





ALL DAY MENU

All of our All Day Menu dishes are served with fresh chips and green salad.

INDONESIAN SATAY | €24,95

Indonesian style marinated pork, prawn crackers, relish and pecelsauce.

VEGAN SATAY | €25,95

Indonesian style marinated Seitan Casava crackers, relish and pecelsauce.

BLACK ANGUS BURGER | €19,95

Tomato, cucumber, gherkin, bacon, cheese, “krommesaus”.

VEGAN BURGER | € 22,95

Tomato, cucumber, gherkin, krommesaus

STEAK AND GRAVY

OLD-FASHIONED, TENDER AND PANFRIED

NORMAL (200GR.) €28,95 | XXL (400 GR.) €44,95

SUPPLEMENT FOIS GRAS/BLACK PUDDING | €7,95

SIDE DISHES

FRESH CHIPS | €5,95

GREEN SALAD | €5,95

SEASONAL VEGETABLES | €5,95

BREAD AND DIP | €5,50

SALADS

CARPACCIO SALAD | €19,95 Mixed Lettuce, cucumber, carrot, radish, Truffle-creme, parmesan cheese, broad-beans

THE CHEFS CREATION | € PRICE OF THE DAY

Seasonal salade inspired by the chef

SASHIMI SALAD | € PRICE OF THE DAY

Fresh fish of the day, mixed Lettuce, cucumber, carrot, radish, seasonal vegetables, wakame, sesame-dressing.

GOAT CHEESE SALAD | €20,95

Goat cheese, mixed Lettuce, cucumber, carrot, radish, vegetables of the season, mixed nuts, balsamico

SIDE DISHES

FRESH CHIPS | €5,95

GREEN SALAD | €5,95

SEASONAL VEGETABLES | €5,95

BREAD AND DIP | €5,50

DESSERT

SORBET | €9,95

Fresh fruit of the season , different types of sorbet ice cream

HOMEMADE CHOCOLATE CAKE | €9,95

Salted caramel chocolate fudge topping, creme of white chocolate, chocopops, crumble and vanilla ice cream.

DUTCH CHEESECAKE| €7,95

Quark, pie crust of biscoff, seasonal toppings

THE CHEFS CREATION| €9,95

Dessert made by our chefs

COFFEE AND CHOCOLATES | €9,95

Coffee, espresso, cappuccino or tea served with the unique handmade chocolates of Yuri Cataleya

CHEESE PLATTER | THREE €9,95 | FIVE €13,95

Three or five varying types of cheeses

SGROPPINO | NORMAL €9,95

Typical Italian dessert based on lime, lemon, vodka and prosecco.

Also available in the following flavors (+ €1,00)

Caramel, Passionfruit, Honey and rum

**For a nice glass of red Port or wine paring please ask your
serving attendand**

DMR

