















Menu

Starters

-  Bread with spreads
Aioli and tapenade 6,50
-  Home-smoked salmon
Wasabi mayonnaise, dumpling and frisée lettuce 12,50
-  Salad goat's cheese
Mesclun, aceto balsamico, mango chutney and smoked nuts 12,50
- Beef carpaccio
Truffle mayonnaise, rocket, red onion Grana Padano, seed mix 12,50
- Serrano ham
Melon, rocket, honey and walnuts 12,50
-  Caprese salad
Tomato, mozzarella, basil en aceto balsamico 12,50
-  Spicy prawn salad
Soybeans, cucumber, radish, mesclun, smoked sesame and wasabi mayonnaise 12,50
- Homemade tomato soup
Crispy breadstick 7,75


Main courses


-  Mussels
Fries, salad, remoulade sauce and garlic sauce 21,75
- Spareribs slightly spicy marinated
Fries, salad and garlic sauce 21,75
- Chicken thigh satay
Satay sauce, fries, atjar, prawn crackers and spring onion 18,50
- Beef steak from the grill
Ratatouille, Zeeland potato with tzatziki and chimichurri 21,50


	Cod filet with a herb crust <i>Seasonal vegetables, Zeeland potato with tzatziki and a dressing of capers</i>	21,75
	Prawns with garlic from the oven <i>Seasonal vegetables and bread</i>	21,75
	Pink-grilled salmon fillet <i>Seasonal vegetables, Zeeland potato with tzatziki, white wine sauce</i>	21,50
	Ravioli with Ricotta and spinach <i>Tomato mascarpone sauce and rocket</i>	18,50
	Tacos <i>Minced vegetarian chicken, kidney beans, bell pepper, red onion, corn, guacamole and tomato salsa</i>	19,50
	Vegetarian wrap <i>Avocado, tomato salsa, cheddar, vegetarian mince, coriander and sour cream</i>	20,50
	<u>Would you like to order extra fries?</u>	2,75
	Desserts	
	Cheesecake <i>Buckthorn ice, red fruit coulis</i>	8,75
	Organic cheese <i>Three varieties of organic cheese, mango chutney, raisin bread roll</i>	12,50
	Sorbet in 3 layers (gluten and lactose free) <i>Red fruit coulis</i>	8,75
	Brownie with caramel <i>Vanilla ice and whipped cream</i>	8,25
	Vanilla panna cotta <i>Strawberries</i>	8,25

Any dietary wishes? Please let us know!

Are you staying with us for a longer period of time and do you have any wishes besides the menu? Ask us for the possibilities!

 *This dish is made of organic products

 *This dish contains only vegetarian products

 * This quality mark is for farm fish that is sustainably farmed to minimize the burden on the environment