

STARTERS

Bread (V)	8,25
Homemade garlic butter and hummus Tomato Soup (V) Italian style	7,50
Seasonal soup	7,50
Please ask your waiter Harlinger sour	13,50
Herring pickled in Beerenburg liquor sweet and sour, cucumber and	10,00
celery served on toast	
Baked mushrooms (V)	12,75
Walnuts, blue cheese and shallots served on toast	45.50
Beef carpaccio	15,50
Cheese, horseradish mayonnaise and salad Greek salad (V)	11,50
Feta cheese, olives, tomato, cucumber and croutons	11,50
Goat cheese salad (V)	12,50
This salad can also be ordered as a main course	17,50
MAINS	
Manage (Distances No. 1) fillet	
Weever (Pietermann) fillet	23,50
Gin and tonic cream sauce	
Gin and tonic cream sauce Cauliflower steak alla Milanese (V)	23,50
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce	20,75
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel	
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce	20,75
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological)	20,75
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce	20,75
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological) Grilled with rosemary butter and served with pepper sauce	20,75 21,75 27,75
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological) Grilled with rosemary butter and served with pepper sauce Steak parts	20,75 21,75 27,75
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological) Grilled with rosemary butter and served with pepper sauce Steak parts Bell pepper, onion, mushrooms and oyster chili tomato sauce Homemade vegetarian burger (V) Onion chutney, curry cabbage and pepper mayonnaise	20,75 21,75 27,75 26,50 21,25
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological) Grilled with rosemary butter and served with pepper sauce Steak parts Bell pepper, onion, mushrooms and oyster chili tomato sauce Homemade vegetarian burger (V) Onion chutney, curry cabbage and pepper mayonnaise Beef liver	20,75 21,75 27,75 26,50
Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological) Grilled with rosemary butter and served with pepper sauce Steak parts Bell pepper, onion, mushrooms and oyster chili tomato sauce Homemade vegetarian burger (V) Onion chutney, curry cabbage and pepper mayonnaise Beef liver Calvados gravy, apple and onion	20,75 21,75 27,75 26,50 21,25 23,00
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Gin and tonic cream sauce Cauliflower steak alla Milanese (V) Egg, cheese, curry cabbage and mushroom cream sauce Schnitzel Mushroom cream sauce Sirloin steak (Biological) Grilled with rosemary butter and served with pepper sauce Steak parts Bell pepper, onion, mushrooms and oyster chili tomato sauce Homemade vegetarian burger (V) Onion chutney, curry cabbage and pepper mayonnaise Beef liver Calvados gravy, apple and onion Braised beef Red cabbage, dumplings and bay leaf gravy	20,75 21,75 27,75 26,50 21,25 23,00 22,75

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



DESSERTS

Friesian cheese platter	10,25
A variation of 3 local cheeses, toast, plums, confiture and sauces	
Hazelnut parfait	8,75
Meringue	
Dame Blanche	7,85
Vanilla ice, warm chocolate sauce and whipped cream	
Limoncello panna cotta	7,95
Whipped cream	
Coffee ice	8,00
Served with Tia Maria	•
Fresh fruit	7,75
Seasonal fruit	,
Ice surprise	7,50
3 types of ice cream and whipped cream	,,,,,
SPECIALITY COFFEE'S	
Irish coffee	9,50
Irish Whisky	
Dokkumer coffee	9,50
Beerenburg	
French coffee	9,50
Grand Marnier	
Italian coffee	9,50
Amaretto	0.50
O'Donnell coffee	8,50
Latte macchiato with sticky toffee liquor and whipped cream	
HARLINGER CHOCOLATE BONBON	
Choose a Harlinger made chocolate bonbon(s) to go with	1,95
your coffee: Choice between: mocha, amaretto, respherey or salted caremal	
Choice between: mocha, amaretto, raspberry or salted caramel	