



DINNER

Three Courses 39.⁹⁵ (starter, main course and dessert)
Two Courses 34.⁹⁵ (starter and main course)

Artisanal bread with aioli included.

STARTERS 10.⁵⁰

LAKSA (CURRY SOUP)

NOODLES – MANGETOUT – SPINACH – PEANUTS – **VEGAN**

KOREAN BURRATA

TOMATOES – THAI BASIL – LAMB'S LETTUCE – KIMCHI DRESSING – **VEGETARIAN**

SHRIMP COCKTAIL

GREEN ASPARAGUS – LITTLE GEM – CHIVES – SHERRY-CURRY DRESSING

BEEF CARPACCIO

ROCKET – GRANA PADANO – SUN-DRIED TOMATOES – BASIL PESTO **OR** TRUFFLE MAYONNAISE

ASIAN BEEF CARPACCIO

SESAME DRESSING – CRESS – FRIED ONIONS – SESAME SEEDS – SPRING ONION – RADISH

CRISPY DEEP-FRIED SALMON ROLL

EDAMAME – PICKLED GINGER – SWEET AND SOUR CHINESE CABBAGE – YUZU DRESSING

MAIN COURSES 25.⁵⁰

INDIAN DAHL

CHICKPEAS – TOMATOES – CARROT – GARAM MASALA – NAAN BREAD – **VEGAN**

MIXED GRILL

STEAK – BLACK ANGUS BURGER – TENDERLOIN OF PORK – CHICKEN FILLET – AIOLI

COUSCOUS SALAD

LAMBMERGUEZ SAUSAGES – FETA – TZATZIKI – FLAKED ALMONDS

ALSO AVAILABLE AS A VEGETARIAN OPTION

CHICKEN SATAY

FRIED RICE – BIMI – SERUNDENG – PRAWN CRACKERS

SALMON BURGER

BRIOCHE BUN – AVOCADO – PICKLED RED ONION – DILL MAYONNAISE

TOURNEDOS (+ 9.⁹⁵)

PEPPER SAUCE **OR** SALSA VERDE

ALL MAIN COURSES ARE SERVED WITH FRIES AND SALAD. THESE CAN BE REORDERED FREE OF CHARGE AND WITHOUT LIMITATION.

DESSERTS 9.⁵⁰

TIRAMISU

CARAMEL SAUCE – AMARETTI BISCUITS

YOGHURT PANNA COTTA

STRAWBERRY SAUCE – FRESH STRAWBERRIES

MANGO-PASSION FRUIT SPEKKOEK (INDONESIAN LAYER CAKE)

CANDIED BABY PINEAPPLE – MANGO-MACADAMIA ICE CREAM – CASHEW NUTS

SORBET COUPE

PASSION FRUIT – BLOOD ORANGE – CASSIS – **VEGAN**

CHEESE PLATTER (5 PIECES) FROM ZUIVELHOEVE (+ 4.⁹⁵)

APPLE SYRUP – KLETZZZ TOAST

OUR ICE CREAM COMES FROM HAPPY MRS. JERSEY AND IS MADE WITH ORGANIC MILK FROM JERSEY COWS.