

SWEET

Apple pie with whipped cream		4,00
Homemade Oreo cheesecake with salted caramel and banana ice 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 Bread with aioli, chorizo, serranoham, old cheese and 4 Dutch 'bitterballen'		15,00
Japanese steamed soybeans		4.95
Irish royal Oysters with lemon and red wine vinegar	Per unit ½ dozen	3,25 16,50
Dutch 'bitterballen'	6 pieces	5,00
Cheesesticks	6 pieces	6,50
Dutch 'vlammetjes'	6 pieces	5,50
Mixed warm 'bittergarnituur' 'vlammetjes',cheesesticks and 'bitterballen'	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 bier ***

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

WINELIST

	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

32,50

P.P.

3-COURSE MENU

*Choice from all our starters,
mains and desserts*

STARTERS

9,50

Slowly cooked cod

with 'remoulade' sauce and deep-fried kibbling

'Piri-Piri' Black-Tiger shrimps

with roasted foccacia bread

Veal tartare

with a cream of Parmesan and baked scallop

Waldorf salad

Of chicory, celeriac, raisins, Granny Smith apple, walnuts and warm mayonnaise

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

Celeriac soup

with enoki and cheese straw

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MAINS

19,50

Deer steak

with red port sauce and cream of white chocolate and parsnip

Skin fried Haddock

with tartare of beetroot, razors and beurre blanc sauce

Crispy fried gnocchi

with roasted pumpkin, mushrooms, dates and 'Korenbloem' blue cheese

Confit duck

With cream of Butternut pumpkin and gravy of cranberry

Tuna steak

Baked in sesame seeds with a salad of wakame and served with soy sauce

Aberdeen Black Angus burger (rare)

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

Ravioli

filled with mushrooms and celeriac served with cream of Parmesan and a salad of pear and hazelnuts

Slowly cooked veal with tournedos (surtax 6,50)

served with a gravy of truffle and caramelised duck liver

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

DESSERTS

8,50

Homemade Oreo cheesecake

with salted caramel and banana ice cream

Tip: Licor 43

per glass: 5,50

Peer Parfait

With white chocolate ice cream

Tip: Sauternes

per glass: 5,50

Scroppino

classic mix of lemon ice cream, Cava and vodka

Cheese platter

with applegel and nut bread

Tip: Late Botteld vintage port or Pedro Ximinez

per glass: 5,50

Dame Blanche Parck

served with chocolate structures, hazelnut crumble, chocolate sauce and vanilla ice-cream

Tip: Pedro Ximinez sherry

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

Beef carpaccio, Parmesan cheese and truffle mayonnaise	8,50
Smoked salmon and wasabi mayonnaise	7,50
Old Amsterdam with applegel and sweet onion	7,50
Veal tartare with poached egg and a mayonnaise of mustard	9,50
Melted Brie with honey, thyme, hazelnut and marinated pear	8.50

Classics

Celeriac soup with bread	7,50
Toasted brioche bread with chicken, avocado, bacon and truffle mayonnaise	9,50
Fried eggs with ham and cheese	7,50
2 Dutch 'kroketten' with bread	7,95
Club sandwich with grilled chicken, bacon, egg, tomato and cucumber	10,50 (fries/mayonnaise 2,50)
Aberdeen Black Angus burger (rare) served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal-mayonnaise	15,00 (fries/mayonnaise 2,50)

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SALADS

Goatcheese With fresh figs, walnuts and balsamic	12,95
Black-Tiger shrimps With wakame, sweet cucumber and wasabi mayonnaise	14,95
Carpaccio 'Grande' served with parmesan cheese, pine nuts and truffle mayonnaise	13,95

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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