

# Prologue

<b>Olives</b> marinated in-house according to the chef's "secret recipe."	3.25
<b>Bread</b> on a board with spreads.	5.50
<b>Soup</b> from A to Z – varying soup of the chef.	6.50
<b>Galia melon</b> with thinly sliced Duroc lomo and pasta salad. (Duroc lomo is dried and smoked pork fillet from the Duroc pig)	11.00
<b>Spicy pieces of chicken</b> on a fresh salad with yoghurt dressing cucumber ribbons, croutons and tomato. (Also available in a vegetarian option, with vegetarian chicken from De Vegetarische Slager) 	9.50 *
<b>Vita salad</b> with goat's cheese, nut bread, honey, bacon, cucumber, marinated olives and tomato. (vegetarian version without bacon available) 	11.00 *
<b>Beef carpaccio</b> with salad, pine nuts, truffle mayonnaise and Parmesan cheese.	12.00 *
<b>Creamy lemon risotto</b> with thinly sliced Parma ham, pine nuts and Parmesan cheese.	10.00
<b>Grilled avocado</b> filled with smoked salmon, Dutch shrimps and creamy whisky sauce.	13.50 *
<b>Oven-baked portobello mushroom</b> filled with Brie, honey, pecan nut crumble, spinach salad, dried tomatoes and balsamic syrup. 	10.50 *

*Starters with a \* can also be ordered as main course  
with a supplement of € 6.00.*

# Chapters

*Our main courses are served with chips and salad.*

**Satay of chicken** stir-fried with dried onions, 17.50  
bean sprouts, peanut sauce and prawn crackers.

(Also available in a vegetarian option, with vegetarian chicken from De Vegetarische Slager) 

**Sea bream fillet with Dutch shrimps**, little gem lettuce 21.50  
and a Parmesan cheese sauce.

**Pasta é Pesto** with fresh spinach, sun dried tomato, 16.50  
cashew nuts, spring onion, Parmesan cheese and rocket. 

**Chicken thighs and king prawns** in a creamy red curry sauce, 18.50  
with fresh fruit and basmati rice.

**Grilled salmon fillet** with pecan nuts, honey, fettuccini, 21.50  
spinach and crème fraîche.

**Vegetarian hamburger** sandwiched between crispy potato pancakes, 17.50  
with mature cheese, avocado and chilli mayonnaise. 

**Veal ribeye** from the grill 23.50  
With a creamy white beer sauce, honey and thyme,  
and a crispy potato pancake.

**Irish tournedos** from the grill 28.50  
With seasonal vegetables and a choice of Port, pepper or  
mushroom sauce.

**Beef clod** from the grill 22.50  
With seasonal vegetables and a choice of Port, pepper or  
mushroom sauce.

*Our staff will be happy to tell you about the  
3 course menu outside the a la carte.*

## Children's menu

*Dora*

**Chicken fingers** with chips, apple sauce, mayonnaise and salad including an ice cream... and a rummage in the chest of goodies. 7.50

*Peppa Big*

**Frikandel** (type of Dutch sausage) 7.50  
with chips, apple sauce, mayonnaise and salad  
including an ice cream... and a rummage in the chest of goodies.

*Minions*

**Meat croquette** with chips, apple sauce, mayonnaise and salad including an ice cream... and a rummage in the chest of goodies. 7.50

**Pancake** (natural)

Including an ice cream... and a rummage in the chest of goodies. 6.50

# Epilogue

<b>Crème brûlée</b> with salted caramel ice cream.	8.00
<b>Grand dessert</b> consisting of five delicacies.	10.00
<b>Chocolate caramel flowerpot</b> filled with red fruit, Oreo cookies and forest-fruit frozen yoghurt.	9.00
<b>Mango and passion fruit macaroon</b> filled with ice cream and raspberry sauce.	7.50
<b>Liège waffle</b> with Dutch strawberries, vanilla ice cream and chocolate sauce.	9.00
<b>Dame Blanche</b> three scoops of vanilla ice cream with warm chocolate sauce and whipped cream.	7.50
<b>Gentleman</b> chocolate, hazelnut and vanilla ice cream, with whipped cream and heavenly mud. <i>If you see what I mean.</i>	7.50
<b>Play along ice cream</b> two scoops ice cream with whipped cream.	4.75