

STARTERS

Bread (V)	6,50
Garlic butter and aioli pimento	
Mustard Soup (V)	6,75
Friesian dried sausage and spring onion	
Seasonal soup	6,75
Please ask your waiter	
Smoked ribeye carpaccio	14,50
Pepper mayonnaise, broad beans and grana padano flakes	
Antipasti platter	12,50
Various Italian meats, olives, mozzarella and peppadew	
Spinach spring roll (V)	9,75
Spinach, bleu de Wolvega cheese, goat cheese, pine nuts and chilli sauce	
Carpaccio salmon and halibut	15,50
Lemon mayonnaise	

MAINS

Lamb stew with rice	25,50
Cinnamon, Affligem Double beer and apricot	
Cheese fondue (V)	23,50
Bread and a variety of vegetables, Emmentaler and Gruyere cheese	
Curry coconut croquettes (V)	19,50
Panko, smoked pulled jackfruit, aioli cherry pepper	
Deer steak	27,50
Red wine sauce, figs and dates	
Schnitzel (Biological)	20,50
Lemon and Gypsy sauce	
Dorado fillet baked on the skin	24,50
Saffron and lemon mayonnaise	
Sirloin steak (Biological)	27,75
Mushroom sauce	

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



DESSERTS

Friesian cheese platter	9,75
A variation of 3 local cheeses, toast, grapes, confiture and sauces	
Chocolate fondue	12,75
Variety of fruit, marshmallows and cookies	
Crêpes Suzette	9,75
Orange, crêpe, vanilla ice cream, cointreau and whipped cream	
Dame Blanche	7,75
Vanilla ice, warm chocolate sauce and whipped cream	
Parfait van Yuzu	9,75
(Citrus fruit from the Far East comparable to the lemon but less hard	
and sharp in taste).	
Yuzu pearls, raspberry espuma and whipped cream	
Ice surprise	6,75
3 types of ice cream and whipped cream	

SPECIALITY COFFEE'S

Irish coffee	8,00
Irish Whisky	
Dokkumer coffee	8,00
Beerenburg	
French coffee	8,00
Grand Marnier	
Italian coffee	8,00
Amaretto	
O'Donnell coffee	7,50
Latte macchiato with sticky toffee liquor and whipped cream	

HARLINGER CHOCOLATE BONBON

Choose a Harlinger made chocolate bonbon(s) to go with your coffee:	1,95
Choice between: mocha, amaretto, raspberry or salted caramel	