

APPETIZERS

COPPA

Sliced dried neck ham, served with a compote of red onion and orange.

CARPACCIO + €2.00 *lactose*

Wafer-thin sliced raw tenderloin, sprinkled with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colourful salad bouquet.

BRUSCHETTA 🌱 *nuts - gluten*

Delicious sourdough-crostinis with tomatoes, onion and a garlic composition.

CAESARSALADE 🌱 *nuts - gluten - lactose*

Classic salad of crispy Romaine lettuce mixed with an anchovy dressing, finished with bread croutons, Parmesan cheese and a boiled egg.

SCALLOPS & BACON + €2.00 *nuts - gluten - lactose*

Asian-tinged dish of fried St. James mussel and gently cooked pork belly, with a beurre-blanc of lemongrass and lime.

SOUPS

TOMATEN 🌱 *lactose - gluten*

Traditional soup of tomato and basil, served with or without meat balls.

TOM KHA KAI 🌱 *lactose*

Spicy cream soup of coconut milk, lemongrass, coriander and Galanga root.

BOUILLABAISSSE *nuts - gluten*

Southern French soup of various fish and seafood, accompanied by a traditional garnish of croutons and rouille.

MAIN DISHES

MEAL SALAD 🌱 *soya*

Combination of tofu bits, corn, avocado, marinated and puffed chickpeas accompanied by caramelised chicory, a balsamic dressing and beetroot cashew.

Chicken instead of tofu. 5.00

Meal salad is served with bread.

RAVIOLI 🌱 *sesame - soya - wheat - gluten*

Pillows of dough cooked in vegetable broth filled with a ratatouille of aubergine shallot, courgette and olives, accompanied by a fine herb oil and vegetable crisps.

Ravioli is served with bread.

NASI 🌱 *soya - sesame*

Vegetarian rice dish with rendang made from tofu and coconut milk, with balls in peanut sauce, a sweet and sour cabbage, serundeng and deep-fried emping chips.

Nasi is served without bread and fries.

CATCH OF THE DAY

Fried fish with a butter sauce, served with potatoes and mixed vegetables.

SCHNITZEL *nuts - gluten - egg - lactose*

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables. Served plain or with choice of pepper or mushroom sauce.

TENDERLOIN *lactose*

Supreme of corn chicken on a Sicilian ratatouille consisting of aubergine, onion, capsicum and capers on a potato mousseline.

TOURNEDOS + €10.00 *egg - lactose*

A nice piece of tenderloin from the grill with Bearnaise sauce, potato and vegetables.

DISH OF THE DAY

Ask our employees about today's daily dish.

DESSERTS

DAME BLANCHE *nuts - lactose*

Our vanilla ice cream classic in a modern twist of hot chocolate sauce topped off with green tea-scented white chocolate shots.

SORBET *nuts - gluten*

Lemon sorbet with fresh strawberries and a pistachio chunk.

NEW YORK CHEESECAKE *nuts - lactose - gluten*

Creamy cheesecake on a crunch of butter biscuits with a strawberry sauce.

FRIANDISES *nuts - lactose - gluten*

With a delicious cup of coffee or tea.

RANGE OF CHEESES + €6.00 *nuts - lactose - gluten*

Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf.

Do you have an allergy? Please let us know!

 Vegetarian