

Dinner Menu

Starters:

- Caprese salad; tomato, mozzarella, basil, olive oil
- Oven-baked Italian brie with rocket
- Salad with red beet, onion, goat's cheese, walnuts and peas
- Smoked trout salad with apple, walnuts and gorgonzola
- Caesar salad, Tante Door (organic) chicken fillet, croutons, Parmesan cheese, anchovies and egg
- Vitello Tonato with tuna mayonnaise, rocket and capers
- Carpaccio of beef tenderloin with pesto, Parmesan cheese and rocket
- Enriched beef bouillon with chives and forest mushrooms
- Breton fish soup
- Fish terrine with toast
- Dutch shrimp cocktail with toast
- Fish platter 1e Klas: Smoked salmon, Dutch shrimps, mackerel, trout, marinated herring, fish terrine and toast (additional price + €7.50)

Fish Dishes:

- Fried fillet of cod with mustard sauce
- Fish stew 1e Klas "Fruits de Mer" with mashed potato
- Fried red bream with white butter sauce
- Fried fillet of sole with white butter sauce
- Fried fillet of salmon with herb salsa
- Fried prawns (6 XL) in olive oil and garlic with fries and salad

Meat Dishes:

- Argentinian rib-eye steak (approx. 275 g) with herb butter
- Fried tournedos with pepper sauce

- Beef tenderloin with Stroganoff sauce
- Fried rump steak with pepper sauce
- Oven-baked marinated chicken thighs from Tante Door (organic)
- Pork tenderloin medallions with mushroom sauce
- Dutch stew (beef stew) with red cabbage and mashed potato
- Veal escalope with truffle jus
- New Zealand lamb fillet with honey and thyme sauce
- Sliced duck breast fillet with orange and Grand Marnier sauce
- Indian chicken curry with ginger, tomato, green peas, acar, white rice, pappadam and mint and yoghurt sauce

Vegetarian Dishes:

- Vegetarian Indian chickpea curry with ginger, tomato, green peas, acar, white rice, pappadam and mint and yoghurt sauce
- Fresh pasta with a mushroom-cream sauce, rocket, Parmesan and salad
- Fresh four cheeses pasta with rocket, Parmesan and salad

Desserts:

- Dame Blanche “traditional”
- Dark chocolate cake with caramel sauce
- Caramel flan
- Home-made cheesecake
- Lemon meringue pie
- Amarena cherry ice cream with Amarena cherries
- Tiramisu
- Fresh fruit with whipped cream
- Petit Grand Dessert (this can only be ordered by the whole group + €7.50)

Notes:

- Each menu includes bread with butter and/or herb butter
- All main courses are served with potato gratin and fresh vegetables
- Other sauces than those listed can be selected, on request in advance
- Extra fries or mixed salad (+ €3.50)