dry sausage   spring onion   bread vegetarian option available	
<b>MUSHROOM SOUP</b>	7.50
bacon lardon   spring onion   bread	
<b>FRENCH ONION SOUP</b> 	9.50
cheese   herb baguette vegan option available	



Vegetarian



Vegan





# LUNCH



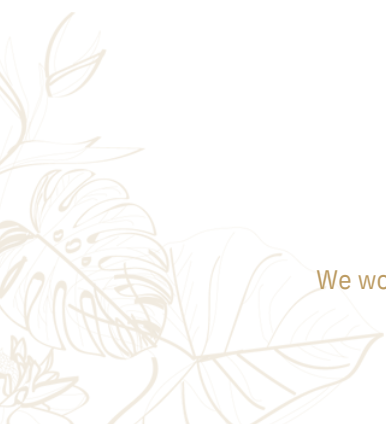
## HOT LUNCH DISHES

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For dishes served with farmhouse bread, you can choose between white or brown bread

<b>CROQUETTES ON FARMHOUSE BREAD</b>	10.50
farmhouse bread   choice of beef or vegetable croquettes   mustard <b>vegetarian</b> option available	
<b>'UITSMIJTER' SPECIAL (OPEN SANDWICH WITH FRIED EGG)</b>	14.50
farmhouse bread   choice of carpaccio or smoked salmon	
<b>CHEFS LUNCH MEAT</b>	15.50
farmhouse bread   beef croquette   carpaccio sandwich   cheese fried egg	
<b>CHEFS LUNCH FISH</b>	17.50
farmhouse bread   shrimp croquette   smoked salmon sandwich   cheese fried egg	
<b>CHEFS LUNCH VEGETARIAN</b> 	15.50
farmhouse bread   vegetable croquette   burrata sandwich   cheese fried egg	
<b>VALK STEAK SANDWICH</b>	16.50
farmhouse bread   slices of steak   red onion   mushroom   bean sprouts   sesame sauce	
<b>CHICKEN SATAY</b>	18.50
homemade satay sauce   acar   cassava   fries	
<b>TRADITIONAL DUTCH 'UITSMIJTER'</b>	12.50
farmhouse bread   choice of ham   and/or cheese   and/or bacon <b>vegetarian</b> option available	
<b>BLACK ANGUS BURGER</b>	19.00
brioche   tomato   cheddar   little gem lettuce   barbecue sauce   fries	

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# DINNER

## STARTERS

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<b>FLATBREAD</b> 	7.00
aioli   curry mayonnaise	
<b>VITELLO TONATO</b>	14.50
fried capers   tuna mayonnaise   rocket   parmesan crisp	
<b>CARPACCIO</b>	14.00
sundried tomato   pesto mayonnaise   parmesan cheese   croutons	
<b>BURRATA</b> 	13.50
tomato tartare   pesto mayonnaise   toast vegan option available	
<b>DUTCH PRAWN COCKTAIL</b>	15.00
little gem lettuce   tomato   cocktail sauce	
<b>BEETROOT CARPACCIO</b> 	12.50
chicory   goat's cheese   balsamic vinegar vegan option available	
<b>SMOKED SALMON</b>	14.50
sweet-and-sour cucumber   dill mayonnaise   croutons	
<b>PORTOBELLO</b> 	12.50
wakame   edamame   Asian dressing	





# DINNER



## SOUPS

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<b>MUSTARD SOUP</b>	7.50
Groningen dry sausage   spring onion   bread <b>vegetarian</b> option available	
<b>MUSHROOM SOUP</b>	7.50
bacon lardon   spring onion   bread	
<b>FRENCH ONION SOUP</b> 🌿	9.50
cheese   herb baguette <b>vegan</b> option available	

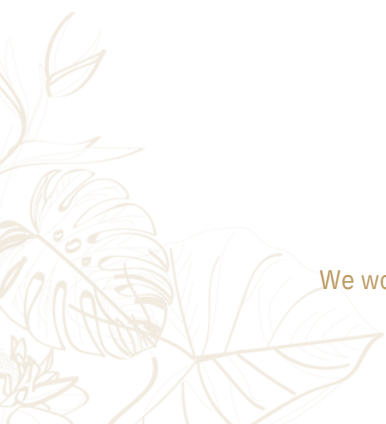
## MEAL SALADS & PLATES

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All meal salads are served with bread and butter

<b>SALMON SALAD</b> 🥄	20.00   17.00
sweet-and-sour cucumber   dill mayonnaise   red onion	
<b>GOAT'S CHEESE SALAD</b> 🌿🥄	18.50   15.50
beetroot   balsamic vinegar   croutons	
<b>SLICED STEAK SALAD</b> 🥄	20.00   17.00
acar   bean sprouts   teriyaki dressing	
<b>CHICKEN SATAY</b> 🥄	22.50   18.50
homemade satay sauce   acar   cassava   fries	
<b>BLACK ANGUS BURGER</b>	21.50
brioche   tomato   cheddar   little gem lettuce   corn   coleslaw   barbecue sauce   fries	

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# DINNER

All main dishes are served with chips and salad as standard.

