

THREE-COURSE DINNER

42.50 P.P.

STARTERS

BREAD TO SHARE 🌿

selection of bread | herb butter | salted butter

BEEF CARPACCIO

beef carpaccio | truffle mayonnaise | Parmesan cheese | pine nuts | rocket

SMOKED SALMON ON RÖSTI

smoked salmon | potato rösti | mustard cream | apple | mustard seeds | lamb's lettuce

KOREAN FRIED CHICKEN

Korean fried chicken | sweet-and-sour red cabbage | spring onions | sesame | sriracha mayonnaise

FRISIAN MUSTARD SOUP 🌿

Frisian dry sausage | spring onion

CAULIFLOWER SOUP

roasted cauliflower | almond brittle | green oil

MAIN COURSES

SCHNITZEL

schnitzel | baked potato | seasonal vegetables | mushroom cream sauce or pepper sauce

BLACK ANGUS BURGER

Black Angus burger | brioche | cheddar | tomato | onion relish | truffle mayonnaise | chips

CHICKEN THIGH SATAY

chicken thigh | jasmine rice | satay sauce | coleslaw | prawn crackers | red chilli

GRILLED SALMON

salmon | potato rösti | spiced sauerkraut | apple | winter vegetables | hollandaise foam

PORK TENDERLOIN MEDALLIONS

pork tenderloin | potato rösti | Brie cream | cranberry compote | honey and mustard gravy | winter vegetables

BEEF RENDANG

beef rendang | jasmine rice | atjar | seroendeng | stir-fried vegetables

PASTA WITH MUSHROOMS 🌿

linguine | mushrooms | truffle | grilled vegetables | Parmesan cheese

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate ice cream | hot chocolate sauce | whipped cream

CRÈME BRÛLÉE

crème brûlée | cinnamon ice cream

STOOFPEER TRIFLE

stewed pear | vanilla curd | speculoos crumble | caramel

CITRUS SORBET

orange | mandarin | pomegranate

Hotel guests with a three-course meal voucher can choose from the full menu for an additional €9.50 per person

All main courses are served with chips. We'll serve a fresh salad free of charge if you'd like.