

## A LA CARTE

### STARTERS:

- Combination of **king crab, smoked salmon and dutch shrimps** € 15,50  
*wine recommendation: Chardonnay Lapostolle*
- Carpaccio of **fillet of beef** with rocket-pesto and Beemster old cheese  
with **duck liver** € 13,50  
€ 17,50  
*wine recommendation: Everton Brown Brothers*
- **Canadian lobster salad** with San Daniele ham and basil mayonnaise € 19,50  
*wine recommendation: Verdicchio*
- **Vitello tonnato** with grilled **tuna fish** € 15,50  
*wine recommendation: Le Rosé*
- **Selection of our starters** (4 items) € 21,00  
*wine recommendation: Torres, Mas Rabell Rosado*

### MAINCOURSES:

- Grilled fillet of **brill** with risotto with green peas and lobster sauce € 26,50  
*wine recommendation: Everton Brown Brothers*
- Fillet of **beef** with chanterelles and a brandy and pepper sauce € 29,50  
*wine recommendation: Everton Brown Brothers*
- Gratinated **lobster thermidor** (with duxelles) ½ € 21,50 1/1 € 39,50  
*wine recommendation: Chardonnay Lapostolle*
- **Dover sole (500 grams)** with **lemon**, parsley and buttersauce € 39,50  
*wine recommendation: Verdicchio*

### DESSERTS:

- **Grand dessert (9 items)** € 14,50  
*wine recommendation: Moscato d'Asti*
- Selection of **cheeses** € 11,50  
*wine recommendation: Burmester 10 years old tawny Port*

### EXTRA TO ORDER:

- **Belgium fries with homemade mayonnaise** € 4,50

### LUNCHMENU:

- **2-course menu** € 28,00

### THREE COURSE MENU

€ 34,00

Choose your own three course menu from the dishes below

#### APPETIZERS:

€ 9,75

- Thin sliced rib-eye of **veal** with truffle mayonnaise  
*wine recommendation: Le Rosé*
- Soup of **brie cheese** with **freshwater crayfish** and crème fraîche  
*wine recommendation: Verdicchio*
- Bavarian cream of **pomodori tomato, cucumber** and grilled green **asparagus (Vegetarian)**  
*wine recommendation: Giosol Vinho Verde*
- Salad of **smoked gamba's, peach, courgette, San Daniele ham** and basil  
*wine recommendation: Chardonnay, Lapostolle*

#### MAIN COURSES:

€ 19,95

- Duck breast** with **marinated potatoes** and tarragon sauce  
*wine recommendation: Everton Brown Brothers*
- **Risotto** with **peas** and **maize** with mushrooms and truffle **(Vegetarian)**  
*wine recommendation: Merlot Lapostolle*
- Fillet of **guilt head bream** with grilled vegetables and polenta croquettes  
*wine recommendation: Chardonnay, Lapostolle*
- **Baby sole** with Belgium **fries** and homemade **mayonnaise**  
*wine recommendation: Verdicchio*

#### DESSERTS:

€ 7,75

- Crème brûlée of **lemon grass** with **vanilla ice cream**  
*wine suggestion: Moscato d'Asti*
- Cocktail of **strawberries, lemon ice cream** and merengue  
*wine recommendation: Moscato d'Asti*
- Bavarian cream of **cherries** with **yogurt ice cream**  
*wine recommendation: Rietvallei*
- Red fruits with **raspberry ice-cream**  
*wine recommendation: Moscato d'Asti*

#### CHILDRENS MENU:

€ 16,00

- Tomato soup** or **carpaccio of chicken**
- Chicken nuggets** or **beefsteak** with Belgium fries, mayonnaise and applesauce
- Ice cream**

#### 4-COURSE MENU (to order until 20.30 hours)

- including 4 glasses of wine and coffee with sweets € 59,00
- drivers arrangement (1/2 glasses) € 50,00
- without wine and coffee € 39,00