




ENGLISH MENU

Please inform us if you have any dietary wishes!

 = *vegetarian gerecht*

STARTERS

HOME SMOKED NORWEGIAN SALMON

Risotto from the plancha | soy meringue
€ 14.50

SIRLOIN CARPACCIO

Pesto | Reypenaer cheese | cashew | arugula | tomato
€ 14.50

DUTCH TOMATO SOUP ✓

Basil cream
€ 7.50

FOCACCIA ✓

Bell pepper | pesto | cream cheese | olives tapenade
€ 9.00

FLAMMKUCHEN ✓

Beetroot | goat cheese | balsamic syrup
€ 10.50

MAIN COURSES

BLACK ANGUS BURGER

Brioche bread | smokey burger sauce
crispy lettuce | Belgian fries
€ 18.50

PAN FRIED RED BASS

Carrot-flan | roseval | crème fraîche | lime
€ 19.50

SMOTHERED AND GRILLED BEEF

Roseval | piccalilly | seasonal vegetables
€ 21.50

IBERICO FILET

Seasonal vegetables | roseval | Cuban coffee sauce
€ 21.50

PIZZA & OKONOMIYAKI

CLASSIC PIZZA WITH TOMATO SAUCE

You can choose underneath toppings
(4 inclusive, € 1.50 per extra topping)
Bell pepper, olives, sun dried tomato,
Jalapeño peppers, Serrano ham, pepperoni, York ham,
tuna, grilled chicken, red onion, Reypenaer cheese, basil
€ 14.50

OKONOMIYAKI

Japanese savory vegetables pancake | Udon noodles
€ 19.50

DESSERTS

VIENNESSE CAKE

White chocolate ganache | pineapple | raspberry sorbet
€ 8.50

MARBRE FROM EPOISSES

Rye bread | fig confiture
€ 8.50

BROWNIE

Sea salt caramel ice cream | whipped cream
€ 8.50

EXTRAS

Roasted vegetables	€ 4.00
Seasonal salad	€ 4.00
Roseval potatoes	€ 4.00
Belgian fries	€ 3.50