

## ***Cold Starters***

### **Goat Cheese Salad € 12.50**

Mixed green salad | goat cheese | beetroot | dried figs | multi-flower honey vinaigrette "Vorden"

### **Carpaccio € 13.50**

Thinly sliced fillet of beef | Parmesan cheese | rucola | pine nuts | tomato dressing

### **Shrimp cocktail € 14.50**

Dutch shrimps | creamy cocktail sauce

### **Fish trio € 14.50**

Smoked salmon | smoked eel | rillette of mackerel and haddock liver

### **Salad with fried prawns € 13.50**

Mixed salad | prawns | eastern dressing

### **Beef tartare & ribeye € 13.50**

Beef tartare | smoked beef ribeye | truffle mayonnaise

### **Duck & wild boar € 14.50**

Goose liver pate | magret de canard | dried wild boar ham | red onion compote

## ***Hot Starters***

### **Escargots € 10.50**

Snails in spicy herb butter

### **Mushrooms € 9.50**

Baked mushrooms | bacon pieces | toast

### **Fried mussels € 10.50**

Crispy fried mussels | herb butter

### **Shrimp croquettes € 11.50**

shrimp croquettes | fried parsley

### **Coquille Saint Jacques € 15.50**

Coquille Saint Jacques | risotto | lobster gravy

## *Soups*

**Vegetable soup** € 6.50

Vegetable soup | beef | meatballs

**Tomato soup** € 6.50

Tomato soup | cream | meatballs

**Mushroom soup** € 6.50

Mushroom cream soup | cream | mushrooms

**Shellfish bisque** € 8.50

Shellfish bisque | thin soup | crayfish tails

## *Spoom*

Lemon sorbet | Limonciello di Capri € 5

## *Vegetarian*

**Indian Curry** € 17.50

curry of fresh vegetables | jasmine rice

**Linguine with fresh vegetables** € 17.50

linguine | spinach | garlic | grilled courgette | aubergine | Parmesan cheese

**Risotto** € 17.50

risotto | vegetable croquettes | portobello

## *Fish*

**Small sole fish à la meunière** € 22.50

Small sole fish | fried in butter

**Salmon** € 23.50

Norwegian salmon | linguine | white wine chive sauce

**Winter cod fish** € 23.50

lacquered cod fish | chermoula spice blend

**Prawns** € 22.50

Fried prawns | warm garlic sauce

## *Meat*

**Tournedos Rossini\* \* € 34.50**

Fillet of beef | goose liver | Madeira sauce

**Farmer's entrecôte \* € 31.50**

entrecôte | fried mushrooms | onions | pepper | bacon bits

**Fillet of beef\* € 29.50**

Fillet of beef | pepper sauce

**Entrecôte\* € 28.50**

Entrecôte | herb butter

**Cordon Bleu € 22.00**

Wiener Schnitzel filled with ham and cheese | pineapple au gratin

**Wiener Schnitzel € 21.50**

Wiener Schnitzel | anchovy | lemon | mushroom-cream sauce

**Calfs' liver € 25.50**

Calfs' liver | bacon | onions

**Rack of lamb € 30.00**

Rack of lamb | herb butter

**Calf € 24.50**

Duet of calf ribeye | braised veal | shallot gravy

\*Irish Angus beef, very tender and with a pure flavour

## ***Poultry***

**½ chicken à la Bakker € 9.95**

Crispy fried ½ chicken | bacon pieces | onions | mushrooms | pepper

‘Half chicken for half the price: double the flavour!’

Price advantage until 30 March 2018

## ***Wild game food***

**Medium fried haunch of venison fillet € 29.50**

Medium fried haunch of venison fillet | powerful wild game sauce | carved at your table

## ***For large or small guests***

### **Senior menu**

Our main courses can be ordered with 2 people for a surcharge of €7.50 on the main course.

### **Children’s menu**

Tomato soup | knackwurst , croquette, steaks or schnitzel | children’s ice cream | € 13.50  
(without soup € 9.75)

## ***Sauces and garnishes***

**Sauces € 3.25**

Béarnaise sauce, pepper sauce or mushroom cream sauce

**Farmers garnish € 3.25**

Fried bacon pieces | mushrooms | pepper and onions

## *Desserts*

**Lemon sorbet** € 5.00

Lemon sorbet | Limonciello di capri | light dessert

**Chipolata pudding** € 8.50

Chipolata pudding | maraschino sauce

**Coupe Nougatine** € 8.50

Nut ice cream | Amaretto | roasted hazelnuts

**Grandma's semolina** € 6.50

Semolina pudding | cranberry juice

**Crème brûlée** € 8,50

Vanilla pudding | caramelised sugar

**Dame Blanche** € 8,50

Vanilla ice cream | warm chocolate sauce | eggnog | whipped cream

**Chocolate** € 9.50

moelleux au chocolat (chocolate cake) | white chocolate mousse | choco-crunch | stracciatella ice cream

**Parade of desserts** € 18.50

Can be ordered for 2 people or more

**Children's ice cream** € 4.95

Vanilla ice cream | strawberry sauce | speckled | whipped cream

**Cheese & Port** € 12.50

Domestic and international cheeses | white port

**Dessert wine** € 5.95

Moscatel Late Harvest 2014 | Casa Vistamar

**Bon Bon Plateau** € 8.95

Handmade chocolate bonbons and friandises

## *Drinks*

### **Digestifs**

Cognac V.S.O.P. Bruno de Lestapis, Grappa, Calvados, Armagnac € 6.50

Marc de Bourgogne, Grappa di Barolo, Grappa di Barbera € 6.50

Various single malt whiskies € 8.00

### **Liqueurs**

Cointreau, Grand Marnier, Drambuie, D.O.M. Bénédictine € 6.50

Tia Maria, Baileys, Sambuca, Amaretto, Limoncello di Capri € 6.50

### **Coffee | Tea**

Coffee, Espresso, Tea € 2.40

Cappuccino, café au lait € 2.50

Fresh mint tea € 3.50

D.O.M. Café with D.O.M. Bénédictine, French coffee with Grand Marnier, Irish coffee with Irish whiskey € 6.95

## *Recommended wines*

### **2016 bottle of Grauer Burgunder € 32.50**

Producer: Weingut Joseph Michel | Germany, Baden | Rich and full | 12.5% | Grape: Pinot Gris

White medium bodied wine, delicious with poultry and a piece of fish. Wine's meniscus has a light pink colour.

Spicy with a hint of honey and tropical fruit.

Rich taste with good acids and a longer finish.

### **2016 bottle of Fleurie € 38.50**

Producer: Chateau de Grande Pré | France, Beaujolais | Soft and round | 13% | Grape: Gamay

Garnet red colour. Smell of red fruit, a bit of cloves and liquorice, ripe wine with light tannins.

Goes well with wild game dishes and red meat. Rich and powerful.

**2014 bottle of Chianti Classico € 37.50**

Producer: Poggerino | Italy, Tuscany | Rich and powerfull | 13.5% | Grape: Sangiovese

Dark red wine from the heart of the renowned Chianti region. Smell with clear tones of wood maturation and a lot of fruit. Full taste with a lot of fruit, herbs such as laurel and a touch of vanilla.

Full glass of red wine, delicious with pasta dishes and red meat.