

ENGLISH

DINNER MENU

17:00 - 20:00

SOUPS

Pumpkin soup

Velvety smooth with pieces of roasted pumpkin, a touch of cream and crispy fried bacon.

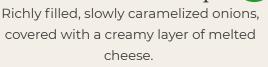
€7,75

Creamy tomato soup

Full of flavour with basil oil, soft cream and juicy cherry tomatoes.

€7,75

French onion soup



€9,75

STARTERS

Bread with spreads

Warm white and brown country bread with three types of spreads.

€7,95

Gyoza's

Three Japanese pastry parcels, crispy on the outside and creamy on the inside, served with a slightly spicy soy sauce. €8.25

Pumpkin bruschetta

Toasted bread topped with pumpkin, bacon, creamy goat cheese, honey and a hint of balsamic vinegar.

€9,95

Pumpkin carpaccio

A surprising vegetarian dish with soft goat cheese, arugula, olive oil and crunchy pumpkin seeds.

€10,95

Carpaccio

Thinly sliced beef with Parmesan cheese, truffle mayonnaise, sun-dried tomatoes and roasted pine nuts.

€13,95

SALADS

Caesarsalade

Classic but with a twist: tender chicken, fresh cucumber, tomato, crunchy croutons, Parmesan cheese and our homemade dressing with a hint of honey and soy.

€8.25

Salad as a main course €18.50

Salmon salad

Fresh and refined with smoked salmon, cherry tomatoes, cucumber, creamy avocado and our own dressing.

€8.95

Salad as a main course €18.95

MEAT DISHES

Chicken satay

Tenderly grilled, served with our homemade satay sauce, crispy fries, fried onions, atjar tjampoer and fresh prawn crackers.

€18,75

Schnitzel

Fried golden brown, with fries and salad. Choose from creamy wild mushroom or pepper cream sauce.

€19,95

Spareribs

Buttery tender and full of flavour, with fries, garlic sauce, fresh coleslaw and salad + €4.95 (surcharge only in three-course set menu).

€24,95

Breton chicken

Bacon-wrapped chicken breast with creamy brie and cherry tomatoes. Served with rosti, arugula, honey, balsamic vinegar, and pine nuts.

€22,95

Entrecote

Perfectly grilled with green asparagus, potato gratin, and seasonal vegetables. Choose from mushroom or pepper cream sauce, or opt for classic herb butter + €4.95 (surcharge only for the three-course set menu).

€29,95

VEGETARIAN

Vegetarian wrap



Filled with sautéed vegetables and crème fraîche, topped with cheese and finished with a spicy salsa sauce. Served with crispy nachos.

€14,95

Pasta truffle



Creamy truffle cream sauce with wild mushrooms, arugula and Parmesan cheese.

€21,95

Goat cheese burger



Creamy goat cheese burger in a crispy jacket with wild mushrooms, arugula, truffle mayonnaise and fresh fries.

€22,50

FISH DISHES

Grilled cod

Deliciously tender with a white wine sauce, seasonal vegetables and potato gratin + €4.95 (surcharge only in threecourse set menu) .€21.95

Scampi pasta

Scampi in a rich lobster sauce with arugula and Parmesan cheese.

€22,95

Mosselen à la Ramses

A savory creation with mussels, celery, onion, leek, garlic, chorizo, a touch of pepper, and cream. Served with fries, garlic sauce, and cocktail sauce.

> By reservation only! €24,95











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DESSERT

Limburg ice cream

A surprising combination of puddinggreumele ice cream and rice pudding ice cream, served with a generous dollop of whipped cream.

€7,95

Fruit ice cream

Refreshing with banana ice cream, amarena cherry ice cream, fresh fruit and whipped cream.

€7,95

Dame Tony's Chocolonely

A treat for chocolate lovers: Tony's caramel sea salt ice cream, vanilla ice cream, caramel pieces, caramel sauce and whipped cream.

€7,95

Chef's dessert

Be surprised by the creative inspiration of our pastry chef.

€8,25

Chocolate mousse

Velvety soft mousse with a scoop of vanilla ice cream and whipped cream.

€8,50

Cheese board

Four refined cheeses, served with fig bread, syrup and nuts + €1.95 (surcharge only for three-course set menus).

€12,50

CHILDREN'S MENU



Starters:

Choice of tomato soup or pumpkin soup.

Main courses:

Choose from: spare ribs + €2.00, frikandel, five bitterballen, or six chicken fingers. Served with fresh fries, accompanying sauces, and applesauce.



Artisanal Fristi ice cream, with whipped cream and disco dip or poffertjes.

Enjoy your meal? Then come grab a surprise from our magical grab bag! You might just find the best

gift!



THREE-COURSE MENU OF YOUR CHOICE

For just €27.50 per person, you can create your own meal from our dinner menu: one starter, one main course, and one dessert. Some dishes have a small surcharge. Portions are based on a three-course meal, allowing you to fully savor all the flavors of our cuisine.



DAILY SPECIAL

Daily special

Let our cuisine surprise you! Our daily special changes regularly and is prepared with the finest seasonal ingredients. €21,95



Experience the magic of the holidays with family and friends! On first and second Christmas Day, we'd love to welcome you for a festive Christmas dinner between 4:00 PM and 10:00 PM. Our chef will create a festive menu. The menu will be announced in early November, but reservations are already accepted.

On second Christmas Day, we'll start the day with a hearty Christmas breakfast from 10:00 AM to 1:00 PM. Enjoy warm rolls, savory and sweet treats, and the festive atmosphere.

Don't wait too long, as availability is limited. Book now and make this Christmas an unforgettable experience!





