

Starters

Goat cheese (veg.)	9.50
Salad with goat cheese cream, yellow pears, walnuts and balsamic syrup, served with a crostini	
Carpaccio	12.00
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	
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	10.50
Latin American dish of marinated and sliced salmon fillet with fresh salsa and garnish of fresh lettuce	

Main courses

Risotto Verde (veg.)	17.50
Risotto with green peas, broad beans, green asparagus and ricotta cheese 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	18.50
Marinated pork fillet skewers with oriental vegetables, fries and our well-known saté sauce	

Desserts

Dame blanche **6.50**

Vanilla ice cream with warm chocolate sauce and chocolate spaghetti

Dutch tiramisu **7.50**

Tiramisu with chocolate-dipped almond cookies, Mascarpone and egg liqueur

Tarte Tatin **7.00**

Warm tarte tatin of apple wedges, served with a quenelle of rum-cinnamon strained yoghurt

Cheese platter with a glass of aged port **16.50**

Selection of organic cheeses served with pan forte

Without port **12.00**

Ons ijs is bereid zonder kunstmatige kleur- en geurstoffen.