



## STARTERS

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<b>Bread (V)</b>	4,50
Garlic butter and pesto	
<b>Mustard Soup (V)</b>	6,50
Friesian dried sausage and spring onion	
<b>Seasonal soup</b>	6,50
Please ask your waiter	
<b>Smoked butterfish carpaccio</b>	14,50
Served with Chimichurri sauce and lettuce	
<b>Smoked ribeye</b>	12,50
Focaccia bread, pesto and broad beans	

## MAINS

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<b>Beef stew (Biological)</b>	19,50
Variety of vegetables and rice	
<b>Shrimp skewer</b>	20,50
Beer battered and served with chili sauce	
<b>`Ouwe Seun´ burger our HARLINGER specialty (Biological)</b>	18,50
Tomato salsa, cheddar cheese served on a brioche bun (vegetarian possible)	
<b>Trio of wild meat – deer, boar and hare</b>	27,50
Red wine sauce and cranberries	
<b>Schnitzel (Biological)</b>	17,50
Lemon and Gypsy sauce	
<b>Sirloin steak (Biological)</b>	26,00
Pepper sauce	
<b>Satay of jackfruit (V)</b>	19,50
Smoked pulled jackfruit, peanut sauce, baked onions and cassava	
<b>Chicken satay</b>	19,50
Peanut sauce, baked onions and cassava	

*All our main courses are served with salad, vegetables and fries*

*Dishes with a (V) are vegetarian and/or vegetarian possible.  
Please inform us of any food allergies or special dietary requirements.*



THE SWAN  
RESTAURANT

DESSERTS

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<b>Friesian cheese platter</b>	8,75
A variation of 3 local cheeses, toast, grapes, confiture and sauces	
<b>Brussels waffle with warm cherries</b>	7,50
Vanilla ice and whipped cream	
<b>Dame Blanche</b>	7,00
Vanilla ice, warm chocolate sauce and whipped cream	
<b>Speculoos (spiced biscuit) parfait</b>	7,50
White chocolate sauce and whipped cream	

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