



RESTAURANT
**DE
SCHONE
LEI**
KRALINGSE BOS

starters

RISOTTO & LOBSTER

homemade round croquettes of risotto and lobster tails with lobster mayonnaise

ENTRECÔTE

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

BULGUR SALAD **vegetarian**

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

PUMKIN SOUP **vegetarian**

homemade pumpkin and mango soup

main (served with fries and a mixed salad)

BAVETTE

grilled bavette of simmenthaler beef with smoked herb butter and grilled vegetables

wine tip: **MONTEPULCIANO, EO**

SALMON FILLET

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

wine tip: **VIOGNIER, DMNE. VEDILHAN**

RAVIOLI **vegetarian**

ravioli gevuld met paddestoeltjes en truffel, rucola met pijnboompit, poftomaat en een basilicum roomsaus

wine tip: **CABERNET, DMNE. TARANI**

dessert

CRÈME BRÛLÉE

french classic

wine tip: **MONASTRELL, HERETAT DE TAVERNES**

RED VELVET CHEESECAKE

homemade red velvet cheesecake with oreo cookies

wine tip: **MUSCAT, SWEET EMOTIONS**

CHOCOLATE TRUFFLE CAKE

dark mousse-like chocolate cake with a touch of rum on a hard viennese bottom and finished with french ganache

wine tip: **MUSCAT, SWEET EMOTIONS**

