



DINNER MENU

5 PM - 10 PM

STARTERS

- Soup of the day
- Salad with Dutch goats cheese
puffed grains & nuts 
- Red beet with haricoverts, Snow peas
za'atar and vegan curd 
- Cocktail Dutch shrimps
- Smoked salmon with avocado & lime
- Dutch cave ham with arugula and figs
- Steak Tartare of "pekelvlees"
pekelvlees is a Dutch salted beef

MAIN COURSES

- 8.5 Filet of sea bream with potato mousseline,
carrot & sauce Hollandaise 26
- 14 Fish & chips
From Haddock with tartare sauce, fries & salad 21
- 13 Steak with peper sauce with fries & salad 27
- 16 Tournedos with Béarnaise sauce
pommes dauphin & romanesco 34
- 15 Gnocchi
zucchini and pomodori 19
- 16 Crispy polenta
celeriac an spinach 19
- 16 Bazel Burger with fried onion, bacon, cheese
chipotle mayonaise, lettuce, tomato & pickles 19

SIDE DISHES

5,5

- FRENCH FRITES
ROASTED ROSEVAL POTATO
POTATO MOUSSELINE
GREEN SIDE SALAD
ROASTED VEGETABLES

DESSERTS

- Dutch eggnog with whipped cream 6
- Affogato "Hollandaise"
espresso with cinnamon ice cream & "van Wees likeur hemel op aarde" Dutch Liquor 9
- Chocolate truffle cake with almond & raspberries 9
- Mango & passionfruit cheesecake  9
- Dame blanche with "boerenjongens"
Boerenjongens is brandy with raisins 9
- Cheese platter
Dutch cheeses, sweet & sour "Rinse" apple syrup & "kletzenbrood" a fruit loaf type of bread 15