

## 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 caramelized prawns, 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