

Brasserie menu 17:00 – 21:00

Starter 11.5

Marinated goat cheese – Beetroot – Balsamic – Thyme crackers

Lightly smoked salmon – Cauliflower – Beurre noisette - Watercress

Bresaola – Carrot – Radish – Artichoke – Arugula - Parmezan

Dutch asparagus soup – Dutch shrimps – Parsley oil

Main 20.5

Gnocchi – Eggplant caviar – Ricotta salata – Walnut pesto – Sud'n'Sol

Cod fillet – Samphire – Garden peas – Celeriac - Mussels

Secreto Iberico – Proncesse Amandine – Romesco sauce – Spring onion

Dutch asparagus – Baby potatoes – Egg-butter sauce – Ham or salmon

Dessert 8.5

Chocolate-Caramel-Seasalt cake

Eton mess – Dutch strawberries - Raspberries

Coconut panna cotta – Passion fruit – Pineapple - Crumble

3 courses 37.5

Classics

Steak tartare préparé small with toast / large with fries	12.5/17.5
Steak-frites (Black Angus) – Bearnaise sauce – Mixed salad	24.5
Double Cheeseburger (Angus) – Bacon – Onion – Pickles - Fries	16.5
Moving Mountains® vega cheeseburger – Srirachamayo – Fries	15.0

Salads

Caesar salad – Grilled chicken – Bacon – Poached egg – Crouton	16.5
Bulgur – Spinach – Oyster mushroom – Hazelnut – Ricotta salata -	16.5
Pomegranate – Peppers – Cavolo nero	

Chef's menu: 2/3 courses

27.0/29.5

Extra

Bread - Aioli – Asur® olive oil – Marinated olives	5.0
French fries – Homemade mayonnaise	3.5
Side salad	3.5
Extra bread – Asur® olive oil	3.0