



DINNER MENU

From 17:30 until 21:00

TO START WITH

Veluws Huyskamer Bread  8.5
Tomato Tapenade | Pesto | Aioli

VOORGERECHTEN



Celeriac Mushroom Soup  9.5
Celeriac | Fried Mushrooms

Smoked Trout 14.5
Different Preparations of Pumpkin | Chives

Steak Tartare 14.5
Wasabi | Radish | Spring Onion

Burrata  13.5
Tomato | Basil | Balsamic Vinegar

Pork Belly 14.5
Coleslaw | Chives | Cocktail Onion

 = Vegetarian
 = Vegan

We strive to use as many locally grown, organic ingredients as possible, with the farmer as our number one priority. Our chef likes to work with Fairtrade and seasonal products. Our menu is made from tomato paper, which is locally sourced and sustainable paper.

Do you have food allergens? Please tell us!



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MAIN COURSE

| | |
|---|------|
| Black Angus Burger <i>Brioche Bread Burger Relish Cheddar Cheese Fries</i> | 24.5 |
| Beef Steak <i>Hasselback Potatoes Pepper sauce Green Asparagus</i> | 29.5 |
| Slow-Cooked Duck Breast <i>Orange Jus Chicory</i> | 28.5 |
| Fried Salmon Fillet <i>Dill Sauce Bimi</i> | 27.5 |
| Pumpkin Ravioli  <i>Curry Sauce Kernel Mix</i> | 22.5 |
| Dry-Aged Red Beet  <i>Vegan Jus Parsnip Brussels Sprouts</i> | 22.5 |

SIDE DISHES

| | |
|--|---|
| Fries & Mayonnaise  | 4 |
| Fresh Vegetables  | 4 |
| Salad  | 4 |

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DESSERTS

| | |
|--|--------|
| Tiramisu  | 9.5 |
| <i>Mascarpone Ladyfinger Amaretto Cacao</i> | |
| Poached Pear  | 9.5 |
| <i>Poached Pear Milk Chocolate Pear Ice</i> | |
| Grilled Pineapple  | 9.5 |
| <i>Pineapple Caramel Ice Cardamom</i> | |
| Dame Blanche  | 8.5 |
| <i>Vanilla Ice Chocolate Sauce</i> | |
| Affogato  | 6 |
| <i>Espresso Vanilla Ice</i> | |
| <i>Option: with Licor 43</i> | + 5.00 |

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