



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

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| 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