

MENU



DINNER 17.00 - 31.20 H

Sinds 2017

STARTERS

Pain Galicia with garlic butter and tapenade	€ 5,50
Marinated carpaccio served with courgetti, rocket (arugula), pine nuts and foam of sun-dried tomatoes	€ 11,50
Duck breast filet with grilled courgette, Romaine salad, pecan nuts and crisps of purple carrots	€ 9,50
Mesclun salad with goat's cheese croquets, pan-fried mushrooms and pickled cherry tomatoes <i>Vegetarian</i>	€ 9,50
Carpaccio of haddock loins served with mini shrimp croquets and a cream of roasted bell peppers	€ 9,50
In herb oil fried gamba's with a trio of pumpkin: cream of pumpkin, grilled pumpkin and pumpkin chutney	€ 10,50
Classically smoked salmon served with herbed onion chutney, fresh apple salad, capers and a cream of soft horseradish	€ 12,50
Venison pastrami with Mesclun salad, grilled oyster mushrooms and Vadouvan mayonnaise	€ 11,50
Terrine of Pomodoro tomato with mozzarella and a bruschetta with tomato, rocket (arugula) and pesto dressing <i>Vegetarian</i>	€ 8,50
Starter parade starring multiple starters (serves 2 people) <i>Carpaccio, duck breast filet, goat's cheese salad and salmon</i>	€ 19,50

SOUPS

Groninger mustard soup with bacon strips, chives and chiffonade lettuce	€ 6,00
Creamy Tomato soup with pesto cream and spring onions	€ 6,00
Potato and celeriac soup with a garnish of Vitelotte noir	€ 6,00
Eastern veal stock with leek, bell peppers, mihoen and beet sprout	€ 6,00
Rich fish soup with rouille and crispy sourdough bread	€ 8,50

MENU



DINNER 17.00 - 31.20 H

Sinds 2017

MAIN COURSES

Pan-fried schnitzel with stir-fried mushrooms, bell peppers, bacon strips and garlic	€ 17,50
Pork tenderloin with herbed onion and mushroom served with a pepper-port sauce	€ 19,50
Pork tenderloin with stir-fried bell peppers, mushroom, red onion, garlic and gorgonzola sauce	€ 19,50
Pan-fried schnitzel garnished with bacon, onion and served with a choice of stroganoff-, pepper- or mushroom sauce	€ 18,50
Marinated spareribs with fries, lettuce and garlic sauce	€ 22,50
Three Solea vulgaris (common sole fish) with parsley oil and homemade remoulade	€ 24,50
Pan-fried calves' liver with bacon, onion, marinated apple and an Apfeln syrup	€ 18,50
Green Label haddock with beetroot couscous and a saffron-onion compote	€ 21,50
Cannelloni stuffed with ricotta and spinach, served with grilled tomato, courgetti and béchamel sauce <i>Vegetarian</i>	€ 18,50
Stir-fry with tofu, green beans, red onion, bell peppers, mushrooms, beet-sprouts, red chilli's, stilled with hoisin sauce and served with rice and emping <i>Vegan</i>	€ 16,50

FOR THE LITTLE CRAVING

Chicken tenderloins with tomato and pesto, garnished with mozzarella and served with stir-fried mushrooms, bell peppers and red onion	€ 14,00
Two Solea vulgaris (common sole fish) with parsley oil and homemade remoulade	€ 16,50
Pan-fried calves' liver with bacon, onion, marinated apple and an Apfeln syrup	€ 13,50
Pan-fried schnitzel au gratin in the oven with farmer ham and cheese	€ 13,50

MENU



DINNER 17.00 - 31.20 H

Sinds 2017

CHEF'S SPECIALS

Suckling pork, pork belly and blood sausage served with herbed sauerkraut and beet sauce	€ 21,50
Crispy pan-fried duck breast filet with Vitelotte noir, gnocchi, caramelised shallots and a shallot sauce	€ 20,50
Tournedos with stir-fried artichoke, garden bean, carrots, bacon strips and gravy of pink peppers and tomato	€ 26,50
Grilled beef entrecote with fermented plums, a sweet potato pie and port gravy	€ 24,50
Gently cooked veal chops with pan-fried bacon and onion, served with sweet potato and beet sauce	€ 20,50
Chicken tenderloins with tomato, pesto, mozzarella served with stir-fried mushrooms, bell peppers and red onion	€ 19,50
On the skin fried Sparus aurata (gilt-head bream) with in tempura baked onions, vongole, basil and bolognese sauce	€ 20,50
Open lasagne with pan-fried cod filet, garden beans, tomato, sweetcorn, red onion Pecorino cheese and Gruner Veltliner foam	€ 22,50
Oven baked crostini with in garlic marinated Machedoux cheese, fennel and red cabbage <i>Vegetarian</i>	€ 18,50
Falafel burger served with pita bread, red and yellow beets and a mousse of crème fraîche and coriander <i>Vegetarian</i>	€ 17,50

MENU



DINNER 17.00 - 31.20 H

Sinds 2017

DESSERTS

Apple- and pear strudel served with rum and raisin ice-cream and a caramel sauce	€ 7,50
Mango and ricotta pie served with forest fruit ice-cream	€ 7,50
Chocolate couscous with vanilla parfait and Grand Marnier sabayon	€ 8,50
Crème brûlée served with cinnamon ice-cream	€ 7,50
Banana with caramelised sugars served with chocolate ice-cream, banana foam and Bottega Nero	€ 8,50
Schwartzwalder Kirsch tart with gin-tonic sorbet ice-cream and whipped cream	€ 8,50
Dame blanche vanilla ice-cream with warm chocolate sauce and flaked almonds	€ 6,50
Cold cantaloupe soup served with three scoops of ice-cream and whipped cream	€ 7,50
Grilled pineapple with bourbon, vanilla ice-cream and chocolate ganache <i>sugar free</i>	€ 8,50
Cheese platter with various cheeses, fig bread, compote and chutneys	€ 12,50