

DINNER

HUMPHREY'S

STARTER

ARTISAN BREAD + AIOLI

MAIN COURSES

PAN-FRIED PIKE PERCH

CAULIFLOWER GRATIN – SWEET POTATO PURÉE – WHITE WINE & SAFFRON SAUCE

MOROCCAN STEW – VEGAN

LENTILS – PARSLEY – DRIED FIGS – CHICKPEAS – PAPADUM

SLOW-COOKED FLAT IRON STEAK

RED CABBAGE – MASHED POTATO – RED WINE & SHALLOT SAUCE

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

DESSERTS

DUTCH CREAM CHEESE

CHERRY COMPOTE – BASTOGNE BISCUIT – WHITE CHOCOLATE SHAVINGS

DOUBLE CHOCOLATE BROWNIE – VEGAN

ICE CREAM – BLUEBERRY SAUCE

TIRAMISU

CARAMEL SAUCE – AMARETTI BISCUITS