

STARTERS

From 17.00 hr

Carpaccio	10.50
Beef tenderloin carpaccio with Parmesan cheese, capers, red onion and pine nuts Choice of balsamic dressing or truffle mayonnaise	
Caesar salad	9.50
Classic Caesar salad with grilled chicken fillet, Romaine lettuce, croutons, Parmesan cheese, capers, anchovies and egg	
Sashimi of salmon	9.50
Sashimi of salmon with sesame seeds, wakame and soya dressing	
Salad with goat cheese cream (veg.)	9.00
stewed yellow pears, walnuts and syrup of balsamico, served with a crostini	
King prawn dish (5 pieces)	12.00
King prawns in spicy garlic oil, served with bread	
Can also be ordered as a main course	19.50
Thai beef	9.50
Carved chuck tender of beef marinated Thai style presented on a salad of head lettuce, podded peas, spring onions and horseradish	
Vegetable quiche (veg.)	6.50
Quiche cooked traditional style with zucchini, dried tomatoes, olives and pine nuts	

Pasta Bredarello	8.50
Tagliatelle with briefly blanched zucchini and carrot, bacon, cherry tomatoes and a tuft of ricotta	
Also be ordered as a main course	14.50

HIGHLY RECOMENDED...

Colonial tasting	14.50
Selection of cold and warm starters, specially selected by our chef	

SOUPS

Tomato soup (veg.)	4.50
Italian tomato soup	
Chef's soup	5.50
Changing soup chosen by the chef, please consult with the staff	
Soto ayam	7.50
Classic dish of oriental chicken broth with cassava crackers, a generous filling of chicken meat, egg, bean sprouts, podded peas and spring onions	

MAIN COURSES

Bouillabaisse	18.00
Traditional summery fish dish with assorted fish varieties, shellfish and crustaceans, served with bread and rouille	
Sea bass	19.00
Whole sea bass presented with baby potatoes, antiboise sauce and a refreshing salad	
Baby soles	21.00
Pan-fried in butter, served salad and remoulade sauce	
King prawn dish (8 pieces)	19.50
King prawns in spicy garlic oil, served with bread and mixed salad	
Pasta Bredarello	14.50
Tagliatelle with briefly blanched zucchini and carrot, bacon, cherry tomatoes and a tuft of ricotta	
Parmigiana (veg.)	17.50
Oven dish from southernmost Italy made of eggplant, tomato and buffalo Mozzarella, topped with pomodori sauce	

Beef tenderloin medallions	19.50
with green vegetables, potato grain You can choose your sauce:	
- Green pepper sauce	
- Mildly spicy tomato salsa	
Pork fillet	18.50
Filled with goat cheese and wrapped in Serrano ham, served with fries, vegetables of the day and honey-thyme sauce	
Curry specialty	17.00
Specialty of the chef! Traditional curry dish with matching garniture	
Spare-ribs	16.50
Home-marinated spare-ribs with a fresh salad and garlic sauce	
Wok-fried chicken, loin beef and shrimps	19.00
in a mildly spicy sauce with vegetables and basmati rice	
Sate, Simply the Best	
Saté served with cassava, pickled cucumber and mayonnaise	
with chicken fillet	15.00
with pork fillet	17.00

All main courses are served with fries

DESSERTS

Cheese cake	6.50
Home made cheese cake with fruit coulis and whipped cream	
Red fruit	7.00
Fresh fruit and sorbet ice cream in a red sauce made of raspberries, forest fruits, red port and crème de cassis	
Dutch tiramisu	7.50
Tiramisu made of chocolate-dipped almond cookies, mascarpone, eggnog and whipped cream	
Bredasche bol	6.00
Dame Blanche; puff with vanilla ice cream, hot chocolate sauce and whipped cream	
Fruit sorbet	6.00
Coupe with fresh fruit, 2 scoops of sorbet ice cream and whipped cream	

HIGHLY RECOMENDED...

Grand Dessert	10.50
A parade of dessert selected by our chef	

Make your dessert complete with a glass of dessert wine	4.00
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Our ice creams are made without artificial colourings or aromas.

DESSERT WINES

Viu Manent Noble Sémillon (Colchagua Vallei, Chili)
Sémillon glass 5.70

Croft Pink Port (Douro, Portugal)
Touriga Francesa, Tinta Roriz en Touriga Nacional glass 4.50

Casa de la Ermita Dulce Monastrell (Jumilla, Spanje)
Monastrell glass 6.70

POUSSE CAFE'S

Coloniale Koffie with Malibu 7.50

Irish Coffee with Irish Coffee 6.50

Jamaican Coffee with Tia Maria 6.50

French Coffee with Cointreau 6.50

Satan's Coffee with Brandy 6.50

D.O.M. Coffee with Benedictine liqueur 6.50

Italian Coffee with Amaretto 6.50

Famous Coffee with The Famous Grouse 6.50

Butterscotch Coffee with caramel liqueur 6.50

Spanish Coffee with Licór 43 6.50

House wines

WHITE

Lavila Blanc (Gascogne, Frankrijk) glass 3.10
Ugni Blanc, Colombard en Gors Manseng bottle 16.50

