

# DINNER

We serve our dinner from 5:30 PM

## Starters

<b>Smoked Salmon</b>	14.5	
With fresh dill mayonnaise, a salad mix and thinly sliced red onion <i>Wine suggestion: Palacio De Vivero Verdejo</i>		6.0
<b>Parma Ham with Melon</b>	10.5	
Classic combination of Parma ham and melon <i>Wine suggestion: Pasqua Pinot Grigio Rosé</i>		6.0
<b>Tuna Salad</b>	12.5	
Little gem lettuce, cherry tomatoes, red onion and a light dressing of extra virgin olive oil <i>Wine suggestion: Pasqua Pinot Grigio</i>		6.0
<b>Beef Carpaccio</b>	13.5	
truffle mayonnaise   pine nuts   arugula oil marinated cherry tomatoes   parmesan <i>Wine suggestion: Laroche Chardonnay</i>		6.0
<b>Caprese Salad</b> 	12.5	
Pesto, balsamic vinegar and Sicilian olive oil <i>Wine suggestion: Pasqua Pinot Grigio</i>		6.0
<b>Soup of the Day</b> 	7.5	
<b>Tomato Soup</b> 	7.5	
basil cream		

## Main Courses

<b>Fish of the Day</b>	26.5	
served with potato garnish and salad		
<b>Fish and Chips</b>	22.5	
battered fish   tartar sauce   served with salad and fries <i>Wine suggestion: Laroche Chardonnay</i>		6.0
<b>Marinated Spareribs</b>	23.5	
Fries and salad   sambal mayo   garlic mayo <i>Beer suggestion: Paulaner Weizen</i>		7.0
<b>Crispy Chicken Burger</b> 	21.5	
onion rings   tomato   house burger sauce   fries   salad <i>Wine suggestion: Pasqua Pinot Grigio</i>		6.0
<b>Saté Babi Bali</b>	23.0	
pork   atjar tjampoer   krupuk   fries   Balinese satay sauce <i>Beer suggestion: Affligem Blond</i>		5.0
<b>Black Angus Steak</b>	29.5	
pepper sauce   served with potato garnish and salad <i>Wine suggestion: Pasqua Mucchietto Primitivo</i>		6.0
<b>Spinach and Camembert Quiche</b> 	21.5	
honey   nuts   served with salad <i>Wine suggestion: Pasqua Pinot Grigio Rosé</i>		6.0

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## Desserts

<b>Affogato</b>	9.5	
vanilla ice cream topped with a shot of espresso   Baileys cream		
<b>Wine suggestion: Torres Moscatel</b>		6.5
<b>New York Style Cheesecake</b>	9.5	
Served with berry salsa, vanilla ice cream and meringue sticks		
<b>Wine suggestion: Muscat de Beames de Venise</b>		6.5
<b>Chocolate Lava Cake</b>	9.5	
stracciatella ice cream   Oreo crunch		
<b>Wine suggestion: Pedro Ximénez</b>		6.5
<b>Pecan Toffee Meringue</b>	9.5	
Layers of toffee ice cream with meringue foam, whipped cream and pecans		
<b>Wine suggestion: Pedro Ximénez</b>		
<b>Dessert Erve Hulsbeek</b>	9.5	
daily changing dessert		

## Extra sides

<b>Fries</b>	5.5
<b>Salad</b>	5.5
<b>Bread with Dips</b>	6.5

## Coffee Specials

<b>Irish Coffee</b>
Jameson Whiskey
<b>French Coffee</b>
Grand Marnier
<b>Spanish Coffee</b>
Tia Maria
<b>Italian Coffee</b>
Amaretto
<b>Erve Hulsbeek Coffee</b>
Salted Caramel Baileys

## Surprise menu

<b>2-course</b>	37.5
<b>3-course</b>	45.0
<b>4-course</b>	52.5

Our kitchen team prepares a changing menu daily. Ask about the options!

*\*Do you have allergies or dietary requirements? Let us know!*

*Ask for our allergen information.*



*This dish is vegetarian or can be made vegetarian.*