



DE SCHONE LEI

KRALINGSE BOS · ROTTERDAM

ENTREES

BREAST OF DUCK fried breast of duck with marinated cabbage, pomegranate and almond	8,50
SEAWEED SALAD salad of seaweed spaghetti with dutch shrimps, sesame, cucumber, coriander and a tahin dressing	9,50
SALMON grilled salmon on spring lettuce with caramelized onions, radish, beetroot and licorice syrup	8,50
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
VEGAN BURGER vegan burger with zucchini, pumpkin, red cabbage, smoked paprika and matured sambal cheese	7,50
CAVOLO NERO SALAD palm cabbage salad with marinated mushrooms, fig, walnut, blue cheese and balsamico cream	9,50
SCAMPI'S big shrimps fried in garlic butter with tomato salsa, dutch apple and a pesto crumble	10,50
POTATO/CUMIN SOUP homemade soup made of sweet potato and cumin with grated grana padano	6,50

FISH

WOLFFISH grilled filet of wolffish with pancetta and a pepper-tomato oil winehint: SAUVIGNON BLANC, CARMELLE	18,50
MACKREL skin grilled filet of mackrel with a parsley-macadamia butter on black spaghetti and green asparagus winehint: VIOGNIER, DMNE. VEDILHAN	18,00
REDFISH skin grilled filet of redfish with sweet potato fries and sauce of blue grapes and mustarded winehint: PINOT GRIGIO, SACCHETTO	17,50
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

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

ESCALOPE escalope with green grilled cabbage, a cruch of rye bread and hazelnut and a roasted garlic sauce winehint: MONTEPULCIANO, EO	18,50
IBERICO charcoal grilled, on the big green egg, sliced steak of iberico pork, with a vegetable skewer and a homemade barbecue sauce winehint: MALBEC, KAIKEN	18,50
TOURNEDO grilled tournedo steak, with mash of celeriac and truffle and a veal gravy wijnthip: RIOJA, DON JACOBO	ladies 19,50 gents 22,50
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

TARTE TATIN puff pastry pie with pear, salted caramel almond-honey icecream winehint: MUSCAT, SWEET EMOTIONS	6,50
TIRAMISU italian homemade classic dessert winehint: MONASTRELL, HERETAT DE TAVERNES	6,50
FRENCH TOAST french toast with a orange-saffran curd and a bourbon-vanilla icecream 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)