Lavila Chardonnay (Languedoc, Frankrijk) *Chardonnay* glass 3.60
bottle 18.00

Von der Leyen Zeller Grafschaft Rivaner (Moezel, Duitsland) *Rivaner* glass 3.10
bottle 16.50

RED

Lavila Rouge (Languedoc, Frankrijk) *Grenache, Carignan en Merlot* glass 3.10
bottle 16.50

Ramón Roqueta Tempranillo Oaked (Catalunya, Spanje) glass 3.60
Tempranillo en Cabernet Sauvignon bottle 18.00

ROSE

Lavila Rosé (Languedoc, Frankrijk) *Cinsault, Grenache en Syrah* glass 3.10
bottle 16.50

Special wines

WHITE WINES

Casa Santos Lima Quinta da Espiga Branco (Estremadura, Portugal) bottle 19.00
Fernão pires, Vital, Arinto, Seara nova, Sauvignon e.a.

Simonsig Estate Chenin Blanc (Stellenbosch, Zuid-Afrika) bottle 23.00
Steen

Viu Manent Chardonnay (Colchagua Valleï, Chili) bottle 23.00
Chardonnay

Tenuta Sant'Antonio Soave (Veneto, Italië) bottle 27.00
Garganega, Trebbiano en Chardonnay

Weingut Kurt Angerer Grüner Veltliner 'Kies' (Kamptal, Oostenrijk) bottle 27.00
Grüner Veltliner

Domaine Paul Prieur Sancerre Blanc (Loire, Frankrijk) bottle 41.00
Sauvignon Blanc

Louis Jadot Couvent des Jacobins Blanc (Bourgogne, Frankrijk) bottle 41.00
Chardonnay

ROSE WINE

Maison Virginie Ros (Languedoc, Frankrijk) *Cinsault, Merlot en Syrah* bottle 23.00

RED WINES

Picco del Sole Aglianico (Campania, Italië) bottle 21.00
Aglianico

Dão Sul Quinta de Cabriz Tinto (Dão, Portugal) bottle 23.00
Alfrocheiro, Tinta Roriz en Touriga Nacional

Viu Manent Carmenère (Colchagua Vallei, Chili) *Carmenère* bottle 23.00

Barón de Ley Club Privado (Rioja, Spanje) *Tempranillo* bottle 26.00

Valentin Bianchi Famiglia Malbec (Mendoza, Argentinië) bottle 28.00
Malbec

Strandveld First Sighting Shiraz (Elim, Zuid-Afrika) bottle 32.00
Shiraz

Louis Jadot Couvent des Jacobins Rouge (Bourgogne, Frankrijk) bottle 37.00
Pinot noir

SPARKLING

Laurent-Perrier Brut (Champagne, Frankrijk) bottle 57.50
Chardonnay, Pinot Noir en Pinot Meunier

La Tordera Prosecco Frizzante (Veneto, Italië) *Prosecco* glass 5.00
bottle 25.00

LUNCH

Colonial rolls (Waldkorn or Ciabatta)

Carpaccio	8.00
Smoked chicken with pesto mayonnaise, bacon, tomato, lettuce and cucumber	7.00
Mozzarella, tomato, Serranoham and pesto oil	9.00
Tuna salad	6.00
Raw prepared minced beef	6.00
Salad roll with cheese, ham, tomato, cucumber, lettuce and egg	6.00
Mature cheese	5.00
Semi-matured cheese	4.00

Colonie lunch specials (warm)

Spicy chicken with mushrooms, vegetables and teriyaki sauce	7.50
Hamburger (150 gr) served with fries	9.50

Sandwiches

Our famous clubsandwich with smoked chicken, bacon, tomato, lettuce and egg	8.50
Smoked salmon with cucumber, tomato, lettuce and horseradish cream	9.50

Toasted ham-and-cheese sandwiches

Monsieur Colonie; XL toasted sandwich with ham and cheese	6.50
Madame Colonie; oven-toasted sandwich with goat's cheese, honey, onion and chilli sauce	6.50
Classic toasted ham-and-cheese sandwich	3.50

Hot dishes

Fried eggs Colonie; with ham, cheese, bacon, tomato and mushrooms	8.50
Fried eggs with ham or cheese	7.00
Two traditional croquettes with bread	7.00
Satay on bread; 1 stick of satay	9.00
Saté dish; 2 sticks of satay with chips	15.00
Round steak with chips	16.50
Vegetable quiche with pine nuts and salad	6.50

Main course salads (served with bread and butter)

