

THREE-COURSE DINNER 41.50 P.P.



Hotel guests with a three-course package voucher can choose from the entire menu for an additional 9.50 per person.

STARTERS

TABLE BREAD

bread selection | salted butter | herb butter

BEEF CARPACCIO

beef carpaccio | Parmesan cheese | truffle mayonnaise | pumpkin seeds | arugula

FRISIAN MUSTARD SOUP

leek | Frisian dry sausage | cream

SHRIMP COCKTAIL

Norwegian shrimp | cocktail foam | pickled lemon

SURF AND TURF SKEWER

steak skewer | shrimp | garlic oil | grilled vegetables | potato mousseline

ROASTED CAULIFLOWER

cauliflower | tahini | mint | pomegranate seeds

MAIN COURSES

FARMER'S SCHNITZEL

160 or 250 grams of pork schnitzel | bacon | onion | mushrooms | baby potatoes | mushroom cream sauce or pepper sauce

BEEF BURGER

Black Angus burger | stewed onion | grilled tomato | truffle mayonnaise | salad | French fries

CHICKEN SATAY

200 or 300 grams chicken thigh | satay sauce | prawn crackers | red pepper | coleslaw | curry rice

COD

cod | lemon risotto | peas | pecorino | seasonal vegetables


RENDANG

beef rendang | atjar | seroendeng | fried vegetables | potato mousseline

SUMMER GNOCCHI

gnocchi | grilled asparagus | mushrooms | lemon cream | roasted tomatoes

BULGUR SALAD

bulgur | spinach | cucumber | avocado | radish | pomegranate | hummus | chicken or salmon | lemon mint dressing
vegan option available 

DESSERTS

DAME BLANCHE

two scoops of vanilla ice cream | scoop of chocolate ice cream | warm chocolate sauce | whipped cream

CHOCOLATE PANNA COTTA

chocolate panna cotta | raspberry compote | vanilla ice cream

RED FRUIT TRIFLE

red fruit | Greek yogurt | sponge cake

COFFEE COMPLETE

coffee of your choice with sweet treats

All main courses (except salads and bowls) are served with fries and salad as standard. If you would prefer seasoned rice or baked potato instead of fries, please let us know!