



THREE-COURSE DINNER

39.50 P.P.

STARTERS

TABLE BREAD

butter with herbs | tomato pesto

CLASSIC CARPACCIO

aged Frisian cheese | truffle mayonnaise | rocket lettuce
| pine nuts

SOUP OF CHOICE

choice of mustard, tomato or spinach soup

SALMON AND SHRIMP

smoked salmon | shrimp | watermelon | cocktail
sauce

GRILLED ZUCCHINI

Baba ganoush | vegan feta cheese | pistache
crumble | spinach

MAIN COURSES

CLASSIC GADO GADO

carrot | white cabbage | green beans | bean sprouts |
cucumber | egg
vegan option available

MEXICAN SCHNITZEL

mushrooms | corn | bell pepper | potato gratin |
vegetables

WEEKLY SPECIALS

choice of one of our weekly changing main courses

CHICKEN SATAY

300 grams chicken thigh | satay sauce | carrot |
prawn crackers | spicy rice | seroendeng | spring
onion | red pepper

HAMBURGER

180 grams Angus burger | bun | bacon | lettuce |
tomato | cucumber | cheese | barbecue sauce

STIR-FRIED PRAWNS

linguine | spinach | tomato | garlic sauce

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped
cream

COFFEE OR TEA

with bonbon

RASPBERRY MERINGUE

red fruit compote | yogurt forest fruit ice cream

CRÈME BRÛLÉE

cane sugar | vanilla ice cream

All main dishes are served with chips and salad as standard

We work with different allergens. If you have any questions, please contact the waiter.

 Vegetarian

 Vegan

 Also available as a small portion