

# Three Course Menu From € 37.50

## STARTERS

### \*\*\*Tomato Soup ( can be ordered vegan)

Fresh, slightly sweet and creamy.

### \*\*\*Red lentil soup

With a foam of Greek 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.

### \*Poke Bowl

With smoked salmon, salmon tartare, soybeans, avocado, green asparagus, wakame, glass of noodles and a Japanese soy dressing.

### 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.

### Strawberry stracciatella

With fresh strawberries, Mascarpone, yogurt and chocolate leaves.

### Monchou pie

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

### Coupe strawberries

strawberry sorbet ice cream, fresh strawberries, strawberry sauce and whipped cream.

### "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.

### Goblet

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