

## STARTERS

### **Carpaccio**

**11.50**

Carpaccio of Baambrugge free-range beef with a refreshing salad, pine nuts, capers and Parmesan cheese

Choice of truffle mayonnaise or balsamic dressing on the carpaccio

### **Goat cheese (veg.)**

**8.50**

Salad with goat cheese cream, yellow pears, walnuts and balsamic syrup, served with a crostini

### **Peking duck**

**9.50**

Pancakes for you to roll, with Peking duck, original hoi-sin sauce, sesame seeds and delicate Chinese vegetables

### **Salmon fillet ceviche**

**9.50**

Latin American dish of marinated and sliced salmon fillet with fresh salsa and garnish of fresh lettuce

## MAIN COURSES

### **Risotto Verde**

**17.50**

Risotto with green peas, broad beans, green asparagus and ricottacheese marinated in lemon

### **Cod**

**19.50**

Slowly cooked cod, sprinkled with light dashi bouillon and carrots cooked with lemon grass, pink radish and noodles

### **Veal sirloin steak (220 gr.)**

**23.50**

Grilled tender veal sirloin steak of sustainable free-range beef, served with potato strudel, seasonal vegetables and roasted garlic jus

### **'Colonial' saté**

**17.50**

Marinated pork fillet skewer and chicken fillet skewer with oriental vegetables, fries and our well-known saté sauce

# DESSERTS

<b>Dame blanche</b> Vanilla ice cream with warm chocolate sauce and chocolate spaghetti	<b>6.50</b>
<b>Dutch tiramisu</b> Tiramisu with chocolate-dipped almond cookies, Mascarpone and egg liquer	<b>7.50</b>
<b>Tarte Tatin</b> Warm tarte tatin of apple wedges, served with a quenelle of rum-cinnamon strained yoghurt	<b>7.00</b>
<b>Cheese platter with a glass of aged port</b> Selection of organic cheeses served with pan forte	<b>16.50</b>
Without port	<b>12.00</b>

Our ice cream is made without artificial colouring or flavouring additives