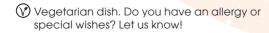


APPETIZER

Bread platter	6.5 <mark>0</mark>
old chee <mark>se tapenade Aioli</mark>	
SOUPS	
Tomato soup 🕜	6.95
c <mark>rème frache g</mark> reen herbs	
Soup of the day	7.95
ask our service	
54	
MEAT	
Beef carpaccio	12.95
truffle mayonnaise Sun dried tomato	
old cheese seed mix salad green herbs	
Oriental Salad	11.95
crispy chicken sriracha mayonnaise	
FISH	
Trio of fish	12.95
smoked salmon king prawn tuna salad	
lime dill dressing	
Spicy shrimps	12.95
spicy prawns garlic oil naan	

VEGETARIAN

Pumpkin pie 🕜	13.95
goat cheese pumpkin walnuts	
sun-dried tomato puff pastry	
balsamic syrup	
Tomato tartare 🕜	12.95
tomato tartare burrata spring onion oil	
aruaula I walnut crumble	



Dinner

MAIN DISHES

MEAT

Dutch steak 23.	95
beurre cafe de Paris seasonal vegetables	
potato garni <mark>sh</mark>	
Rib-eye 26.	95
smoked g <mark>arlic gravy </mark> s <mark>ea</mark> sonal vegetables	
potato garnish	
Lamb stew 19.	95
lamb <mark> couscou</mark> s <mark>s</mark> weet potato	
chickpeas apricots	
Marinated chicken thigh satay 19.	95
vegetable mix homemade peanut sauce	
prawn crackers fries	
Beef burger 19.	95
tomato pickle crispy onion nest cheese mix	
ba <mark>rbecue sa</mark> uc <mark>e lettuce fries</mark>	

FISH

Fried sea bream	22.95
sea bream seasonal vegetables herbal oil	
potato garnish	
Steamed cod	22.95
creamy dill sauce seasonal vegetables	
potato g <mark>arnish</mark>	

VEGA

Pumpkin curry 🕜	18.95
chickpeas pumpkin ginger garlic	
carrot onion lemongrass coconut milk w	rap
cashew nuts salad fries	
Truffle risotto®	19.95
mushrooms roasted tomato grana padano	
arugula crispy cheese biscuit	
Vegetable burger 🕜	18.95
tomato salsa tortilla chips crispy onion nest	
guacamole lettuce fries	

3-COURSE MENU € 39.50

Choose a starter, main course and dessert. (from Sunday to Wednesday)

Dinner

SALADS & BOWLS

Buddha bowl vega 🕜	17.95
chickpeas sweet and sour red cabbage manga	
edamame beans roasted tomato Quinoa	
grilled eggplant creme fraiche	
Buddha bowl crispy chicken	17.95
crispy chicken chickpeas sweet and sour red	
cabbage mango edamame beans roasted to	omato
quinoa grilled eggplant creme fraiche	
Goat cheese salad®	17.95
tomato cucumber raw vegetables boiled egg	9
pumpkin nut mix	
Smoked salmon salad	17.95
tomato cucumber raw vegetables capers	
red onion boiled egg lime-dill vinaigrette	

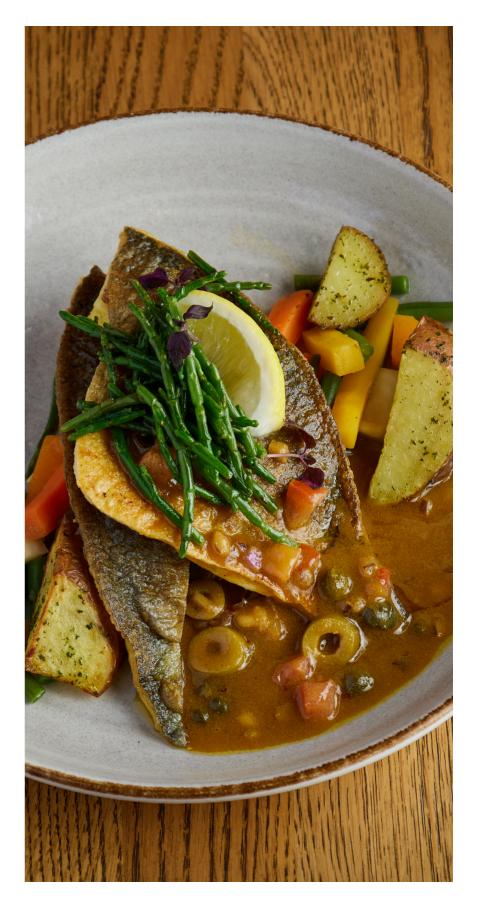
PK EASY FOOD

Can be ordered from 2 people

Meat p.p.	29.95
Dutch steak lamb stew chicken thighs	
seasonal vegetables potato garnish	
Fish p.p.	29.95
sea bream cod fillet shrimps	
seasonal veaetables I potato aarnish	

SIDES

Fries with mayonnaise	4.00
Sweet potato fries with truffle mayonnaise	5.00
Fresh salad	4.95
Bread with dips	6.50



After dinner

LUXE KOFFIES 7.95 served with whipped cream

Irish Coffee

Tullamore Dew

Jamaican Coffee

Tia Maria

French Coffee

Grand Marnier Rouge

Italian Coffee

Amaretto Disaronno

Spanish Coffee

Licor 43

DESSERTS

Red fruit panna cotta	7.75
red fruit panna cotta red fruit coulis	
forest fruits atsina	
Limoncello parfait	9.95
limoncello parfait limoncello syrup cream	
Cheesecake	8.95
cheesecake passion fruit sorbet	
Cheese board	12.95
cheese fig syrup nut bread	

