

STARTERS

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| **Bread (V)**Garlic butter and pesto | 4,50 |
| **Mustard Soup (V)**Friesian dried sausage and spring onion |  6,50 |
| **Seasonal soup**Please ask your waiter | 6,50 |
| **Deer carpaccio**Orange, Parmesan cheese and truffle mayonnaise  |  15,50 |
| **Salad with smoked ribeye**Broad beans, balsamic dressing, peppadew and buffalo mozzarella | 14,50 |
| **Red beet tartare (V)**Apple, bleu de Wolvega, pistachios and ginger pearls | 9,50 |
| **Salmon Bonbon** Shrimps, smoked trout cream, cottage cheese | 14,50 |
| **Spinach spring roll (V)**Spinach, bleu de Wolvega cheese, goat cheese, pine nuts and chilli sauce | 9,50 |

MAINS

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| **Salmon “Cooked sous vide”** Tapenade of samphire - lemon | 24,50 |
| **Hake fillet**Beer battered and served with ravigotte sauce | 20,50 |
| **`Ouwe Seun´ burger our HARLINGER specialty (Biological)**Lettuce, tomato salsa, tomato, cheddar cheese served on a brioche bun  | 18,50 |
| **Schnitzel (Biological)**Lemon and Gypsy sauce |  18,50 |
| **Sirloin steak (Biological)**Pepper sauce with pink peppercorns | 27,50 |
| **Satay of jackfruit (V)**Peanut sauce, baked onions and cassava |  19,50 |
| **Chicken satay**Peanut sauce, baked onions and cassava | 19,50 |
| **Cheese fondue with beer cheese from Vlieland**Bread and a variety of vegetables | 23,50 |
| **Catch of the day**Please ask your waiter | Day price |

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



DESSERTS

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| **Friesian cheese platter**A variation of 3 local cheeses, toast, grapes, confiture and sauces | 8,75 |
| **Cherry panna cotta** Amarena cherries and whipped cream | 6,50 |
| **Fresh fruit** Seasonal fruit  | 7,50 |
| **Dame Blanche**Vanilla ice, warm chocolate sauce and whipped cream |  7,50 |
| **Orange eton mess** Greek yogurt, orange curd, meringue, blood orange ice cream and whipped cream | 8,50 |
| **Ice surprise** 3 types of ice cream and whipped cream | 6,50 |
| **Edible flower pot with clementine sorbet ice cream** Chocolate mousse from Tony Chocolonely, Oreo crumble and whipped cream | 9,50 |
| **Crème Brûlée**  | 6,50 |