

## Starters

<b>Bread with assorted spreads</b>	<b>3.50</b>
Tasty bun with tapenade and herb butter	
<b>Goat cheese (veg.)</b>	<b>8.50</b>
Salad with goat cheese cream, yellow pears, walnuts and balsamic syrup, served with a crostini	
<i>Wine suggestion: Paul Prieur Sancerre</i>	
<b>Carpaccio</b>	<b>9.50</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>Caesar salad</b>	<b>13.50</b>
with shrimps and smoked chicken, Parmesan, egg, olives and anchovies, with Caesar dressing	
<i>Wine suggestion: Paul Prieur Sancerre</i>	
<b>Peking duck</b>	<b>9.50</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>Mackerel</b>	<b>7.00</b>
Mackerel rillettes with a salad of fennel and apple, baby potatoes, green asparagus and refreshing yoghurt dressing	
<i>Wine suggestion: Paul Prieur Sancerre</i>	
<b>Salmon fillet ceviche</b>	<b>9.00</b>
Latin American dish of marinated and sliced salmon fillet with salsa marinade and garnish of fresh lettuce	
<i>Wine suggestion: Simonsig Chardonnay</i>	

### WARMLY RECOMMENDED...

<b>Parade of small starters</b>	<b>14.50</b>
Composed by the chef	
<i>Wine suggestion: Elena Walch Pinot Grigio</i>	

**Oriental king prawn surprise** **12.50**

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*

**Ravioli Grandi (veg.)** **6.00**

Large ravioli with tomato-Mozzarella filling in garden herb bouillon, served with ricotta cream

*Wine suggestion: Simonsig Chardonnay*

**1/2 dozen oysters** **14.00**

Oysters, straight from the market

*Wine suggestion: Conde de Caralt Cava Brut*

## Soups

**Green spring soup** **5.50**

Creamy green pea soup with mint and smoked bacon crisps

**Italian tomato soup (veg.)** **4.50**

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** **16.50**

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

*Wine suggestion: Club Privado Rioja*

**Risotto Verde** **17.50**

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

*Wine suggestion: Viu Manent Chardonnay*

**Baby soles** **19.00**

Baby soles 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...

<b>Selected fish</b>	<b>daily price</b>
Fresh catch of the day cooked chef style	

## Meats

<b>Steak</b>	<b>16.50</b>
Fried steak with fries, salad and green pepper sauce <i>Wine suggestion: Roqueta Tempranillo</i>	
<b>Guinea fowl Saltimbocca</b>	<b>19.50</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>Baam"burger"</b>	<b>14.50</b>
Burger of Baambrugge free-range beef with homemade pickles, free-range pork bacon, crunchy little gem salad and a somewhat spicy tomato salsa, served with fries <i>Wine suggestion: Viu Manent Carmènere</i>	
<b>Wokki Wokki</b>	<b>20.00</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>Caesar salad</b>	<b>17.00</b>
with shrimps and smoked chicken, Parmesan, egg, olives and anchovies, with Caesar dressing <i>Wine suggestion: Paul Prieur Sancerre</i>	
<b>'Colonial' saté</b>	<b>15.50</b>
Marinated pork fillet skewers with oriental vegetables, fries and our well-known saté sauce <i>Wine suggestion: Painterbridge Zinfandel</i>	

### WARMLY RECOMMENDED...

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

# Desserts

**Dame blanche** **5.50**

Vanilla ice cream with warm chocolate sauce and chocolate spaghetti

*Wine suggestion: Monastrell*

**Dutch tiramisu** **6.50**

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

*Wine suggestion: Monastrell*

**Fruity sherbet** **7.50**

Three different sherbet flavours presented with fresh fruit

*Wine suggestion: Croft Pink Port*

**Tarte Tatin** **7.00**

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

*Wine suggestion: Semillon*

**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!** **9.50**

Various luscious delicacies put together by the chef

*Wine suggestion: Semillon*

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

<b>Coffee* Complete</b> with bonbons and a tiny glass of liqueur (coffee, espresso, cappuccino, white coffee, decaffeinated coffee or tea)	6.75
<b>Irish Coffee</b> with Irish whiskey, bastard sugar and cream	6.50
<b>Spanish Coffee</b> with Spanish coffee liqueur and cream	6.50
<b>French Coffee</b> with French orange liqueur and cream	6.50
<b>Satan's Coffee</b> with brandy, ginger syrup and cream	6.50
<b>Brasilian Coffee</b> with French and Spanish liqueur and cream	6.50
<b>D.O.M. Coffee</b> with Benedict liqueur and cream	6.50
<b>Italian Coffee</b> with Italian almond liqueur and cream	6.50
<b>Baileys Coffee</b> 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

**Virginie (Languedoc, France) Sauvignon blanc** glass 3.50  
bottle 18.00

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

**Von der Leyen Zeller Graftschaft Rivaner (Moezel, Germany) Rivaner** glass 3.50  
bottle 18.00

### RED

**Virginie (Languedoc, France) Syrah en Grenache** glass 3.50  
bottle 18.00

**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 3.50  
bottle 18.00

## Special wines

### WHITE WINES

**PradoRey Verdejo Viura (Rueda, Spain)** bottle 26.00  
*Verdejo*

**Viu Manent Chardonnay (Colchagua Valle, 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 Zealand)** 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



## **BREAD**

### **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 chicken**

with wokked vegetables, red pepper and chilli sauce 8.50

### **Colonie lunch specials**

**Fried eggs** with ham or cheese 5.50

**'Healthy'**, with cheese, ham, cucumber, lettuce and egg 5.00

**12-hour** 12.00

Bread with cheese, Bread with croquet, bun with tuna salad,  
Tomato soup, Scrambled egg with salmon  
and a glass of orange juice or (butter)milk

### **Soup**

Soup of the chef 6.50

Creamy tomato soup 4.50

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 6.50

Apple pie 3.50

Chocolate truffle pie 5.50

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