



THREE-COURSE DINNER

39.50 P.P.

Hotel guests with a three-course package can choose from the entire menu for an additional **9.50 p.p.**

*Sole and tournedos can only be ordered separately and are not included in the surcharge

STARTERS

FLATBREAD

aioli | curry mayonnaise

CARPACCIO

sundried tomato | pesto mayonnaise | parmesan cheese | croutons

MUSTERD SOUP

Groningen dry sausage | spring onion | bread
vegetarian option available

MUSHROOM SOUP

bacon lardon | spring onion | bread

BEETROOT CARPACCIO

pointed cabbage | goat's cheese | balsamic vinegar
vegan option available

SMOKED SALMON

sweet-and-sour cucumber | dill mayonnaise | croutons

MAIN COURSES

SCHNITZEL

pointed cabbage | carrot | potato gratin | choice of mushroom cream sauce, pepper sauce or stroganoff sauce

BLACK ANGUS BURGER

brioche | tomato | cheddar | little gem lettuce | corn | coleslaw | barbecue sauce | fries

GADO GADO

tempeh | roasted vegetables | wasabi prawn crackers | egg | jasmine rice
vegan option available

CHICKEN SATAY

homemade satay sauce | acar | cassava | fries

GAMBAS

tagliatelle | rocket | tomato | basil | spicy tomato sauce

SEA BASS

risotto | courgette | green peas | pesto sauce

VEGAN CURRY

jasmine rice | diced vegan 'chicken' | stir-fried vegetables | beans

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate ice cream | whipped cream | chocolate sauce | American cookie crumble

ETON MESS

meringue | forest fruits | vanilla ice cream

COFFEE OR TEA

with bonbon

CRÈME BRÛLÉE

orange sorbet | caramel

SWEET CHERRY

cherries | vanilla ice cream | gingerbread crumble | whipped cream
vegan option available

VANILLE CUP

stropwafel | caramel sauce | whipped cream

All main dishes are served with chips and salad as standard

We work with different allergens. If you have any questions, please contact the waiter.

 Vegetarian

 Vegan

 Also available as a small portion