




# ROOM-SERVICE


## STARTERS

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<b>BEETROOT CARPACCIO</b> 	12.50
pointed cabbage   goat's cheese   balsamic vinegar vegan option available	14.50
<b>SMOKED SALMON</b>	14.00
sweet-and-sour cucumber   dill mayonnaise   croutons	
<b>CARPACCIO</b>	8.00
sundried tomato   pesto mayonnaise   parmesan cheese   croutons	
<b>MUSTARD SOUP</b>	
Groningen dry sausagehe   spring onion   bread vegetarian option available	


## MAIN COURSES

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

## DESSERTS

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

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

