



DE SCHONE LEI

KRALINGSE BOS · ROTTERDAM

ENTREES

GAMBA SHRIMPS cooked gamba's pinched on lemongrass with mango, red peppers and coconut milk	10,50
SMOKED MACKEREL smoked mackerel with spring onion, chinese radish crisp capers and a horseradish dressing	8,50
STUFFED PORTOBELLO oven prepared portobello mushroom stuffed with pumpkin, chanty tomatoes, walnuts and goats cheese	7,50
ROAST BEEF roast beef salad with puffed tomato, pecorino cheese, pumpkin seeds and a basil dressing	9,50
QUICHE quiche made of sweet potato, basil, ricotta, mozzarella, walnuts and a quenelle of mascarpone	7,50
CHEEK OF VEAL candied cheek of veal with red wine gravy and crispy bacon from the big green egg	9,50
SMOKED BELL PEPPER SOUP homemade soup made of smoked bell peppers with almond and garlic cream	6,50

FISH

WOLFFISH skin fried wolffish with pancetta ham on pappardelle pasta and a sauce of sundried tomatoes winehint: SAUVIGNON BLANC, CARMELLE	18,00
RED SNAPPER skin fried red snapper on green herb risotto, grilled white cabbage and a sauce of basil winehint: VIOGNIER, DMNE. VEDILHAN	17,50
DORADE grilled dorade with crispy parsnip and a sauce of truffle and mustard 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

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

BAVETTE charcoal grilled flank steak with homemade garlic butter winehint: MONTEPULCIANO, EO	17,50
ENTRECOTE charcoal grilled entrecote with smoked mushrooms and garlic winehint: MALBEC, KAIKEN	18,50
LAMB CHOPS lamb chops with chimichurri, sand potatoes and grilled fennel winehint: RIOJA, DON JACOBO	18,50
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

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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DESSERTS

BROWNIE brownie with salted caramel, walnuts and honey-yoghurt icecream 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
BOKKENPOOT bokkenpoot filled with white chocolate mousse sided with a stewed pear 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)