

## FOOD SHARING

Old fashion dining transformed to accommodate modern times. Delicious local Dutch food that you can share with your family and friends. This gives you time to enjoy one another's company and catch up while consuming an exceptional meal together.

### 3-COURSE FOOD SHARING DINER

Appetizers and dessert will be brought out for everyone to enjoy together. The main course you can choose from our menu. 26,50

**\*ALL MENU ITEMS CAN BE MADE TO ORDER AS TO ACCOMODATE DIET REQUIREMENTS LIKE VEGETARIAN OR GLUTEN FREE.**

## FIRST COURSE

You don't need to make a choice- you get a little bit of everything to share.

Ordered separately 6.25

PAPRIKA SOUP WITH SPRING ONIONS  
(VEGETARIAN)

FRESH APPLE - BEETROOT SALAD WITH ACETO  
BALSAMIC VINEGAR

MACKEREL MOUSSE WITH A HERB SAUCE

CLEAR BROTH OF MUSHROOMS (VEGETARIAN)

SOFTLY COOKED PORKNECK WITH A MUSTARD  
MAYONNAISE

HOME SMOKED DUCK BREAST WITH A MANGO  
CHUTNEY

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## MAIN COURSE

Choose one of the following.

Ordered separately 17.00

CHICKEN WITH PESTO SAUCE

PORK SCHNITZEL WITH JÄGER SAUCE

BAKED BEEF ENTRECOTE WITH CAJUN BUTTER

HOMEMADE GRANDMOTHER'S MEATBALLS

RISOTTO WITH MUSHROOMS AND ROQUEFORT  
CHEESE (VEGETARIAN)

SALMON FILLET WITH A HERB CRUST

## DESSERTS

You don't need to make a choice- you get a  
few of everything to share

Ordered separately 6.75

TH HOMEMADE BROWNIE

PANNACOTTA WITH A LIQUEUR FROM  
"BEERBREWERY MOMMERIETE"

FOREST FRUIT SOUP WITH VANILLA ICE CREAM  
FROM "IJSHOEVE BOSMAN" FROM DE KRIM

THICK FARM YOGHURT WITH FRUIT COULIS AND A  
CRUMBLE

HOMEMADE BAVAROIS

MARINATED PINEAPPLE WITH STRAWBERRY ICE  
CREAM FROM "IJSHOEVE BOSMAN" FROM DE  
KRIMICK FARM STYLE YOGHURT WITH  
STRAWBERRIES

## WARM DRINKS

COFFIE 2.35

ESPRESSO 2.40

DUBBELE ESPRESSO 2.90

CAPPUCCINO 2.60

LATTE MACHIATO 2.90

DECAFÉ COFFIE 2.35

HOT TEA 2.30

HOT MINT TEA (FRESH MINT) 2.60

HOT CHCOLATE 2.50

WHIPPED CREAM 0.30

FRENCH COFFIE 7.50

IRISH COFFIE 7.50

ITALIAN COFFIE 7.50

SPANISH COFFIE 7.50

## APPERITIEFS

AMARETTO 3.75

BACARDI 3.75

BAILEYS 3.75

BALLENTINES WHISKEY 4.50

BERENBURG 3.25

COINTREAU 4.50

DRAMBUI 4.50

GRAND MARNIER 3.75

JAMESON WHISKEY 4.50

LICOR 43 4.50

MALIBU 3.75

MARTINI RED 3.75

MARTINI WHITE 3.75

PORT RED 3.75

PORT WHITE 3.75

REMY MARTIN VSOP 4.50

SAMBUCA 3.75

SHERRY 3.25

TIA MARIA 3.75

DINNER MENU FROM 17.00 UNTIL 20.00