

THREE-COURSE DINNER 39.50 P.P.



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

*Sea sole and tournedos can only be ordered separately and are not included in the surcharge.

STARTERS

PINSA

aioli | curry mayonnaise

SALMON TATAKI

nori | cucumber | chive oil | dill mayonnaise

CARPACCIO

truffle mayonnaise | aged cheese | arugula

CAULIFLOWER-PASTA SOUP

bacon bits | spring onion | bread
can optionally be ordered **vegetarian**

MOSTERDSOEP

Groningse dry sausage | spring onion | bread
can optionally be ordered **vegetarian**

MAIN COURSES

SCHNITZEL

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

BLACK ANGUS BURGER

brioche | tomato | cheddar | little gem | jalapeno | coleslaw | sriracha mayonnaise | fries

STEW

beef | tomato rice | red cabbage

CHICKEN SATAY

homemade satay sauce | atjar | cassava | fries

GAMBAS

tagliatelle | truffle sauce | mushrooms

SEA BASS

risotto | mushrooms | truffle sauce

AUBERGINE DAHL

tomato rice | teriyaki

OYSTER MUSHROOM

risotto | aged cheese | truffle cream sauce

DESSERTS

DAME BLANCHE

vanille ice cream | chocolate ice cream | whipped cream | chocolate sauce | bastogne

CREPE SUZETTE

Grand Marnier | crème brûlée | pancake | orange

VANILLE COUPE

vanilla ice cream | caramel | stroopwafel | whipped cream

NEW YORK CHEESECAKE

panna cotta | mint | red fruit

SWEET CHERRY

cherries | vanilla ice cream | speculoos crumble | whipped cream

All dishes are served with fries and salad as standard.

We work with different allergens. For questions, please contact the serving staff or scan for our allergen chart.



 Vegetarian

 Vegan

 Can also be ordered as a small portion