

Starters

Carpaccio		11.50
of Baambrugge free-range beef with rocket salad, pecorino, balsamic, cashew nuts and pine nut salsa <i>Wine suggestion: a glass of Elena Walch "Pinot Grigio" Alto Adige 7.00</i>		
Confit polder hen		8.50
Luke warm served with coleslaw, cashew nuts, mango and pomegranate dressing <i>Wine suggestion: a glass of Lavila "Chardonnay" Coteaux du Languedoc 4.75</i>		
Millefeuille (veg.)		9.50
Goat cheese cream in phyllo millefeuille with yellow pear compote <i>Wine suggestion: a glass of Tenuta Sant Antonio "Soave" Veneto 6.00</i>		
King prawn		12.50
crisply fried with Japanese bread crumbs, salad of fresh garden herbs and salsa of tropical fruit <i>Wine suggestion: a glass of Chateau du Hureau "Saumur" Loire 8.50</i>		
Marinated salmon		10.50
marinated in buttermilk, sea salt, orange and dill, with fresh sweet-sour of cucumber <i>Wine suggestion: a glass of Prado Rey Rueda 5.50</i>		

Sampling (to order from 2 persons)	price per person	14.50
Selection of warm and cold starters, chef's choice <i>Wine suggestion: a glass of La Tordera "Vino Frizzante" Treviso 5.50</i>		

Soups

Italian tomato soup (veg.)		6.00
of Italian pomodori tomatoes with a garniture of pine nuts, nuts and parsley		
Jerusalem artichoke		7.00
Creamy soup of Jerusalem artichoke and potato, perfumed with garlic and smoky bacon		
Manhattan Clam Chowder		9.00
A generous soup with vegetables, tomato, condiments and <u>clams</u> (Venus shells)		

Salades

	small	large
Teriyaki salad	9.50	14.50
Baambrugge beef tenderloin slices with lukewarm noodles, paprika and podded peas cooked oriental style, served with Japanese soy-sesame dressing <i>Wine suggestion: a glass of Louis Jadot "Macon" Bourgogne 6.50</i>		
Caesar salad	10.00	15.00
Classical; with grilled chicken, Parmesan, anchovies, garlic crouton, tomato confit and black olives <i>Wine suggestion: a glass of Domaine Paul Prieur "Sancerre" Loire 8.00</i>		

Main courses

Salmon	19.50
Briefly grilled with risotto of pearl barley and green peas, marinated leeks and beurre blanc <i>Wine suggestion: a glass of Tenuta Sant Antonio "Soave" Veneto 6.00</i>	
Cod	21.50
Slow cooked fillet presente don a garnish of al dente carrots, pink radish and sprinkled with dashi bouillon <i>Wine suggestion: a glass of Elena Walch "Pinot Grigio" Alto Adige 7.00</i>	
Baby sole	22.50
3 baby soles pan-fried in butter, served with a fresh citrus butter, mixed salad and fries <i>Wine suggestion: a glass of Simonsig Estate "Chardonnay" Stellenbosch 6.50</i>	
Parmigiana (veg.)	16.00
Oven dish from southernmost Italy made with eggplant, tomato and buffalo mozzarella, topped with pomodori sauce <i>Wine suggestion: a glass of Lavila "Chardonnay" Coteaux du Languedoc 4.75</i>	
Big BoatHouse Burger	15.50
100% beef (250gr) tomato chutney, homemade sweet & sour, lettuce, onion rings, cheese and crispy bacon <i>Wine suggestion: a glass of Viu Manent "Carmenère" Colchagua Valley 5.00</i>	
Yakatori (veg.)	17.50
Asian skewer of Portobello-mushroom with sushi of red lentils and sweet sour of zucchini and carrot <i>Wine suggestion: a glass of Ramon Roqueta "Tempranillo Oaked" Catalunya 4.75</i>	
Home-marinated free-range chicken saté	18.50
Crispy sautéed and presented with Japanese bread crumbs and grated coconut <i>Wine suggestion: a glass of J. Lohr Winery "Painter Bridge Zinfadel" California 6.00</i>	
Pork	19.50
roasted pink with a crunch of garlic and green herbs, sweet potato and sauce of red onion <i>Wine suggestion: a glass of Baron de Ley "Club Privado" Rioja 5.50</i>	
Surf and Turf	22.50
'Slow Cooked' veal cheek of 'Waterland Moerkalf' with gamba, mousseline of turnips and garlic sauce <i>Wine suggestion: a glass of J. Lohr Winery "Painter Bridge Zinfadel" California 6.00</i>	

Steak & Fries

Aged sirloin of Dutch free-range beef, served with BoatHouse steak sauce, mixed salad and fries

Wine suggestion: Tenuta Sant Antonio "Valpolicella Ripasso" Veneto 8,00

Lady steak (200gr)

24.50

Sirloin steak (300gr)

29.50