

# Starters

<b>Bread with assorted spreads</b> Tasty bun with tapenade and herb butter	<b>3.50</b>
<b>Goat cheese (veg.)</b> Salad with goat cheese cream, yellow pears, walnuts and balsamic syrup, served with a crostini <i>Wine suggestion: Paul Prieur Sancerre</i>	<b>8.50</b>
<b>Carpaccio</b> 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 <i>Wine suggestion: Viu Manent Chardonnay</i>	<b>11.50</b>
<b>Caesar salade</b> with shrimps, smoked chicken, Parmesan, egg, olives and anchovies, with Caesar dressing <i>Wine suggestion: Paul Prieur Sancerre</i>	<b>13.50</b>
<b>Peking duck</b> Pancakes for you to roll, with Peking duck, original hoi-sin sauce, sesame seeds and delicate Chinese vegetables <i>Wine suggestion: Viu Manent Carmenère</i>	<b>9.50</b>
<b>Salmon fillet ceviche</b> Latin American dish of marinated and sliced salmon fillet with fresh salsa and garnish of fresh lettuce <i>Wine suggestion: Simonsig Chardonnay</i>	<b>9.50</b>
<b>Oriental king prawn surprise</b> King prawns crisply fried with Japanese bread crumbs, served with a salad of fresh herbs and salsa of mango and pineapple <i>Wine suggestion: Viu Manent Chardonnay</i>	<b>12.50</b>

## WARMLY RECOMMENDED...

<b>Parade of small starters</b> Composed by the chef <i>Wine suggestion: Elena Walch Pinot Grigio</i>	<b>14.50</b>
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<b>Ravioli Grandi (veg.)</b>	<b>7.00</b>
Large ravioli with tomato-Mozzarella filling in garden herb bouillon, served with ricotta cream	
<i>Wine suggestion: Simonsig Chardonnay</i>	
<b>1/2 dozen oysters</b>	<b>14.00</b>
<b>"A bakers dozen" oysters</b>	<b>28.00</b>
Oysters, straight from the market	
<i>Wine suggestion: Conde de Caralt Cava Brut</i>	

## Soups

<b>Green spring soup</b>	<b>6.00</b>
Creamy green pea soup with mint and smoked bacon crisps	
<b>Italian tomato soup (veg.)</b>	<b>5.50</b>
of ripe pomodori tomatoes garnished with fresh basil	

### WARMLY RECOMMENDED...

<b>Chef's soup</b>	<b>6.50</b>
Daily soup special selected by the chef, varies daily	

## Vegetarian & Fish dishes

<b>Portobello burger</b> Burger of red lentils with sweet & sour cucumber, tomato salsa, braised little gem, a Portobello "bun" and piquant cocktail sauce <i>Wine suggestion: Club Privado Rioja</i>	<b>16.50</b>
<b>Risotto Verde</b> Risotto with green peas, broad beans, green asparagus and ricotta cheese marinated in lemon <i>Wine suggestion: Viu Manent Chardonnay</i>	<b>17.50</b>
<b>Baby soles</b> Baby sole pan-fried in butter, glazed with lemon, parsley and white wine, served with salad, fries and remoulade sauce <i>Wine suggestion: Simonsig Estate Chardonnay</i>	<b>22.00</b>
<b>Cod</b> Slowly cooked cod, sprinkled with light dashi bouillon and carrots cooked with lemon grass, pink radish and noodles <i>Wine suggestion: Viu Manent Chardonnay</i>	<b>19.50</b>

### WARMLY RECOMMENDED...

<b>Selected fish</b> Fresh catch of the day, cooked the way only our Chef knows	<b>daily price</b>
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# Meats

<b>Steak</b> Fried steak with fries, salad and green pepper sauce <i>Wine suggestion: Viu Manent Carmenère</i>	<b>16.50</b>
<b>Guinea fowl Saltimbocca</b> Italian guinea fowl suprême with Parma ham and sage, veal jus, spring mushrooms and Nicola oven potatoes <i>Wine suggestion: Painterbridge Zinfandel</i>	<b>20.50</b>
<b>Caesar grand salad</b> with shrimps, smoked chicken, Parmesan, egg, olives and anchovies, with Caesar dressing <i>Wine suggestion: Paul Prieur Sancerre</i>	<b>17.00</b>
<b>Wokki Wokki</b> Our good old wok dish with marinated chicken, beef tenderloin and king prawns in a lightly piquant sauce, served with basmati rice <i>Wine suggestion: Roqueta Tempranillo</i>	<b>20.00</b>
<b>Veal sirloin steak (220 gr.)</b> Grilled tender veal sirloin steak of sustainable free-range beef, served with potato strudel, seasonal vegetables and roasted garlic jus <i>Wine suggestion: Tenuta Sant' Antonio Valpolicella Ripasso Monti Garbi</i>	<b>23.50</b>
<b>'Colonial' saté</b> Marinated pork fillet skewer and chicken fillet skewer with oriental vegetables, fries and our well-known saté sauce <i>Wine suggestion: Painterbridge Zinfandel</i>	<b>17.50</b>

