



DE SCHONE LEI

KRALINGSE BOS • ROTTERDAM

ENTREES

SMOKED MACKEREL SALAD smoked mackerel with spring onion, chinese radish crisp capers and a horseradish dressing	8,50
GOAT'S CHEESE SALAD mixed salad with dates, walnuts, apple syrup, pumpkin and oven roasted goat's cheese	9,50
CRAYFISH SALAD mesclun salad with crayfish, poached egg, avocado, sundried tomatoes and a pepper/lemon mayonnaise	12,50
PORK BELLY slowly cooked pork belly, prepared on the big green egg, with candied veal and served with a sauce of dates and hoisin	9,50
GRILLED SARDINES grilled sardines with a lime/garlic crumble on a tomatoe salad	10,50
STUFFED PORTOBELLO oven prepared portobello mushroom stuffed with pumpkin, chanty tomatoes, walnuts and goats cheese	7,50
RISOTTO bitterballen stuffed with risotto and prawn served and a lobster mayonnaise	9,50
ZUCCHINI/FENNEL SOUP homemade soup made of zucchini and fennel, with garlic cream	6,50

FISH

SEA BASS grilled sea bass with a citrus dressing and baked glasswort winehint: SAUVIGNON BLANC, CARMELLE	18,00
HALIBUT oven cooked black halibut with bundle mushrooms and truffle winehint: VIOGNIER, DMNE. VEDILHAN	17,50
TUNA STEAK grilled tuna steak with sesame seed, terriyaki and shaved horseradish winehint: PINOT GRIGIO, SACCHETTO	17,00
CATCH OF THE DAY daily changing fish dish put together with schmidt zeevis winehint: LET US ADVISE YOU...	16,50

SIDE DISHES

FRENCH FRIES
portion of french fries and mayonaise
2,50

MIXED SALAD
mixed green salad and dressing
2,50



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VEGETARIAN

RAVIOLI ravioli stuffed with ricotta cheese and honey, on roquette salad with pinenuts, tomatoes and a sauce of basil winehint: LET US ADVISE YOU...	16,50
CROP OF THE DAY weekly changing vegetarian course, let us surprise you winehint: LET US ADVISE YOU...	16,50

MEAT

CHURRASCO charcoal grilled, on the big green egg, sirloin with chimmichurri winehint: MONTEPULCIANO, EO	17,50
ENTRECOTE charcoal grilled, on the big green egg, with mushroom butter and spring onion winehint: MALBEC, KAIKEN	19,50
LAMB SKEWER grilled lamb skewer served with yoghurt and a vegetable salad winehint: RIOJA, DON JACOBO	17,50
BLACK ANGUS BURGER hamburger of black angus beef with bacon, old cheese and piccalilly cream served with french fries winehint: CABERNET, DMNE. TARANI	16,50

DESSERTS

APPLE TARTE FINE puff pastry pie with apple, cinnamon ice cream and caramel winehint: MUSCAT, SWEET EMOTIONS	6,50
CREME BRULEE french classic dessert with a twist of pistacchio and homemade bananacake winehint: MONASTRELL, HERETAT DE TAVERNES	6,50
LIMONCELLO MOUSSE mousse made of limoncello, served with lemon sorbet winehint: MUSCAT, SWEET EMOTIONS	6,50
CHEESE PLATTER variety of biological cheese from the Lindenhoff farm winehint: GONZALAEZ BYASS NOE, PEDRO XIMENEZ	11,50

we will gladly inform you on allergens but we **can not guarantee** you that our products are free of allergens.

(diner served from 17.00 - 21.30 uur)