

Starters

Bread with assorted spreads **3.50**
Tasty bun with tapenade, aioli and herb butter

Goat cheese (veg.) **9.50**
Salad with goat cheese cream, yellow pears, walnuts and balsamic syrup, served with a crostini
Wine suggestion: Paul Prieur Sancerre

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
Wine suggestion: Viu Manent Chardonnay

Caesar salad **13.50**
with shrimps and smoked chicken, Parmesan, egg, olives and anchovies, with Caesar dressing
Wine suggestion: Paul Prieur Sancerre

Peking duck **9.50**
Pancakes for you to roll, with Peking duck, original hoi-sin sauce, sesame seeds and delicate Chinese vegetables
Wine suggestion: Viu Manent Carmenère

Salmon fillet ceviche **10.50**
Latin American dish of marinated and sliced salmon fillet with fresh salsa and garnish of fresh lettuce
Wine suggestion: Simonsig Chardonnay

Oriental king prawn surprise **13.00**
King prawns crisply fried with Japanese bread crumbs, served with a salad of fresh herbs and salsa of mango and pineapple
Wine suggestion: Viu Manent Chardonnay

WARMLY RECOMMENDED...

Parade of small starters 15.00 Composed by the chef <i>Wine suggestion: Elena Walch Pinot Grigio</i>

Ravioli Grandi	7.50
Large ravioli with tomato-Mozzarella filling in garden herb bouillon, served with ricotta cream	
<i>Wine suggestion: Simonsig Chardonnay</i>	
1/2 dozen oysters	14.00
"A bakers dozen" oysters	28.00
Oysters, straight from the market	
<i>Wine suggestion: Conde de Caralt Cava Brut</i>	

Soups

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

WARMLY RECOMMENDED...

Chef's soup	6.50
Daily soup special selected by the chef, varies daily	

Vegetarian & Fish dishes

Portobello burger (veg.) **16.50**

Burger of red lentils with sweet & sour cucumber, tomato salsa, braised little gem, a Portobello "bun" and spicy cocktail sauce

Wine suggestion: Club Privado Rioja

Risotto Verde (veg.) **17.50**

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

Wine suggestion: Viu Manent Chardonnay

Baby soles **22.50**

Baby sole pan-fried in butter, glazed with lemon, parsley and white wine, served with salad, fries and remoulade sauce

Wine suggestion: Simonsig Estate Chardonnay

Cod **19.50**

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

Wine suggestion: Viu Manent Chardonnay

WARMLY RECOMMENDED...

Selected fish	daily price
Fresh catch of the day cooked chef style	

Meats

Steak	16.50
Fried steak with fries, salad and green pepper sauce <i>Wine suggestion: Viu Manent Carmenère</i>	
Guinea fowl Saltimbocca	20.50
Italian guinea fowl suprême with Parma ham and sage, veal jus, spring mushrooms and Nicola oven potatoes <i>Wine suggestion: Painterbridge Zinfandel</i>	
Caesar grand salad	17.00
with shrimps, smoked chicken, Parmesan, egg, olives and anchovies, with Caesar dressing <i>Wine suggestion: Paul Prieur Sancerre</i>	
Wokki Wokki	20.50
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>	
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 <i>Wine suggestion: Tenuta Sant' Antonio Valpolicella Ripasso Monti Garbi</i>	
'Colonial' saté	18.50
Marinated pork fillet skewers with oriental vegetables, fries and our well-known saté sauce <i>Wine suggestion: Painterbridge Zinfandel</i>	

WARMLY RECOMMENDED...

De Colonie "Special"

daily price

Meat special of the day, cooked the way only our Chef knows

Desserts

Dame blanche	6.50
Vanilla ice cream with warm chocolate sauce and chocolate spaghetti <i>Wine suggestion: Monastrell</i>	
Dutch tiramisu	7.50
Tiramisu with chocolate-dipped almond cookies, Mascarpone and egg liqueur <i>Wine suggestion: Monastrell</i>	
Fruity sherbet	8.00
Three different sherbet flavours presented with fresh fruit <i>Wine suggestion: Croft Pink Port</i>	
Tarte Tatin	7.00
Warm tarte tatin of apple wedges, served with a quenelle of rum-cinnamon strained yoghurt <i>Wine suggestion: Semillon</i>	
Cheese platter with a glass of aged port	16.50
Selection of organic cheeses served with pan forte	
Without port	12.00

WARMLY RECOMMENDED...

