

DINER

- voor -

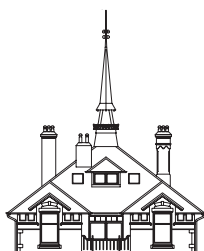
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| ANTIPASTI VOOR 2 | 24.5 |
| selectie van verschillende voorgerechten <i>selection of different starters</i> | |
| CARPACCIO | 13 |
| runder carpaccio-Nederlandse boerenkaas rucola-pijnboompitten <i>beef carpaccio-Dutch farmer's cheese</i> <i>rocket salad-pine nuts</i> | |
| CHEF'S SOEP | 8 |
| wisselende soep van onze chef <i>changing soup from our chef</i> | |
| BURRATA (v) | 13.5 |
| burrata-aardbei-pistache-balsamico <i>burrata-strawberry-pistachio-balsamic vinegar</i> | |
| OCTOPUS | 14 |
| octopus van de grill-kikkererwten puree knoflook-vis mayonaise <i>grilled octopus-chickpeas puree</i> <i>garlic-fish mayonnaise</i> | |
| CHIOGGA (v) | 12 |
| chiogga biet carpaccio-gele biet vegan tzatziki-frambozen dressing <i>chiogga beet-yellow beet</i> <i>vegan tzatziki-raspberry dressing</i> | |

- salade -

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| KIP | 14.5 |
| kip-sla-verschillende groente-granaatappel yoghurt dressing-Libanees brood <i>chicken-lettuce-mixed vegetables-pomegranate</i> <i>yoghurt dressing-Lebanese bread</i> | |
| GEIT | 14.5 |
| geitenkaas-sla-groene asperge zongedroogde tomaat-pesto van pistache <i>goat cheese-lettuce-green asparagus</i> <i>sundried tomato-pistachio pesto</i> | |
| NATUUR | 15.5 |
| vegan kaas-sla-biet-walnoot kikkererwt puree <i>vegan cheese-lettuce-beet-walnut</i> <i>chickpea puree</i> | |

- pasta -

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| TAGLIATELLE | 18 |
| tagliatelle-roomsaus-gehakt (halal) oesterzwam <i>tagliatelle-cream sauce-beef (halal)</i> <i>oyster mushroom</i> | |
| LINGUINE | 19 |
| zwarte linguine-gamba-octopus-bottarga <i>black linguine-prawn-octopus-bottarga</i> | |
| RAVIOLI (v) | 19.5 |
| ravioli met burrata-pompoen-truffel saus parmezaanse kaas <i>ravioli with burrata-pumpkin-truffle sauce</i> <i>parmesan cheese</i> | |



- hoofd -

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| BAVETTE* | 24.5 |
| rund van de lava grill-chef's saus <i>lava grilled flank steak-chef's sauce</i> | |
| PICANHA* | 24.5 |
| rund-paddestoelen saus sous vide bereid <i>beef-mushroom sauce</i> sous vide prepared | |
| CEDAR ZALM* | 23.5 |
| zalm op cederhout bereid-soja tijm-honing <i>salmon prepared on cedar wood-soy</i> <i>thyme-honey</i> | |
| ZEEDUIVEL* | 24.5 |
| zeeduivel filet-vis bisque-pistache <i>monkfish fillet-fish bisque-pistachio</i> | |
| BURGER | 18.5 |
| rund (halal)-bbq saus-cheddar kaas bacon-augurk-gekarameliseerde ui-friet <i>beef (halal)-bbq sauce-cheddar cheese</i> <i>bacon-pickle-caramelized onion-fries</i> | |
| FALAFEL (v) | 18.5 |
| falafel burger-chili saus-sla-vegan tzatziki tomaat-friet <i>falafel burger-chili sauce-vegan tzatziki</i> <i>tomato-fries</i> | |

* deze hoofdgerechten worden geserveerd met aardappels uit de oven en groentes

* *these main courses are served with ovenbaked potatoes and vegetables*

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| TIRAMISU | 8 |
| gluten- en lactose vrij <i>gluten- and lactose free</i> | |
| PECAN | 8 |
| pecan tartelette-kaneel ijs <i>pecan tartlet-cinnamon ice</i> | |
| SGROPPINO | 8 |
| citroen sorbet ijs-prosecco-vodka <i>lemon sorbet ice-prosecco-vodka</i> | |
| IJSTIJD | 8 |
| 3 verschillende smaken ijs-slagroom versiering <i>3 various ice flavours-whipcream</i> <i>decoration</i> | |
| CHOCOLIEFDE | 9 |
| chocolade taart met gesmolten choco hart-ijs <i>chocolate cake with melted choco heart-ice cream</i> | |
| KAASPLANK | 12 |
| variatie van 4 kazen <i>variation of 4 cheeses</i> | |

- afzakkers -

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| ESPRESSO MARTINI | 11 |
| segafredo espresso-suikerwater-kahlua ketel one vodka <i>segafredo espresso-sugar water-kahlua</i> <i>ketel one vodka</i> | |
| NO ALCOHOL | |
| SALTED CARAMEL MARTINI | 11 |
| segafredo espresso-Lyre's Spiced Cane Spirit Lyre's Coffee Originale-zoute karamel siroop <i>segafredo espresso-Lyre's Spiced Cane Spirit</i> <i>Lyre's Coffee Originale-salted caramel sirup</i> | |
| KOFFIE MET LIKEUR EN SLAGROOM | 8.5 |
| <i>coffee with liqueur and whipped cream</i> | |

