

Parck Exceeds!

Welcome to Restaurant Parck enjoy our unique concept, the hospitable service, informal ambiance, friendly prices and pure quality.

Parck opens its doors at 11:00 am to provide everyone with a delicious cup of coffee or **lunch**. You have the choice between healthy original sandwiches and salads or a 3-course menu from our **dinner menu**.

After lunch, **Parck transforms** into a cozy location to meet for drinks. Choose from our extensive selection of aperitifs, appetizers, beers and or wines.

During dinner you will be pampered by our chef and his kitchen team. The dinner menu consists of a mix of classic and modern dishes with a surprising 'twist' and a fixed price of 32.50 for a 3-course menu.

The love for pure products and the attention we give to making and serving our dishes will exceed your expectations.

Parck has separate rooms suitable for private dining or as a meeting room.

Gentleman's room up to 20 people
Houtzicht 20-40 people
Dreefserre 30-60 people
Side terrace up to 100 people

Ask for the possibilities at one of our employees or via info@restaurantparck.nl.

Did you know that you can eat from our dinner menu from 12 o'clock?

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

Apertif

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| Aperol Spritz Sparkeling mix of Aperol, Cava and sparkeling water | 6,50 |
| Limoncello Spritz Fresh mix of Limoncello, Cava and sparkeling water | 7,50 |
| Gin and Tonic Tanqueray gin with tonic and a lemon slice | 8,50 |
| Bulldog Gin and Tonic Bulldog gin with hibiscus tonic and fresh mint | 8,50 |
| Scroppino Lemonsorbet ice cream mixed with Cava and vodka | 8,50 |
| Crodino Italian alcohol-free aperitif with a bite | 3,00 |
| Hibiscus tonic Pink and fruity alcohol-free aperitif | 3,50 |
| Gingerbeer | 3,50 |

Bottled Water

(0,75 ltr)

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| Acqua Panna | 5,50 |
| Pellegrino | 5,50 |

Sweet

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| Apple Pie with whipped cream | 4,00 |
| Homemade lemon cheesecake with whipped cream | 4,50 |
| Chocolate brownie with salted caramel and whipped cream | 4,50 |

Lunch

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| 12 O'clock with soup, toast, beef carpaccio and a shrimp croquette | 13,50 | Sandwich old Amsterdam with apple gel and sweet onion | 7,50 |
| Thom Kha Kai soup with chicken, sereh, lime and coconut milk | 9,50 | Clubsandwich with grilled chicken, bacon, egg, tomato and cucumber (fries/mayonnaise 3,50) | 10,50 |
| Sandwich melted brie with honey, thyme, hazelnut and marinated pear | 8,50 | Sandwich veal tartare with poached egg and a mayonnaise of mustard | 9,50 |
| Toasted brioche bread with chicken with avocado, bacon and truffle mayonnaise | 10,50 | Sandwich tuna salad with capers, red onion, cucumber and tomato | 8,50 |
| Sandwich beef carpaccio with Parmesan cheese and truffle mayonnaise | 8,50 | Beetroot burger on a toasted brioche bread with avocado, Little Gem and remoulade sauce | 15,00 |
| Toast with smoked salmon and wasabi mayonnaise | 8,50 | Aberdeen Black Angus burger rare) served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal mayonnaise (fries/mayonnaise 3,50) | 15,00 |
| Fried eggs with ham and cheese | 7,50 | | |
| 2 Dutch 'kroketten' with bread | 7,95 | | |

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Salads

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| Goat cheese with fresh figs, walnuts and balsamic | 12,95 |
| Carpaccio 'Grande' served with parmesan cheese, pine nuts and truffle mayonnaise (fries/mayonnaise 3,50) | 13,95 |
| Burrata salad with tomato, pine nuts, basil and a homemade crostini | 13,95 |
| Poké bowl with tuna, avocado, radish, tofu, beetroot, cucumber, wakame and rice | 12,95 |
| Black-Tiger shrimps with wakame, sweet cucumber and wasabi mayonnaise | 14,95 |

