

## **Starters**

### **Vegetarian**

Different preparations of aubergine with pan fried spelt, walnut and lemon oil,  
herb salad

**€ 15,50**

### **Smoked organic salmon**

Home smoked and sashimi sliced with capers, horseradish cream and red onion

**€ 15,50**

### **Halibut**

Pan fried filet with green peas and asparagus, dried peas,  
grilled la ratte potato and foam of asparagus

**€ 16,50**

### **Cod fish**

Lightly smoked wit grey shrimp, salad of avocado and Spanish pepper,  
jelly and foam of shrimp, different preparations of lemon

**€ 15,50**

### **Sweetbread of veal**

Pan fried with oxtail and a ragout of veal tongue and mushrooms,  
heart of lettuce

**€ 19,50**

### **Breast of duck**

Prepared as pastrami with bbq sauce, coleslaw and diamond onion,  
crouton with egg and roasted baby corn, quail egg

**€ 16,50**

**Daily special dinner menu**

4- course

**€ 45,00**

## **Main courses**

### **Vegetarian**

Green Le Puy lentils with grilled little gem lettuce,  
marinated vegetables and puree of vegetables, grated nut

**€ 28,50**

### **Sea-bass**

Pan fried filet with potato from the oven, bacon and broccoli, roasted leek,  
spread of broccoli and black olives

**€ 35,50**

### **Dorado**

Grilled filet with Ramiro pepper, compote of bell pepper, marinated and dried tomato,  
jus of tomato and anchovy

**€ 29,50**

### **Free range chicken**

Sautéed breast, shank and crispy leg, sweet potato,  
compote of fennel and pickled fennel, jus of madeira wine

**€ 29,50**

### **Lamb from Texel**

Sautéed back and rump steak with broad beans, compote of tomato and young onion,  
pan fried polenta and jus of lamb

**€ 33,50**

### **Sirloin of veal**

Sautéed with artichoke and cabbage, marinated coco beans,  
little cookies of onion and jus naturel

**€ 33,00**

In case of an allergy or intolerance for certain products please be advised by our service staff

## **Desserts**

### **Cheese platter**

Different kinds of cheese

**€ 12,50**

### **Apple pie**

With vanilla sauce and orange ice cream

**€ 10,00**

### **Marinated pine apple**

Thinly sliced and marinated with syrup,  
parfait of honey and sugared herb

**€ 10,00**

### **Crème brûlée**

Of vanilla with Italian ice cream

**€ 9,00**

### **Chocolate coulant**

With a vanilla toffee and coconut ice cream  
(preparing this warm cake takes 20 minutes )

**€ 11,50**