## WARMLY RECOMMENDED...

<b>De Colonie "Special"</b> Meat special of the day, cooked the way only our Chef knows	<b>daily price</b>
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## Desserts

<b>Dame blanche</b>	<b>6.50</b>
Vanilla ice cream with warm chocolate sauce and chocolate spaghetti <i>Wine suggestion: Monastrell</i>	
<b>Dutch tiramisu</b>	<b>7.50</b>
Tiramisu with chocolate-dipped almond cookies, Mascarpone and egg liqueur <i>Wine suggestion: Monastrell</i>	
<b>Fruity sherbet</b>	<b>7.50</b>
Three different sherbet flavours presented with fresh fruit <i>Wine suggestion: Croft Pink Port</i>	
<b>Tarte Tatin</b>	<b>7.00</b>
Warm tarte tatin of apple wedges, served with a quenelle of rum-cinnamon strained yoghurt <i>Wine suggestion: Semillon</i>	
<b>Cheese platter with a glass of aged port</b>	<b>16.50</b>
Selection of organic cheeses served with pan forte	
Without port	12.00

### WARMLY RECOMMENDED...

<b>Grand dessert: Keep the love alive!</b>	<b>9.50</b>
Various luscious delicacies put together by the chef <i>Wine suggestion: Semillon</i>	

Our ice cream is made without artificial colouring or flavouring additives

## DESSERT WINES

### ***Viu Manent Noble Sémillon (Colchagua Vallei, Chile)***

<i>Sémillon</i>	glass	5.00
Noble, refreshing and sweet late harvest wine with impressions of pineapple, papaya, walnut, honey, apricot and caramelized apple	per bottle	25.00

### ***Casa de la Ermita Dulce Monastrell (Jumilla, Spain)***

<i>Monastrell</i>	glass	5.50
Full, concentrated ripe red wine with a pleasantly controlled sweetness, elegant fraîcheur and a long aftertaste with tones of chocolate and leather	per bottle	27.50

### ***Croft Pink Port (Douro, Portugal)***

<i>Touriga Francesa, Tinta Roriz and Touriga Nacional</i>	glass	6.00
Tempting and full of berries, cherries, blossom and raspberry	per bottle	30.00

## POUSSE CAFES

**Coffee\* Complete** with bonbons and a tiny glass of liqueur (coffee, espresso, cappuccino, white coffee, decaffeinated coffee and/or tea) 6.75

**Irish Coffee** with Irish whiskey, bastard sugar and cream 6.50

**Spanish Coffee** with Spanish coffee liqueur and cream 6.50

**French Coffee** with French orange liqueur and cream 6.50

**Satan's Coffee** with brandy, ginger syrup and cream 6.50

**Brasilian Coffee** with French and Spanish liqueur and cream 6.50

**D.O.M. Coffee** with Benedict liqueur and cream 6.50

**Italian Coffee** with Italian almond liqueur and cream 6.50

**Baileys Coffee** with Baileys and cream 6.50

### WARMLY RECOMMENDED...

<b>Colonial Coffee</b> with coconut liqueur, cane sugar, brown rum and cream	7.00
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## House wines

### WHITE

<b>Barón de Ley Club Privado (Rioja, Spanje)</b>	glass bottle	3.50 18.00
<b>Lavila Chardonnay (Languedoc, France) Chardonnay</b>	glass bottle	4.75 23.50
<b>Von der Leyen Zeller Graftschaft Rivaner (Moezel, Germany) Rivaner</b>	glass bottle	3.50 18.00

### RED

<b>Virginie (Languedoc, France) Syrah en Grenache</b>	glass bottle	3.50 18.00
<b>Ramón Roqueta Tempranillo Oaked (Catalunya, Spain) Tempranillo en Cabernet Sauvignon</b>	glass bottle	4.75 23.50

### ROSE

<b>Lavila Rosé (Languedoc, France) Cinsault, Grenache en Syrah</b>	glass bottle	3.50 18.00
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## Special wines

