

BREAD

Farmer’s bread 5.50 ✓
Aioli • tapenade

STARTER

Vietnamese rice paper roll 9.50

Duck • carrot • basil • sweet and sour cucumber • chili-cashew-corianderdip
(also vegetarian with tempeh) ✓

G&T-salmon 11.50

Gin-tonic • lemon crumble • fennel • coriander

Caesar salad 11.50 / 15.50

Chicken or prawns • anchovy • Caesar dressing

Carpaccio 14.50

Various garnishes • herb dressing

Tonnato meets vitello 15.50

Tuna • veal • couscous • herb crème • tuna mayonnaise

Sushi 12.50

Tuna • hamachi • beef • tempeh

Sashimi 16.50

Salmon • tuna • scallop

Tartar 15.50

Seabass • parsnip crème • beetroot • truffle dressing

Chefs inspiration 15.50

Starter inspired by the season

SOUP

Tom kha kai 7.50

Thai chicken soup

Mulligatawny 7.50

Indian curry • duck • apple

Pomodori 7.50 ✓

Crème fraîche • basil

Tasting 7.50

Tom kha kai • mulligatawny • pomodori

MAIN COURSE

Indian curry (mild) 17.50

Chicken • yellow rice • naan bread • papadum

Bentobox 28.00

Sushi • sashimi • prawn • duck • tom kha kai • tempura vegetables • wakame
(also as starter for 2 persons)

Seabass 21.50

Lime gnocchi • carrot • cauliflower • orange sauce

Shank of lamb 19.50

Roseval potato • stewed vegetables • own gravy

Ravioli 16.50 ✓

Truffle • mushroom • sun-dried tomato • rocket • Parmesan
(also available with bacon)

Ray wing 23.50

Prawn • potato mousseline • sweet and sour leek • green herbs sauce

Duck breast 19.50

Soba-noodles • spring onion • corn • yakiniku sauce

Chefs inspiration 23.50

Main course inspired by the season

GRILL

With roseval potato • seasonal vegetables
Sauces: pepper • stroganoff • mushroom • Hollandaise • oriental

Tuna steak

200 gram 27.00

Beef bavette

200 gram 23.00

Fillet of salmon

200 gram 23.00

Fillet of beef

180 gram 26.00 • 300 gram 39.00

Mixed grill

450 gram lamb cutlets • chicken breast • beef 27.50

Sides

fries • wedges • yellow rice • stir fried vegetables • salad 3.50

DESSERT

Sereh-coconut parfait 7.50

Mango • marshmallow

Fruitpresentation 7.50

Mango sorbet • raspberry coulis

Tonkabean crème brûlée 7.50

Macademia-caramel ice cream

Cheese platter 9.50

Raisin bread

Chocolate 7.50

Mousse • crumble • toffee • passion fruit

Strawberry cheesecake 7.50

Aceto • lemon-basil sorbet