

SWEET

Apple pie with whipped cream		4,00
Lemon cheesecake with whipped cream		4,50
Brownie with whipped cream		4,50

APPETIZERS

Bread with aioli		4,50
Fried shrimps in filo dough with sweet chili sauce	6 pieces	5,50
Vegatarian spring rolls	10 pieces	5,50
Rendang croquettes with sambal-mayonnaise	6 pieces	7,50
Parck's platter to share		15,00
Bread with aioli, ham, Old Amsterdam cheese, chorizo and roasted almonds		
Japanese steamed soybeans		4,50
Irish royal Oysters with lemon and red wine vinegar	Per unit	3,25
	½ dozen	16,50
Dutch 'bitterballen'	6 pieces	5,00
Cheesesticks	6 pieces	6,50
Dutch 'vlammetjes'	6 pieces	5,50
Mixed 'bittergarnituur'	12 pieces	10,50

If you have any food allergies, please inform our staff and we will provide a suiting option

APERITIF

Aperol Spritz 6.00
Sparkeling mix of Aperol, Cava
and sparkeling water

Limoncello Spritz 7,00
Fresh mix of Limoncello, Cava
and sparkeling water

Dark and Stormy 8,50
Caribbean rum and ginger beer

Jhonnie meets ginger 7,50
Jhonnie Walker Red Label with ginger ale

Gin and Tonic 8,50
Tanqueray gin with Thomas Henry
tonic and a lemon slice

Bulldog Gin and Tonic 8,50
Bulldog gin with hibiscus tonic and
fresh mint

Scroppino 7,00
Lemonsorbet ice mixed with Cava and vodka

Crodino 3,00
Italian alcohol-free aperitif with a bite

Hibiscus tonic 3,50
Pink and fruity alcohol-free aperitif

Gingerbeer 3,50
Spicy alcohol-free aperitif

BEER

DRAFT

Heineken 2,75
Jopen 4,75
Seasonal beer ***

BOTTLED BEER

Liefmans rosé 3,95
Duvel 4,50
La Chouffe 4,50
Affligem dubbel 4,25
Affligem tripel 4,25
Brouwerij 't ij – IJWIT 4,75
Jopen – Mooie Nel IPA 4,75
Amstel Radler 2.0 3,95

MALT BEER

Heineken 0.0% 3,50
Amstel Radler 0.0% 3,95
Wieckse Witte 0.0% 3,95

BOTTLED WATER

Acqua Panna 0,75 ltr 4,95
Pellegrino 0,75 ltr

WINE LIST

	Glass	Bottle
BUBBLES		
Cava Jaume Serra Brut	4,75	26,00
Champagne Pommery Brut Royal	8,50	50,00
WHITE WINES		
Añoranza - Sauvignon Blanc- La Mancha- Spain	4,00	22,00
Le Robinet D'or – Chardonnay- Westkaap- South-Africa	4,25	23,00
Diez siglos- Verdejo- Rueda - Spain	4,95	27,00
Dos Camelidos-Viognier-Colchagua Valley-Chili	5,25	28,50
Villa Trendi- Pinot Grigio- Toscane- Italy	5,25	28,50
Johann Müllner - Gruner Veltliner – Kremstal - Austria	5,50	30,00
Domaine du Tariquet – Chardonnay – Gascogne - France	6.50	35,50
ROSÉ WINES		
Terrasses du Sud – Cinsault Rosé- Westkaap - South-Africa	4,00	22,00
Chateau Cavalier – Rosé - Côtes de Provence - France	5,25	28,50
RED WINES		
Añoranza – Cabernet sauvignon&Shiraz - La Mancha - Spain	4,00	22,00
Le Robinet D'or – Merlot - Central Valley - Chili	4,25	23,00
Aromar - Tempranillo&Garnacha – La Mancha – Spain	4,95	27,00
Noble Vines 667 - Pinot Noir – Monterey - California	5,50	30,00
Bodega Sottano – Malbec – Mendoza - Argentina	6,50	35,50
Terra del Barolo – Barolo - Italy	6,75	37,00
Zelizioni Fabiano – Amarone - Valpolicella Classico, Italy	7,50	41,50

29,95
P.P.