### WHITE WINES

<b>PradoRey Verdejo Viura (Rueda, Spain) Verdejo</b>	bottle	26.00
<b>Viu Manent Chardonnay (Colchagua Vallei, Chili) Chardonnay</b>	glass bottle	5.10 25.50
<b>Tenuta Sant'Antonio Soave (Veneto, Italy) Garganega, Trebbiano en Chardonnay</b>	glass bottle	5.50 27.50
<b>Simonsig Estate Chardonnay (Stellenbosch, South Afrika) Chardonnay</b>	glass bottle	6.00 30.00
<b>Elena Walch Pinot Grigio (Alto Adige, Italy) Pinot Grigio</b>	glass bottle	6.60 33.00
<b>Domaine Paul Prieur Sancerre Blanc (Loire, France) Sauvignon Blanc</b>	bottle	41.00
<b>Matakana Estate Sauvignon Blanc (Marlborough, New Sealand) Sauvignon Blanc</b>	bottle	43.50

## ROSE WINE

### Virginie (Languedoc, France)

*Cinsault, Merlot en Syrah*

bottle 23.50

## RED WINES

### Viu Manent Carmenère (Colchagua Valley, Chili)

*Carmenère*

glass 5.00  
bottle 25.00

### Barón de Ley Club Privado (Rioja, Spain)

*Tempranillo*

glass 5.20  
bottle 26.00

### J. Lohr Winery Painterbridge Zinfandel (Californië, USA)

*Zinfandel*

glass 5.80  
bottle 29.00

### Louis Jadot Mâcon Rouge (Mâconnais, France)

*Pinot Noir en Gamay*

bottle 37.00

### Tenuta Sant'Antonio Valpolicella Ripasso Monti Garbi (Veneto, Italy)

*Corvinone, Corvina, Rondinella, Croatina en Oseleta*

glass 7.90  
bottle 39.50

### Domaine Paul Prieur Sancerre Rouge Fût de Chêne (Loire, France)

*Pinot Noir*

bottle 41.00

### Luigi Einaudi Barolo (Piemonte, Italy)

*Nebbiolo*

bottle 65.00

## SPARKLING

### Laurent-Perrier Brut (Champagne, France)

*Chardonnay, Pinot Noir en Pinot Meunier*

bottle 69.00

### La Tordera Prosecco Frizzante (Veneto, Italy) Prosecco

glass 5.50  
bottle 27.50

### Conde de Caralt Cava Brut (Penedès, Spain)

*Macabeo, Parellada en Xarel-lo*

glass 5.90  
bottle 29.50

## LUNCH MENU

<b>Colonial carpaccio</b>	11.50
<b>Satay à la Colonie</b>	14.50
<b>Two traditional "Van Dobben"-croquettes</b> with bread and mustard	7.50
<b>Chicken club sandwich</b> with bacon, cheese, egg, tomato, lettuce and twister fries	10.50
<b>Smoked salmon club sandwich</b> with chive cream cheese, egg, capers, lettuce and twister fries	11.50
<b>Croque Colonie</b> , with goat's cheese, ham, honey, onion, tomato and chilli sauce	8.50
<b>Various open sandwiches and omelettes</b> with ham or cheese	from 7.50
<b>Fried eggs</b> with ham, cheese, bacon, tomato and mushrooms	9.00
<b>Pancakes XL for you to roll, with Peking duck</b> , original hoi-sin sauce, sesame seeds and delicate Chinese vegetables	15.50
<b>SALADS</b>	
<b>Caesar salad</b> with shrimps and smoked chicken, Parmesan, egg, olives en anchovies, with Caesar dressing	17.00
<b>Salad with smoked salmon</b> , red onion, capers and horseradish cream	13.50
<b>Salad with goat cheese cream</b> , stewed yellow pears, walnuts and balsamic syrup, served with country bread	12.50
<b>Colonial salad</b> , a selection of small bites	14.50

## **BREAD**

### **Choice of waldkorn, ciabatta or Italian breadroll**

**Young cheese or Mature cheese** with mustard mayonnaise 6.50

**'Healthy'**, with cheese, ham, egg, salad and chive cream cheese 7.50

**Farmhouse ham** with honey-mustard dressing 6.50

**Smoked salmon**, with bacon and cream of horseradish 9.00

**Tuna salad** 8.00

**Brie**, luke warm, with honey and pine nuts 7.00

**Spicy wokked chicken** with vegetables, cashew nuts and teriyaki sauce 8.50

## **Colonie lunch specials**

**Lunch of the day** 7,50

**Noon special** 9,95

3 mini buns topped with a fried egg, a croquette and Russian salad

## **SOUP**

**Soup of the chef** 6.50

**Creamy tomato soup** 5.50

**Green spring soup** 6.00

## **SWEETS**

**Apple strudel** straight out of the oven 6.50

**Dutch tiramisu** with chocolate-dipped almond cookies, Mascarpone and egg liquor 7.50

**Apple pie** 3.50

**All dishes from the dinner menu are available during lunch.**