

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	10 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 Sparkeling mix of Aperol, Cava and sparkeling water	6.00
Limoncello Spritz Fresh mix of Limoncello, Cava and sparkeling water	7,00
Dark and Stormy Caribbean rum and ginger beer	8,50
Jhonnie meets ginger Jhonnie Walker Red Label with ginger ale	7,50
Gin and Tonic Tanqueray gin with Thomas Henry tonic and a lemon slice	8,50
Bulldog Gin and Tonic Bulldog gin with hibiscus tonic and fresh mint	8,50
Scroppino Lemonsorbet ice mixed with Cava and vodka	7,00
Crodino Italian alcohol-free aperitif with a bite	3,00
Hibiscus tonic Pink and fruity alcohol-free aperitif	3,50
Gingerbeer Spicy alcohol-free aperitif	3,50

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	4,75
Affligem tripel	4,75
Brouwerij 't ij – IJWIT	4,75
Brouwerij 't ij – ZATTE	4,75
Jopen – Mooie Nel IPA	4,75
Amstel Radler 2.0	3,75

MALT BEER

Heineken 0.0%	3,50
Amstel Radler 0.0%	3,75
Wieckse Witte 0.0%	3,75

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
Marqués de Cáceres - Tempranillo&Garnacha – Rioja – 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

Tartar of mackerel

with a cream of avocado, puffed quinoa and chips of beetroot

Fig tart

with walnuts, blue cheese and honey

Pata negra

with marinated melon and Manchego cheese

Asparagus soup

served with a cream of goatcheese and crostini

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MAINS

18,50

Asparagus

with mashed potatoes, buttersauce and a poached egg
(choice between ham, smoked salmon or vegetarian)

Parck's Steak

grilled Irish sirloin with café Beurre de Paris and puffed tomato

Baked red gurnard fillet

with sauce antiboise and a cream of peas

Aberdeen Black Angus burger (rare)

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

Wolffish fillet

with cockles, grapefruit and a white wine sauce

Ceasar salad

with grilled chicken, lettuce, Parmesan cheese, croutons, bacon, and original ceasardressing
with anchovies

Grilled ribeye

with béarnaise sauce and roasted green asparagus

Ravioli

filled with peas, ricotta and lemon served with a salad of rocket and finished with a vinaigrette
of basil

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

7,50

Strawberries marinated in Mojito

served with merengue, rhubarb and yoghurt ice-cream

Tip: Sauternes

per glass: 5,50

Cheesecake

with a Bastogne cookie base and mango sorbet ice-cream

Tip: Ouma se wyn

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 vanilla ice-cream

Tip: Pedro Ximinez sherry

per glass: 5,50

LIQUORS

5,50

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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, Little Gem 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

Eggs benedict English muffin, poached egg and hollandaise sauce (choice between; ham, smoked salmon or vegetarian)	10,50
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
Asparagus soup served with bread	6,50
Aberdeen Black Angus burger (rare) served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal-mayonnaise (fries/mayonnaise +2,50)	14,50

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SALADS

Cesar salad with grilled chicken, Parmesan cheese, bacon, and egg	13,95
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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