

WINES

WHITE HOUSE WINES

	Glass	Bottle
Chardonnay	€ 3,85	€ 21,50
Sauvignon Blanc	€ 3,85	€ 21,50

ROSÉ HOUSE WINES

Grenache	€ 3,85	€ 21,50
Aix de Provence	€ 5,50	€ 27,50

RED HOUSE WINES

Merlot	€ 3,85	€ 21,50
Cabernet / Shiraz	€ 4,00	€ 22,00

WINE LIST

SPARKLING WINES

Champagne Pommery Brut Royal	€ 8,50	€ 55,00
Cava Jaume Serra Brut	€ 4,50	€ 24,75

WHITE WINES

Diez siglos, Verdejo, Rueda, Spain	€ 5,25	€ 26,00
Dos Camelidos, Viognier Colchagua Valley, Chili	€ 5,65	€ 28,50
Villa Trendi, Pinot Grigio, Toscane, Italy	€ 5,95	€ 29,50
Johann Müllner, Gruner Veltliner, Kremstal, Austria	€ 5,95	€ 29,50
Jean Max Roger, Sauvignon Blanc, Sancerre, France	€ 7,00	€ 34,50
Domaine le Verger, Chardonnay, Chablis, France	€ 7,25	€ 36,00

RED WINES

Condesa del Atrio, Temperanillo / Grenache, Rioja, Spain	€ 5,25	€ 26,00
Dos Camelidos, Caménere, Colchagua Valley, Chili	€ 5,75	€ 28,50
Bodega Sottano, Malbec, Mendoza, Argentina	€ 7,25	€ 36,00
Noble Vines 667, Pinot Noir, Monterey, California	€ 6,75	€ 33,50
Cantina Terra Del Barolo, Barbera d'Alba, Piemonte Alba, Italy	€ 8,50	€ 42,00
F. Jeantet, Châteauneuf-du-Pape, Rhône, France	€ 8,50	€ 42,00



DINNER

3-COURSE MENU

€ 29,50

CHOICE BETWEEN ALL STARTERS, MAIN COURSES
AND DESSERTS

APPETIZERS

Bread with aioli and pesto		€ 4,50
Thai curry balls with sambal mayonnaise	6pc	€ 4,95
Shrimp croquettes with cocktail sauce	6pc	€ 4,95
Truffle croquettes with truffle mayonnaise	6pc	€ 5,95
Goatcheese croquettes	6pc	€ 5,95
Oyster with red wine vinegar and shallots		€ 3,00
Half-dozen oysters with red wine vinegar and shallots		€ 15,00

STARTERS € 9,00

Creamy soup of Hokkaido pumpkin with Sali, Gorgonzola, grisini of puff pastry and poppy seeds

Salad with smoked duck breast, a gel and croquette of beetroot and a crostini with duck confit

Carpaccio marinated in green spices, crispy cookie made of parmesan cheese, truffle flavoured mayonnaise and steamed almonds

Sashimi of tuna on phyllo dough with ricotta cream, sesame seeds and wasabi mayonnaise

Waldorf salad with endive, apple, celery, walnuts, raisins and warm mayonnaise

Fried Shrimps 'al ajillo' with saffron mayonnaise, avocado and cherry tomatoes

Coppa of wild boar with caramelized figs and cream of duck liver

MAIN COURSES € 18,50

Crispy fried 'Barbarie' duck breast, cream of butternut squash and gravy with dates

On the bone fried lemon sole, mousseline of potato and truffle and 'beurre Noisette' with roasted hazelnuts

Beef steak with spicy citron Bali gravy and chips from Jerusalem artichoke

Skin fried Haddock with Chioggia beet and razors with parsley and beurre blanc

Crispy fried gnocchi with roasted pumpkin, mushrooms, dates and 'Korenbloem' blue cheese

Tenderloin with a gravy of oxtail and crispy poleta (additional charge of €6,50)

Salad with spinach, gorgonzola, mushrooms, walnuts and fresh figs

Carpaccio Grande with parmesan, smoked almonds, capers, pine nuts, olives and truffle flavoured mayonnaise

All our main courses are served with French fries

Extra fries	€ 3,00
Extra salad	€ 3,00
Extra vegetables	€ 4,50

BOTTLED WATER € 4,95

Panna	0,75 ltr
Pellegrino	0,75 ltr

APERITIF

Bulldog gin met Thomas Henry tonic	€8.50
Aperol Spritz	€5.50
Limoncello Spritz	€6.50
Tito's bloody mary	€8.00
Jack Daniel's & coke	€7.50
Crodino	€3.00

DESSERTS € 7,00

Gianduja chocolate pie, chocolate crumble and a pipette filled with Pedro Ximenez
Tip: Sherry Pedro Ximenez per glass € 4,50

Blood Orange Scroppino of blood orange ice cream, prosecco and vodka € 4,50

Cheesecake with a bottom of Oreo salted caramel and banana ice cream
Tip: Weltevrede Estate Oupa se Wyn per glass € 4,50

Tarte tatin with cinnamon ice cream and Crème Anglaise
Tip: Sauternes Chateau des Comperes per glass € 4,50

Cheese platter of specially selected cheeses with fig nut bread and apple butter
Tip: Late bottled vintage port € 4,50

Coffee of your choice with (or without) friandises
Tip: Licor 43 € 4,50

If you have an allergy please do not hesitate to tell our staff, who will adjust the menu to your request

LIQUERS € 4,95

Licor 43	Limoncello
Grand Marnier	Tia Maria
Cointreau	Kahlua
Baileys	Drambuie
Frangelico	Amaretto

SPECIALTY COFFEES € 7,00

Irish coffee
Spanish coffee
Italian coffee
French coffee
Kiss of fire