

Three Course Menu From € 41,20

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

Onion Soup

gratinated with baquette, herbs and cheese.

*Envelope

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

*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)

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

*A warm puff - pastry

filled with a ragout made of ham, mushrooms and leek.

Wild Goose

brined, smoked and baked, with grapes, wine vinegar, red onion, mustard, honey dressing and cashew nuts

Goats cheese

rolled in bacon, from the grill, served with an apricot dressing.

Fish trio (suppl. €2.80)

Smoked salmon, Norwegian shrimps with whisky sauce and salmon tartare, refined with spring onions, crème fraiche and horseradish.

Starters can also be ordered separately.

Soup € 7,75 other Starters (excluding supplement) € 11.75

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

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

***this dishes can be ordered vegan.

Extra: Baked bread with olive tapenade and herb-butter € 5.20

MAIN COURSES

**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.

**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.

***Vegetarian Puff-Pastry Roll

Filled with steamed vegetables, roasted nuts and Brie. Served with a slightly

**German schnitzel

Coated in bread crumbs with a slice of lemon, or you can order this schnitzel, gratinated with cheese and onions.

Cheese fondue

tartlet out of the oven, served with vegetables, fruit and bread.

Pork tenderloin

rolled in bacon and served with a Stroganoff Sauce.

Venison steak (suppl. € 6,80)

on a stew of mushrooms, red onions and venison.

King prawns (suppl. € 5,90)

marinated, baked and served on a tomato risotto.



our main courses are served with fries, fried potatoes and salad.

Would you like extra garnish? Feel free to ask! We keep the portions small to prevent waste.

Main courses ordered separately: € 25,15 (excluding supplement prices)

DESSERTS

Tiramisu

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

Monchou pie

A delicious pie with a layer of Dutch biscuits, a layer of Monchou and a topping of cherries.

“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.

Cheesecake

With raspberries, butter cake, white chocolate and raspberry ice cream.

Affogato

Espresso with vanilla ice cream and Amaretto 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.

Suisse nutpie

with a scoop of pecan- caramel icecream.

Cheeseplatter (suppl €3.75)

With 4 cheeses from different countries

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.

Desserts ordered separately: €9,00 (excluding supplement prices)