

Three Course Menu From € 37.50

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

***Onion soup

Gratinated with sliced bread and cheese.

*A warm puff - pastry

Puff-paste with ragout made of ham, mushrooms and leek.

*Envelope with spinach and Brie

warm from the oven with honey-balsamic dressing and roasted hazelnuts

*Warm Goat-cheese

Served with cherry tomatoes and a balsamic syrup.

*Carpaccio from Argentinean beef with Peccorini

thinly sliced raw beef. It is served with a tasty little toast with olive-tapenade, mustard-dressing and Peccorini (grated cheese).

*Vitello Tonato (the special way) (suppl. € 1.25)

Roasted veal, thinly sliced and filled with a tuna salad and served with a dressing of green herbs, capers and picked lettuce.

*Bread bowl

Filled with stracciatella di Burrata, olives, sun dried tomatoes and olive oil.

Salmon Bonbon (suppl. € 1.25)

Smoked salmon from Norway with salmon tartar refined with cream fraiche, spring onions and horseradish, dill sauce and a wakame fennel salad.

*King prawns (suppl. € 2.00)

With a whisky- cocktail sauce.

Extra: Baked bread with olive tapenade and herb-butter € 5.00

Starters can also be ordered separately.

Soups = € 6.95 other Starters (excluding supplement) € 9.95

the supplements are extra costs

The with * marked starters can also be ordered as a main course.

The with *** dishes are also vegan.

Allergens: are you allergic to certain products and/or ingredients, in consultation with the chef we can take this into account. Ask the service for information.

MAIN COURSES

**Beef Tenderloin (suppl. €6.95)

Pan fried with mushrooms, shallots, smoked garlic and red wine sauce.

**Piccata of chicken

The fillet sliced and fried in a batter of Parmesan cheese and egg, served on a sauce of garlic, spring onions and Italian red rascals.

**Steak from Uruguay

Either with Gorgonzola-, Pepper- red Wine sauce or a mushroom- cream sauce.

**Stew

Of spicy beef, a recipe of my friend Raphael, from the Catalan cuisine.

**German Schnitzel

Coated in breadcrumbs and served with a slice of lemon or or with Dutch cheese.

**Spareribs

So tasty, we need not say more!

Salmon fillet

Cooked in one of our ovens, covered with a sauce of crème fraiche and grilled pepper.

**Sea bass fillet

Baked on the skin and served with a vegetable rice stew.

***Vegetarian Puff-Pastry Roll

Filled with steamed vegetables, roasted nuts and Brie.

Served with a slightly

**Vegetarian Portobello

Baked in the oven, filled with a tomato-vegetable risotto and gratinated with truffle cheese.

Main courses ordered separately: € 23.15

Supplements are extra costs

Our main course dishes are served with French fries, baked potatoes and salad

** this dishes can be ordered as a junior- or senior portion (-/- € 1,50)

*** this dishes can be ordered vegan.

HOMEMADE BERGERRIE BURGERS € 18.60

Homemade + 200 grams, our burgers are served with rösti fries

Beefburger

With tomato, pickle, fried onion and homemade bbq sauce

Lamb burger

With grilled bell pepper, baked onions and matured cheese

Chicken burger (Breast)

Fried with tortilla chips and served with a spicy sauce,

avocado and melted cheese.

Berlin double burger

Half beef and half pork, minced meat made with curry and shallots, these burgers you get with and curry sauce

Vegetarian burger (also vegan to order)

From oyster mushrooms, shiitake, mushrooms, red onions and roasted black cumin, gratinated with fried champignons, onions and Italian cheese or with vegan cheese.

Extra Toppings (€ 1,00)

-Truffle mayonnaise / Truffle cheese / Matured goats cheese.

DESSERTS

Tiramisu

Home-made (like nearly everything on this menu) with roasted almonds.

Yoghurt Mousse

Purely Greek with roasted walnuts and hazelnuts, covered

with a tasty sauce of honey.

Nut pie

Made with nuts, raisins, caramel and crumble, served with a scoop of nut ice cream.

Monchou pie

A delicious pie with a layer of Dutch biscuits, a layer of Monchou

and a topping of cherries.

Cheese platter (suppl € 3.50)

With 4 local and international cheeses, served with an onion-

marmalade and honey.

"Dame Blanche" (White Lady)

Vanilla ice-cream, warm Belgian chocolate sauce (Barry

Callebaut) and home-made whipped cream with a touch of

sugar.

"Karamelbokaal"

Vanilla ice-cream, covered with a caramel sauce made by our

zealous student sprinkled with nougat.

Puff pastry

with a strawberry cream, fresh strawberries and whipped cream.

"Hümmlinger Boeren Appeltaart"

Apple pie made after an old and well preserved family recipe.

With almond and cinnamon ice cream. Plus some egg-nog

sauce.

Goble

With orange juice, vanilla ice cream, fresh fruit and whipped

cream.

****If the above mentioned desserts are too much for you, one can always order a cup of tea or coffee (this also means cappuccino/espresso and café au lait) instead. These will be served with a small liqueur of your choice with some sweetened whipped cream on top.****

Desserts ordered separately: € 8.95

Supplements are extra costs