Carpaccio	10.50
Caesar salad	15.50
Smoked salmon with lettuce, red onion, egg, capers and lime-dill mayonnaise	13.50
Goat cheese; with yellow pears, walnuts and syrup of balsamic	15.50

Soups

Italian tomato soup	4.00
Soup of the day	5.50
Soto ajam; Classic dish of oriental chicken	7.50

Pastry and desserts

Home made hot apfelstrudel with whipped cream*	6.50
Apple pie with whipped cream*	4.00
Chocolate truffle cake with whipped cream*	5.00
"Poffertjes" tiny pancakes with butter, sugar and whipped cream*	4.50
Cheesecake with fruit coulis and whipped cream*	6.50

* without whipped cream; 50 cent discount

DRINKS

Warm

Tea	2.10
Fresh mint tea	3.00
Tea per jug	6.50
Coffee	2.30
Big coffee	3.80
Espresso	2.30
Double espresso	3.90
Cappuccino	2.30
Coffee latte	2.30
Latte Macchiato	2.50
Wiener Melange	2.70
Hot chocolatel	2.90
Without whipped cream	2.30
Irish Coffee	6.50
French Coffee	6.50
Baileys Coffee	6.50
Italian Coffee	6.50
Spanish Coffee	6.50
Café 43	6.50

Beer from the barrel

Jupiler Vaasje S/M/L	2.40/3.50/5.30
Leffe double	3.20
Hoegaarden white	3.50
Monthly beer	from 3.50

Beer bottle

Jupiler	2.50
Hoegaarden white	3.20
Duvel	4.20
Palm	3.60
Leffe tripel	4.00
Hoegaarden Grand Cru	4.00
Hoegaarden rosé bier	3.20
Bellevue Kriek	3.60
Jupiler malt	2.50
Pauwel Kwak	4.00
Corona	4.70

Soft drinks

Coca Cola	2.20
Coca Cola light	2.20
Fanta Orange	2.20
Fanta Cassis	2.30
Sprite	2.20
Nestea	2.60
Sodawater	2.20
Chaudfontaine blue	2.20
Chaudfontaine red (50 cl)	3.90
Chaudfontaine blue (50 cl)	3.90
Bitter lemon	2.30
Tonic	2.30
Dubbel Frisss	3.00
Ginger ale	2.30
Rivella light	2.30
Chocolate milk	2.30
Fristi	2.30
Crodino	2.50
Red Bull	3.80

Juices

Fresh orange juice	3.10
Apple juice	2.40
Orange juice	2.40
Tomato juice	2.40

Wine

Glass of white wine		
(dry or sweet)	from	3.10
Glass of red wine	from	3.10
Glass of rosé wine	from	3.10
Carafe of wine	from	10.50
Bottle of wine	from	16.50
Kir Royal		6.70

Port-Sherry-Vermouth

Martini Rosso. Bianco of Fiero	3.30
Vina 25 PX sherry medium	3.50
Viejo Oloroso sherry medium	3.50
La Ina sherry dry	3.30
Croft port ruby	3.30
Croft port white	3.30
Croft port Tawny	3.30
Croft rosé port	4.50

Gedistilleerd Dutch

Jonge jenever	2.90
Oude jenever	2.90
Bessenjenever	2.90
Vieux	2.90
Jägermeister	2.90
Schrobbelèr	2.90
Corenwijn	3.00
Apfelkorn Lindauer	3.60

Gedistilleerd Buitenlands

Campari	3.50
Eristoff vodka	4.10
Bacardi	4.00
Bacardi Limòn	4.30
Gin Bombay Sapphire	5.00
Tequila Sauza Gold	4.50

Whisky

William Lawson's	4.50
Famous Grouse	4.60
Several other whiskeys	from 4.50
Malt whisky	from 6.50

Digestive

Cognac Courvoisier V.S.	6.00
Cognac Remy Martin V.S.O.P.	7.00
Cognac de Fussygn Selection	5.00
Cognac de Fussygn Supérieur	7.00
Armagnac Clés des Ducs***	5.10
Calvados Père Magloire Fine	5.10
Grappa Julia	4.80

Liquor

Amaretto	4.50
Licor 43	4.50
Sambuca Vaccari	4.50
Tia Maria	4.50
Cointreau	4.50
Drambuie	4.50
D.O.M. Benedictine	4.50
Passoã	4.50
Pisang Ambon	4.50
Southern Comfort	4.50

INFORMATION

Breakfast

Every morning from 07.00 hr we serve a
breakfast buffet € 12.50 per person
(reservations required)

Colonial High Tea (also for groups)

scones. muffins. friandises. sandwiches. petit fours and
tea in different flavoures € 15.00 per person
(reservations required)

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For more information visit our website:

colonie.nl of hotel-de-klok.nl

Have you enjoyed your meal and do you want
somebody to enjoy to?

Please give them an ETENBIJ-gift card!

Do you want some more information? Please enquire with the staff!

From now on online reservation is possible

www.colonie.nl

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