3-COURSE MENU

*Choice from all our starters,
mains and desserts*

STARTERS

9,50

'Piri-Piri' Black-Tiger shrimps
with roasted foccacia bread

Carpaccio

marinated in green herbs with smoked almonds, pine nuts and truffle mayonnaise; finished with a crisp of parmesan cheese

Tuna sashimi

on filo dough with ricotta cream, sesame seeds and wasabi mayonnaise

Veal tartare

with tuna mayonaie and a crisp of parmesan cheese

Mozarella

with wild tomato, avocado and Yuzu vinaigrette

Gravad Lax

marinated raw salmon with sourdoughcream and crème fraiche

Blue cheese salad

with roasted hazelnut, grapes, pear, pancetta finished with sea buckthorn dressing

Pomodorisoup

served with basil and grissini of old cheese

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MAINS

18,50

Parck's Steak

grilled Irish sirloin with a gravy of pepper and a cream of parsnip

Baked haddock fillet

with stew of winter purslane and 'beurre rouge'

Aberdeen Black Angus burger (rare)

served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal-mayonnaise

Redfish fillet

with a rosemary beurre blanc and a cream of celeriac

Fresh vegetable salad

with grilled eggplant, mint, apple, goat cheese and sourdough toast

Tournedos (surtax 6,50)

with slowly cooked veal served with a gravy of truffle and duck liver rolls

Ravioli

filled with ricotta served with Portobello, Parmesan and a creamy truffle sauce

Carpaccio Grande

served with parmesan cheese, smoked almonds, pine nuts and truffle mayonnaise

All our maincourses are served with fries

Extra fries with mayonaise 3,00

Extra salad 3,00

Extra vegetables 4,50

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DESSERTS

7,00

Crème brûlée

with vanilla ice cream

Tip: Grand Marnier

per glass: 5,50

Lemon cheesecake

with a Bastogne cookie base and raspberry

Tip: Pedro Ximinez sherry

per glass: 5,50

French toast

from sugar bread with cinnamon ice cream and crème Anglaise

Tip: licor 43 cuarenta y tres

per glass: 5,50

Scroppino

classic mix of lemon ice cream, Cava and vodka

Cheese platter

with applesirop and nut bread

Tip: Late Botteld vintage port

per glass: 5,50

Chocolate brownie

served with chocolate sauce and white chocolate ice cream

Tip: licor 43 cuarenta y tres

per glass: 5,50

LIQUORS

5,50

licor 43 cuarenta y tres

Grand Marnier

Cointreau

Baileys

Frangelico

Limoncello liquore

Tia Maria

Kahlua

Drambuie

Amaretto

Did you know that you can eat from our dinner menu from 12 o'clock please refer to page 4

SANDWICHES

Light or dark bread

Spicy chicken , bacon, lettuce and vegetables	9,50
Old Amsterdam with applegel and sweet onion	7,50
Mozzarella , tomato, pesto, grilled zucchini and bell pepper	8,50
Beef carpaccio , Parmesan cheese and truffle mayonnaise	8,50
Smoked salmon and wasabi mayonnaise	8,50

Classics

12 O'clock	12,50
French toast with smoked salmon, french toast with beef carpaccio, pomodoro soup and a poached egg	
Fried eggs with ham and cheese	7,50
2 Dutch 'kroketten' on bread	7,50
Club sandwich	
with grilled chicken, bacon, egg, tomato and cucumber (fries/mayonnaise+2,50)	10,50
Carpaccio 'Grande'	
served with parmesan cheese, smoked almonds, pine nuts and truffle mayonnaise	12,50
Pomodoro soup served with basil and bread	6,50
Aberdeen Black Angus burger (rare)	14,50
served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal-mayonnaise (fries/mayonnaise +2,50)	

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SALADS

Grilled chicken Parmesan cheese, bacon, and egg	12,95
Gamba's with avocado and sweet-and-sour cucumber	13,95
Goatcheese with vegetables, fresh figs and balsamic	12,95
Caprèse with mozzarella, wild tomato and salsa verde	12,95

GRILLED SANDWICHES

Ham/ cheese sambal-mayonnaise	4,00
Blue cheese and sweet onion	4,50
Mozzarella, wild tomato and pesto	4,50
Cheese with ketchup	3,50

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