

## Menu

### *Appetizers:*

- Baguette 4.50  
*homemade herb butter*
- Waldorf salad with marinated chicken 10.75  
*celery root - apple - raisins*
- Dutch shrimp cocktail 14.75  
*cocktail sauce - toast - butter*
- Wonton smoked salmon 12.75  
*wasabi mayonnaise - soy sauce - seaweed salad*
- Warm goat cheese 9.75  
*goat cheese - honey - port wine syrup - lettuce*

### *Warm Appetizers:*

- Mussels with pappardelle 10.50  
*herb cream sauce - cheese*
- Snails au gratin 9,00  
*herb butter - gorgonzola - gouda cheese - garlic - baguette*

### *Soups:*

- Chicken soup with fresh tomato and curry cream 6.75  
*curry cream - tomato - chicken - leek*
- French onion soup au gratin 6.75  
*garlic - cheese*

### *Fish Dishes:*

- Pan fried cod 20.75  
*Mustard sauce - lemon - fried mussels*
- Dover Sole 22.75  
*sautéed in butter - 3 pieces - lemon - juicy and crispy*
- Stir fried king prawns in teriyaki sauce 21.75  
*large shrimp - teriyaki sauce - red pepper*

- Whole trout stuffed with tomato salsa 18.75  
*pan fried - salsa - lemon*

***Meat Dishes:***

- New Zealand lamb steak 20.75  
*pan fried - apple - port wine sauce*

- Entrecote steak 22.75  
*grilled - 275 gr. - herb butter - garlic*

- Stir fried chicken fillet 18.50  
*curry - coconut - lemongrass - red pepper - leeks*

- Beef "Sukade" Pot Roast 21.00  
*mustard-beer sauce - caramelized onions*

- Pan fried top round steak 19.75  
*Irish - loose part - pepper sauce*

***Vegetarian Dishes:***

- fresh vegetables with tofu and currysauce 16.50  
*vegetables - tofu - curry - tomato*

- Mushroom / truffle Ravioli 16.75  
*Spinach - mushrooms - truffle oil*

***Specials:***

- Sole a la meunière market price  
*600 gr. - butter - lemon - North Sea*

Saté of pork tenderloin 17.75  
*atjar - krupuk - peanut sauce - 250 gr.*

- Chateaubriand 58.00  
*2 people 450 gr. - Stroganoff sauce*

- Araz Zambezic 19.00  
*beef - pork - mango - pineapple - surimicrab - tomato - cream - triple sec*

- Spare ribs 17.75  
*Best in Town! - slightly sweet marinade - leeks*

*Desserts:*

- Stroopwafel Trifle	7.25
<i>caramel - syrup waffle</i>	
- Cream puffs	8.25
<i>vanilla ice cream - "advocaat" egg liqueur sauce - Bastogne crunch</i>	
- Meringue "hot love"	8.00
<i>meringue - red fruits - nougat - mango ice cream</i>	
- Warm apple pie	7.75
<i>vanilla sauce - cinnamon ice cream - whipped cream</i>	
- Dame Blanche	7.00
<i>vanilla ice cream - chocolate sauce - whipped cream</i>	
- Sweet treats	5.75
<i>for the coffee - small sweets</i>	