

DINNER MENU

5 PM - 10 PM

ENTREES

Salad with snow peas, asparagus & poppy seed dressing 	12
Salad with artichoke hearts, herb vinaigrette 	12
Tartare of Dutch salted beef with sundried tomato	14
Dutch shrimps cocktail	16
Home smoked salmon with avocado & lemon mayonaise	14
Oysters & garnish 3 or 6 pieces	9 17
Red lentil soup, coconut milk & coriander 	7.5

MAIN COURSES


Mussels, laos & ginger french fries, & salad	25
Pan-roasted turbot potato mousseline, antiboise & carrot	28
Catch of the day	27
Steak of veal tagliata rocket, baslamic & parmesan	29
Entrecote bearnaise Topinambour, haricots verts, roseval potato	32
Fennel risotto Halloumi & salsa verde	23
Crispy polenta watercress, celery & green asparagus	23


SIDE DISHES

5.50

FRENCH FRIES
ROASTED ROSEVAL POTATO
POTATO MOUSSELINE
GREEN SIDE SALAD
ROASTED VEGETABLES

DESSERTS

Dutch Trifle with apple, syrup waffles and cinnamon	9
Cup of Dutch eggnog & whipped cream	5
Affogato "Hollandaise" with cinnamon ice cream	5
Dutch cheese platter	13
Crème Brûlée	9
Vegan chocolate mousse 	9

 = vegan