



## starters

### SALTY FLAVORS — 10,5

grilled scallop, lobster bisque and smoked halibut

### TENDERLOIN & KING PRAWN — 8,5

raw minced tenderloin steak and king prawn in tempura

### SARDINES — 8,5

grilled sardines with tomato salsa, sea salt and lemon

### RISOTTO & LOBSTER — 8,5

homemade round croquettes of risotto and lobster tails with lobster mayonnaise

### ENTRECÔTE — 9,5

carpaccio of entrecôte, grilled on the big green egg, with parmesan and truffle oil

### GOAT CHEESE SALAD **vega** — 9,5

mixed salad with dates, pecans, apple syrup, blue grapes, beetroot and warm goat cheese

### BULGUR SALAD **vega** — 9,5

bulgur salad with spinach, grated cheese, cucumber, pumpkin seeds, chickpeas and mint

### PUMPKIN SOEP **vega** — 6,5

homemade pumpkin and mango soup

we are happy to inform you on allergens in our dishes but we **can not** guarantee you that our products do not contain allergens



## meat

### RACK OF LAMB — 23,5

fried rack of lamb (new zealand) with a roof of almond and parsley

wine tip: RIOJA, DON JACOBO

### ENTRECÔTE — 18,5

south american entrecôte cooked on the green egg with smoked herb butter and grilled vegetables

wine tip: MONTEPULCIANO, EO

### TOURNEDOS — 20,5

grilled tournedos with a sauce of forest mushrooms and grilled vegetables

ladies

gents

wine tip: MALBEC, KAIKEN

### HAMBURGER — 16,5

black angus beef burger with bacon, aged cheese and piccalilly cream, served with french fries

wine tip: CABERNET, DMNE. TARANI

## fish

### SALMON FILLET — 18,5

grilled salmon fillet with a crunch of anchovy and homemade basil pesto

wine tip: VIOGNIER, DMNE. VEDILHAN

### SEA BASS — 18

grilled sea bass fillet with lime and a tomato salsa

wine tip: GRUNER VELTLINER, DIWALD

### TUNA — 21,5

grilled tuna with sesame and wakame on a bed of black tagliatelle

wine tip: PINOT GRIGIO, SACCHETTO

### CATCH OF THE DAY — 17,5

changing fish dish in collaboration with koman's fish

wine tip: MAY WE ADVISE YOU?

## vegetarian

### RAVIOLI — 17,5

ravioli stuffed with mushrooms and truffle, rucola with pine nuts, tomato and a basil cream sauce

### CROP OF THE DAY — 16,5

changing vegetarian dish in collaboration with van gelder vegetables/fruit

### VEGA BURGER **vega** — 16,5

homemade vegetarian burger from pumpkin, red cabbage, kidney beans, onion and zucchini with paprika tapenade and french fries

## sidedishes

### FRENCH FRIES — 2,5

french fries and mayonnaise

### SALAD — 2,5

green salad

## desserts

### DAME BROWNIE — 7,5

brownie with vanilla ice cream and hot chocolate

wine tip: GONZALAEZ BYASS, PEDRO XIMENEZ

### CRÈME BRÛLÉE — 7

french classic

wine tip: MONASTRELL, HERETAT DE TAVERNES

### RED VELVET CHEESECAKE — 7,5

homemade red velvet cheesecake with oreo cookies

wine tip: MUSCAT, SWEET EMOTIONS

### COCONUT MACARON — 7

homemade coconut macaroon with grilled pineapple and lemon sorbet ice cream

wine tip: MUSCAT, SWEET EMOTIONS

## dinner

served from 17:00 till 21:30 hours