Grilled sandwiches

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

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Starters

3-course menu 32,50
Choice from all our starters, mains and desserts

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| Tarte Tatin of yellow beet, beetroot, sweet potato and blue cheese | 9,50 |
| Carpaccio marinated in green herbs with pine nuts and truffle mayonnaise, finished with a crisp of parmesan cheese | 9,50 |
| Tuna sashimi on filo dough with ricotta cream, sesame seeds and wasabi mayonnaise | 9,50 |
| Thom Kha Kai soup with chicken, sereh, lime and coconut milk | 9,50 |
| Veal tartare with a cream of Parmesan and baked scallop | 9,50 |
| Vegan salad with avocado, redish, soybeans, tofu and a crumble of almond | 9,50 |
| 'Piri-Piri' Black-Tiger shrimps with roasted foccacia bread | 9,50 |

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Mains

3-course menu 32,50

Choice from all our starters, mains and desserts

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| Grilled steak from the barbecue with a salad of haricot verts and bearnaise sauce | 19,50 | Fried halibut fillet with mussels, white wine sauce and slices of grapefruit | 19,50 |
| Tuna steak, baked in sesame seeds with a salad of wakame and served with soy sauce | 19,50 | Carpaccio 'Grande' served with parmesan cheese, smoked almonds, pine nuts and truffle mayonnaise | 19,50 |
| Cornish hen marinated in thyme, lemon and rosemary served with rhubarb compote | 19,50 | Beetroot burger on a toasted brioche bread with avocado, Little Gem and remoulade sauce | 19,50 |
| Burrata salad with tomato, pine nuts, basil and a homemade crostini | 19,50 | | |

Extra

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|------------------------------|------|
| Toast with butter | 4,00 |
| Fries with mayonnaise | 3,50 |
| Green salad | 4,00 |
| Seasonal vegetables | 4,50 |
| Baked Patatoes | 3,50 |

Parck Specials

Also included in the 3-course menu

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| Grilled tournedos with a gravy of pepper (menu surtax 6,00) | 25,50 |
| Aberdeen Black Angus burger (rare) served with bacon, sweet onion, cheddar cheese and sambal mayonnaise | 19,50 |

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Desserts

3-course menu 32,50

Choice from all our starters, mains and desserts

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|---|------|---|------|
| Healthy frozen yoghurtbar with honey and blueberries <i>Tip: Sauternes</i> | 8,50 | Scroppino classic mix of lemon ice cream, Cava and vodka | 8,50 |
| Chocolate cannoli with dark chocolate mousse, white chocolate mousse and chocolate ice cream <i>Tip: Pedro Ximinez</i> | 8,50 | Cheese platter with apple gel and nut bread <i>Tip: Late Botteld vintage port or Pedro Ximinez</i> | 8,50 |
| Crème brûlée of vanilla with vanilla ice cream <i>Tip: Baileys</i> | 8,50 | Homemade lemon cheesecake with raspberry ice cream <i>Tip: Oupa se wyn</i> | 8,50 |
| | 5,50 | | 5,50 |

Cocktails

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| Dark and Stormy Caribbean rum and ginger beer | 8,50 |
| Espresso Martini Vodka, Tia Maria and espresso | 8,50 |
| Dutch Mule Dutch corewyn, gingerbeer, lime juice and mint | 8,00 |

Special coffees

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| Irish Coffee | 8,50 |
| Italian Coffee | 8,50 |
| Kiss of Fire | 8,50 |
| Spanish Coffee (43) | 8,50 |
| French Coffee (Cointreau) | 8,50 |

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Wine list

| Bubbles | Glass | Bottle |
|---------------------------------------|-------|--------|
| Cava Jaume Serra - Brut | 4,75 | 26,00 |
| Champagne Pommery - Brut Royal | 8,50 | 50,00 |

White wines

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|---|------|-------|
| Añoranza - Sauvignon Blanc - La Mancha - Spain | 4,00 | 22,00 |
| Le Robinet D'or - Chardonnay - Western Cape - 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

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|---|------|-------|
| 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

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|---|------|-------|
| 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 - Rioja - Spain | 5,25 | 28,50 |
| Noble Vines 667 - Pinot Noir - Monterey - California | 5,50 | 30,00 |
| Bodega Sottano - Malbec - Mendoza - Argentina | 6,50 | 35,50 |
| Terra del Barolo - Barolo - Barolo - Italy | 6,85 | 37,50 |
| Zelizioni Fabiano - Amarone - Valpolicella Classico, Italy | 7,50 | 41,50 |

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