Grand dessert: Keep the love alive!	10.50
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 or tea) 6.75

Irish Coffee with Irish whiskey, bastard sugar and cream 6.75

Spanish Coffee with Spanish coffee liqueur and cream 6.75

French Coffee with French orange liqueur and cream 6.75

Satan's Coffee with brandy, ginger syrup and cream 6.75

Brasilian Coffee with French and Spanish liqueur and cream 6.75

D.O.M. Coffee with Benedict liqueur and cream 6.75

Italian Coffee with Italian almond liqueur and cream 6.75

Baileys Coffee with Baileys and cream 6.75

Colonial Coffee with coconut liqueur, cane sugar, brown rum and cream	7.00
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House wines

WHITE

Virginie (Languedoc, France) Sauvignon blanc glass 3.75
bottle 19.50

Lavila Chardonnay (Languedoc, France) Chardonnay glass 4.75
bottle 23.50

Von der Leyen Zeller Graftschaft Rivaner (Moezel, Germany) Rivaner glass 3.75
bottle 19.50

RED

Virginie (Languedoc, France) Syrah en Grenache glass 3.75
bottle 19.50

Ramón Roqueta Tempranillo Oaked (Catalunya, Spain) glass 4.75
Tempranillo en Cabernet Sauvignon bottle 23.50

ROSE

Lavila Rosé (Languedoc, France) Cinsault, Grenache en Syrah glass 3.75
bottle 19.50

Special wines

WHITE WINES

PradoRey Verdejo Viura (Rueda, Spain) bottle 26.00
Verdejo

Viu Manent Chardonnay (Colchagua Vallei, Chili) glass 5.10
Chardonnay bottle 25.50

Tenuta Sant'Antonio Soave (Veneto, Italy) glass 5.50
Garganega, Trebbiano en Chardonnay bottle 27.50

Simonsig Estate Chardonnay (Stellenbosch, South Afrika) glass 6.00
Chardonnay bottle 30.00

Elena Walch Pinot Grigio (Alto Adige, Italy) glass 6.60
Pinot Grigio bottle 33.00

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

Matakana Estate Sauvignon Blanc (Marlborough, New Sealand) bottle 43.50
Sauvignon Blanc

ROSE WINE

Virginie (Languedoc, France) bottle 23.50
Cinsault, Merlot en Syrah

RED WINES

Viu Manent Carmenère (Colchagua Valley, Chili) glass 5.00
Carmenère bottle 25.00

Barón de Ley Club Privado (Rioja, Spain) glass 5.20
Tempranillo bottle 26.00

J. Lohr Winery Painterbridge Zinfandel (Californië, USA) glass 5.80
Zinfandel bottle 29.00

Louis Jadot Mâcon Rouge (Mâconnais, France) bottle 37.00
Pinot Noir en Gamay

Tenuta Sant'Antonio Valpolicella Ripasso Monti Garbi (Veneto, Italy) glass 7.90
Corvinone, Corvina, Rondinella, Croatina en Oseleta bottle 39.50

Domaine Paul Prieur Sancerre Rouge Fût de Chêne (Loire, France) bottle 41.00
Pinot Noir

Luigi Einaudi Barolo (Piemonte, Italy) bottle 65.00
Nebbiolo

SPARKLING

Laurent-Perrier Brut (Champagne, France) bottle 69.00
Chardonnay, Pinot Noir en Pinot Meunier

La Tordera Prosecco Frizzante (Veneto, Italy) Prosecco glass 5.50
bottle 27.50

Conde de Caralt Cava Brut (Penedès, Spain) glass 5.90
Macabeo, Parellada en Xarel-lo bottle 29.50

LUNCH MENU

Colonial carpaccio		12.00
Satay à la Colonie (1 skewer 13,00)	2 skewers	18.50
Two traditional "Van Dobben"-croquettes on bread		7.75
Chicken club sandwich with bacon, cheese, egg, tomato, lettuce and twister fries		10.75
Smoked salmon club sandwich with chive cream cheese, egg, capers, lettuce and twister fries		11.75
Croque Colonie , with goat's cheese, ham, honey, onion, tomato and chilli sauce		8.75
Various open sandwiches and omelettes with ham or cheese	from	7.75
Fried eggs with ham, cheese, bacon, tomato and mushrooms		9.50
Pancakes XL for you to roll, with Peking duck , original hoi-sin sauce, sesame seeds and delicate Chinese vegetables		15.50

SALADS

Caesar salad with shrimps and smoked chicken, Parmesan, egg, olives en anchovies, with Caesar dressing		18.00
Salad with smoked salmon , red onion, capers and horseradish cream		13.75
Salad with goat cheese cream , stewed yellow pears, walnuts and balsamic syrup, served with country bread		13.00
Colonial salad , a selection of small bites		14.75

BREAD

Choice of waldkorn, ciabatta or Italian breadroll	
Young cheese or Mature cheese with mustard mayonnaise	6.75
'Healthy' , with cheese, ham, egg, salad and chive cream cheese	7.75
Farmhouse ham with honey-mustard dressing	6.75
Smoked salmon , with bacon and cream of horseradish	9.25
Tuna salad	8.25
Brie , luke warm, with honey and pine nuts	7.25
Carpaccio	9.50
Spicy wokked chicken with vegetables, cashew nuts and teriyaki sauce	8.75

SOUPS

Soup of the chef	6.50
Creamy tomato soup	5.50
Green spring soup	6.00

SWEETS

Apple strudel straight out of the oven	4.75
Dutch tiramisu with chocolate-dipped almond cookies, mascarpone and egg liquor	7.50

All dishes from the dinner menu are available during lunch.