

Starters

Italian tomato soup (veg.) of ripe pomodori tomatoes garnished with fresh basil	4.50
Carpaccio 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	9.50
Salmon fillet ceviche Latin American dish of marinated and sliced salmon fillet with salsa marinade and garnish of fresh lettuce	9.00
Goat cheese (veg.) Salad with goat cheese cream, yellow pears, walnuts and balsamic syrup, served with a crostini	8.50

Main courses

Risotto Verde Risotto with green peas, broad beans, green asparagus and ricotta cheese marinated in lemon	17.50
Baby soles Baby soles pan-fried in butter, glazed with lemon, parsley and white wine, served with salad, fries and remoulade sauce	19.00
Steak Fried steak with fries, salad and green pepper sauce	16.50
'Colonial' saté	15.50

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

Desserts

Dame blanche Vanilla ice cream with warm chocolate sauce and chocolate spaghetti	5.50
Dutch tiramisu Tiramisu with chocolate-dipped almond cookies, Mascarpone and egg liquor	6.50
Fruity sherbet Three different sherbet flavours presented with fresh fruit	7.50
Cheese platter with a glass of aged port Selection of organic cheeses served with pan forte	16.50
Without port	12.00

Our ice cream is made without artificial colouring or flavouring additives