

- GROUP DINNER -

Create your own menu:
choose a starter, main course and a
dessert

41,95 p.p.

- STARTERS -

BITES PLATTER

from 2 persons

- bread with aioli and tapenade
- nachos with spicy minced meat, red onion, cheese, tomato salsa and avocado cream
- old cheese cubes with mustard
- mortadella
- Serrano ham bites and cheese spring rolls
- olives



TOMATO SOUP

basil cream, croutons

CARPACCIO

truffle mayo, Parmesan cheese, green herb oil, baked beans, vegetable chips

TRUFFLE-WILD MUSHROOM ARANCINI

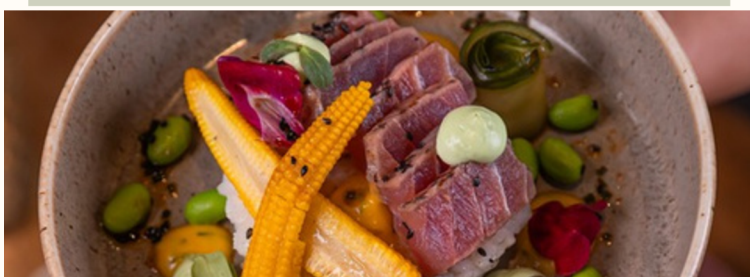
'n duja mayo, green herb oil, truffle chips, candied tomato

TUNA TATAKI

sushi rice, sweet and sour cucumber, soy beans, mango vinaigrette, sesame-wasabi mayo, Thai dressing

ROASTED CARROT TARTARE

soy beans, coconut, Thai dressing, black garlic mayo, potato crisps



- MAIN COURSES -

PETIT TENDER

seasonal vegetables and fries

choose between: truffle or pepper sauce (+3,-)

PORK TENDERLOIN SATAY

satay sauce, seroendeng, Asian cabbage salad, cassava, fries

GRILLED BURGER

brioche bun, little gem, tomato, pickle, candied shallot, cheese, smoky homemade burger sauce, fries, fresh salad (bacon +2,-)

CRISPY CHICKEN BURGER

brioche bun, little gem, sweet and sour cucumber, Asian coleslaw, black garlic mayo, fries, fresh salad (bacon +2,-)



TRIO OF FISH

salmon, halibut and scampi, bisque, saffron risotto, roasted carrots, potato crisps (+€3,-)

ITALIAN NO-MEAT BURGER

brioche bun, mixed lettuce, sun-dried tomato, candied shallot, Parmesan cheese, truffle mayo, fries, fresh salad

GNOCCHI

pumpkin, caramelized onion, arugula, pistachio, potato crisps, green herb oil

- DESSERTS -

'BOKKENPOOTJES' ICE CREAM CAKE

caramel sauce

FOREST FRUIT CHEESECAKE

chocolate crumble, raspberry coulis

BLACK CHERRY TIRAMISU

amarena cherries, ladyfingers, tiramisu, cocoa

BROWNIE

baked apples, pistachios, vegan vanilla ice cream

 vegetarian  vegetarian possible

 vegan  vegan possible

Do you have an allergy?
Please let us know in advance.