

VOORGERECHT

CARPACCIO GEROOKTE EENDFILET 16

Truffelmayonaise, Parmezaan schilfers, rucola, pijnboompitten

FORELTARTAAR 14

Gerookte forel, knolselderij, appel, komkommer, bieslookcrème

LIBANESE NACHOS 16

Arabisch flatbread, sumak, fatteh van aubergine, ui, linzen, sesam 'yoghurt', munt

CAPPUCCINO VAN PADDENSTOELEN 10

Soep van kastanjechampignon, shiitake, oesterzwam met schuimige topping

HOOFDGERECHT

SIRLOIN STEAK 30

Grill, Café de Paris saus met salade en friet

ZARZUELA 29

Spaanse visschotel, zeevruchten, venkel, paprika, tomaat-wortelsaus, patatas

GEVULDE PORTOBELLO'S 30

Gekarameliseerde rode ui, dadel, amandel, balsamico met gegrilde groenten en friet

NAGERECHTEN

KERSEN APPEL CRUMBLE 12

Met noten (lauwwarm), kaneelijs (koud)

MONCHOU D'AMOUR 11

Monchoutaartje met bosvruchten topping, slagroom

CHOCOLADE MOUSSE 10

Speculoos crunch, gezouten karamel

 = VEGAN

STARTERS

CARPACCIO SMOKED DUCK FILLET 16

Truffle mayonaise, Parmesan shavings, arugula, pine nuts

TROUT TARTARE 14

Smoked trout, celeriac, apple, cucumber, chive cream

LEBANESE NACHOS 16

Arabic flatbread, sumac, eggplant fatteh, onion, lentils, sesame 'yogurt', mint

MUSHROOM CAPPUCCINO 10

Chestnut mushroom, shiitake, oyster mushroom soup with foamy topping

MAIN COURSE

SIRLOIN STEAK 30

Grill, Café de Paris sauce, served with salad and fries

ZARZUELA 29

Spanish fish dish, seafood, fennel, pepper, tomato-carrot sauce with patatas

STUFFED PORTOBELLO MUSHROOM 30

Caramelized red onion, date, almond, balsamic vinegar with grilled vegetables and fries

DESSERT

CHERRY APPLE CRUMBLE 12

With nuts (lukewarm), cinnamon ice cream (cold)

MONCHOU D'AMOUR 11

Monchou cake, forest fruit topping, whipped cream

CHOCOLATE MOUSSE 10

Speculoos crunch, salted caramel

 = VEGAN

OP DE REKENING WORDT 5%
GROEPSKORTING VERREKEND
(EXCLUSIEF DRANKEN)

5% GROUP DISCOUNT WILL
BE DEDUCTED FROM THE BILL
(EXCLUDING DRINKS)