





ROOM-SERVICE


STARTERS

BEETROOT CARPACCIO 	12.50
chicory goat's cheese balsamic vinegar vegan option available	
	14.50
SMOKED SALMON	
sweet-and-sour cucumber dill mayonnaise croutons	14.00
CARPACCIO	
sundried tomato pesto mayonnaise parmesan cheese croutons	7.50
MUSTARD SOUP	
Groningen dry sausagehe spring onion bread vegetarian option available	

MAIN COURSES

FRIED SALMON	26.50
creme of carrot pointed cabbage broccoli potato gratin béarnaise sauce	
PORK TENDERLOIN MEDALLIONS	25.00
creme of beetroot roasted beetroot carrot choice of mushroom cream sauce, pepper sauce or stroganoff sauce	
SCHNITZEL	21.50
chicory carrot potato gratin choice of mushroom cream sauce, pepper sauce or stroganoff sauce	
CHICKEN SATAY	22.50
homemade satay sauce acar cassava fries	
BLACK AGNUS BURGER	21.50
brioche tomato cheddar little gem lettuce corn coleslaw barbecue sauce fries	
GADO GADO 	20.50
tempeh roasted vegetables wasabi prawn crackers egg jasmine rice vegetarian option available	

DESSERTS

ETON MESS	9.50
merengue fruits of the forest vanilla ice cream	
CRÈME BRÛLÉE	9.50
orange sorbet caramel	
PASSION FRUIT MARTINI 	10.50
passionfruit ice cream vodka tonic mint	

We work with different allergens. For questions, please contact the reception.

