

Menu

Starters

Salad with babyspinach and warm goat's cheese (vegetarian)	6,85
Salad with green and white asparagus and Parma ham	7,75
Lentilcracker filled with a salad of marinated tofu and asparagus (vegetarian)	6,95
Salad with marinated salmon and asparagus	8,70
Salad with smoked turkey, pineapple, walnuts and a mustard dressing	7,95
Plate with three small starters (carpaccio of beef, warm Val Dieu cheese and shrimps)	11,15
Carpaccio of beef with pesto, old Dutch cheese and watermelon	8,25
Cesar salad with smoked salmon	7,95
Biological multigrain bread, herb butter and tapenade made from olives	3,45

Main course salad:

Fish: panfried shrimps, Norwegian shrimps, smoked salmon, grilled scallops and halibut	15,95
Meat: panfried chicken cubes, panfried lamb fillet, smoked rib-eye and Serano ham	15,95
Vegetarian: avocado, grilled vegetables, mozzarella, green and white asparagus, bean sprouts and grilled tomato	13,55

Served with homemade chips

Soup:

Creamy soup of spring onions and shreds of salmon (vegetarian possible)	4,35
Clear soup of lamb with chervil and slivers of courgette	4,15
Asparagus soup with asparagus and egg garnish	4,50

Entremets:

Shrimps fried in tempura batter	8,25
Large mushrooms with melted brie cheese (vegetarian possible)	6,55
Panfried duck breast on a rice salad with ginger	9,25
Goat cheese wrapped in Serano ham in puff pastry	7,65

Vegetarian main course:

Portobellos filled with asparagus and covered with mozzarella	13,75
Spicy curry of vegetables and sweet potato	13,75
Lasagna with eggplant, tomato and set egg white	12,75

Main course fish:

Panfried salmon fillet with hollandaise sauce and asparagus	19,25
Black tiger shrimps baked with fresh peppers and garlic (13 pieces)	15,25
Panfried fillet of sole with fresh fruit	19,75
Panfried fillet of bass with white wine sauce	17,25

Main course meat:

Panfried pieces of fillet steak, mushrooms and tomato	17,95
Lamb fillet with béarnaise sauce and asparagus	21,55
Spit with fillet of chicken and curry sauce	14,15
Grilled entrecôte of beef with herb butter	19,25
Asparagus with country ham, egg and melted butter	17,25
Panfried fillet steak with green pepper sauce	21,75
Steak of ostrich with red wine sauce	15,75
Panfried veal escalope with gorgonzola sauce	17,45
Panfried fillet of pork with mushroom cream sauce	16,25

All our main courses are served with fresh vegetables, salad, and potato garniture