## MEAT MAIN DISHES

<b>RIBEYE</b>	32.50
cream of cauliflower   chicory   carrot   potato gratin   béarnaise sauce	
<b>TOURNEDOS</b>	34.50
cream of carrot   pointed cabbage   broccoli   new potatoes   pepper sauce	
<b>PORK TENDERLOIN MEDALLIONS</b> 	25.00   19.00
cream of beetroot   roasted beetroot   carrot   choice of mushroom cream sauce, pepper sauce or stroganoff sauce	
<b>BEEF CURRY</b> 	24.50   19.50
jasmine rice   broccoli   acar   red pepper   garlic	
<b>CHICKEN FILLET</b> 	24.00   19.00
risotto   mushrooms   parmesan cheese   pesto sauce	
<b>MIXED GRILL</b>	29.50
pork tenderloin medallion   rump steak   chicken gyros   chicken satay   cream of cauliflower   jacket potato   chicory   choice of mushroom cream sauce, pepper sauce or stroganoff sauce	
<b>SCHNITZEL</b> 	21.50   18.50
chicory   carrot   potato gratin   choice of mushroom cream sauce, pepper sauce or stroganoff sauce	
<b>VEAL CHOP</b>	28.50
pointed cabbage   cream of cauliflower   piccalilli   veal gravy	



Vegetarian



Vegan



Also available as a small portion






# DINNER








All main dishes are served with chips and salad as standard.

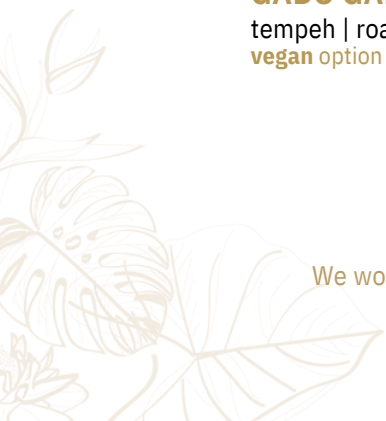
## FISH MAIN COURSES

<b>SOLE</b>	32.50
chicory   carrot   remoulade	
<b>TUB GURNARD</b> 	24.50   19.00
risotto   courgette   peas   pesto sauce	
<b>FRIED SALMON</b>	26.50
cream of carrot   pointed cabbage   broccoli   potato gratin   béarnaise sauce	
<b>COD</b> 	24.00   19.00
curry   jasminderice   broccoli   red pepper   garlic	
<b>GAMBAS</b> 	21.50   17.50
tagliatelle   rocket   tomato   basil   spicy tomato sauce	

## VEGETARIAN AND VEGAN MAIN COURSES

<b>PORTOBELLO</b> 	20.00
risotto   parmesan cheese   olives   rocket	
<b>VEGAN CURRY</b> 	21.50   17.50
jasmine rice   diced vegan 'chicken'   stir-fried vegetables   beans	
<b>BURRATA TAGLIATELLE</b> 	22.00
pesto sauce   sun-dried tomato	
<b>VEGAN STEAK</b> 	25.50
cream of cauliflower   chicory   carrot   mushroom sauce	
<b>GADO GADO</b> 	20.50   17.50
tempeh   roasted vegetables   wasabi prawn crackers   egg   jasmine rice vegan option available	

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# DINNER

## DESSERTS

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<b>DAME BLANCHE</b>	9.50
vanilla ice cream   chocolate ice cream   whipped cream   chocolate sauce   American cookie crumble	
<b>ETON MESS</b>	9.50
meringue   fruits of the forest   vanilla ice cream	
<b>PASSION FRUIT MARTINI</b> 	10.50
passionfruit ice cream   vodka   tonic   mint	
<b>CRÈME BRÛLÉE</b>	9.50
orange sorbet   caramel	
<b>VANILLE CUP</b>	7.50
choice of stroopwafel (Dutch caramel waffle) or Oreo   caramel sauce   and/or chocolate sauce   whipped cream	
<b>CHEESE BOARD</b>	14.00
Camembert   Époisses   Manchego   Gorgonzola   fruit bread   fig jam	
<b>SWEET CHERRY</b>	6.50
cherries   vanilla ice cream   gingerbread crumble   whipped cream vegan option available	



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