

Menu from 13 persons

• Starters •

Tomato soup	8,00	Smoked salmon & halibut with horseradish	14,25
Chicken soup	8,50	Oysters: Fines de claires (Roc'h Vianne)	19,75
		Steamed mackerel and lemon mayonnaise	9,25
		Prawns with lemon mayonnaise	9,50
Artichoke with mustard sauce	9,50	Dutch herring (with ice cold Jajem? € 4,50)	4,75
Caesar salad (Romana salad, bacon, anchovies)	11,50	Haddock liver and toast	7,25
Oeufs durs mayonnaise	4,50	Half a cold lobster with mayonnaise	22,50
Salad with Burrata, tomatoes, eggplant, rucola	11,50	Snow Crab with cocktail sauce	24,50
		Caviar (30 gram)	57,50
Marrowbone	10,00		
Parma ham with lentil salad	10,50	Pasta with truffle	11,50
Vitello tonnato	11,00	Escargots	10,00
Carpaccio	12,50	Shrimp croquettes ('Holtkamp')	9,50

• Main courses •

Steak, frites	18,00/21,00	Grilled salmon with samphire salad	21,00
Rib-eye (béarnaise or pepperauce)	24,00	Gambas with aioli	21,50
	21,50	Grilled (whole) sea bass	21,00
Hamburger (150 gr, beef)	17,50		
Merguez (North African lamb sausages)	17,50	Stuffed egg plant	19,50
Lamb chops	21,00/25,00	Vegetarian hamburger	17,50
Coq au vin blanc	20,00	Pasta with truffle	21,00
		Pasta pesto	16,50
		Ravioli stuffed with fennel	18,00
		Cheese croquettes (or vegan croquettes), frites	15,00

• Desserts •

Cheese (choice of 3)	11,50	Meringue with mascarpone en warm cherries	8,50
Chocolate truffles, home made, apiece	1,60	Ginger pastry with ice-cream and cream	9,25
Madeleine	1,95	Ginger with cream	6,75
Semolina pudding with a red currant sauce	7,00	Ice-cream (vanilla, chocolate, mocca or fruit sorbet)	7,25
Tiramisu	8,50	Colonel (lemon ice cream with wodka)	10,00
Crème brûlée	8,25	Sgroppino	10,50
Vegan chocolate cake with raspberries and ice-cream	8,00	Espresso Martini	11,25
Sticky toffee pudding	9,25	Affogato	5,25
Apple pie with ice-cream and cream	8,25	Café Liégeois	9,00
Cheese cake, home made	7,25	Dame blanche	9,00
		Kinder surprise egg	2,75