Specialties for 2

TOMAHAWKSTEAK

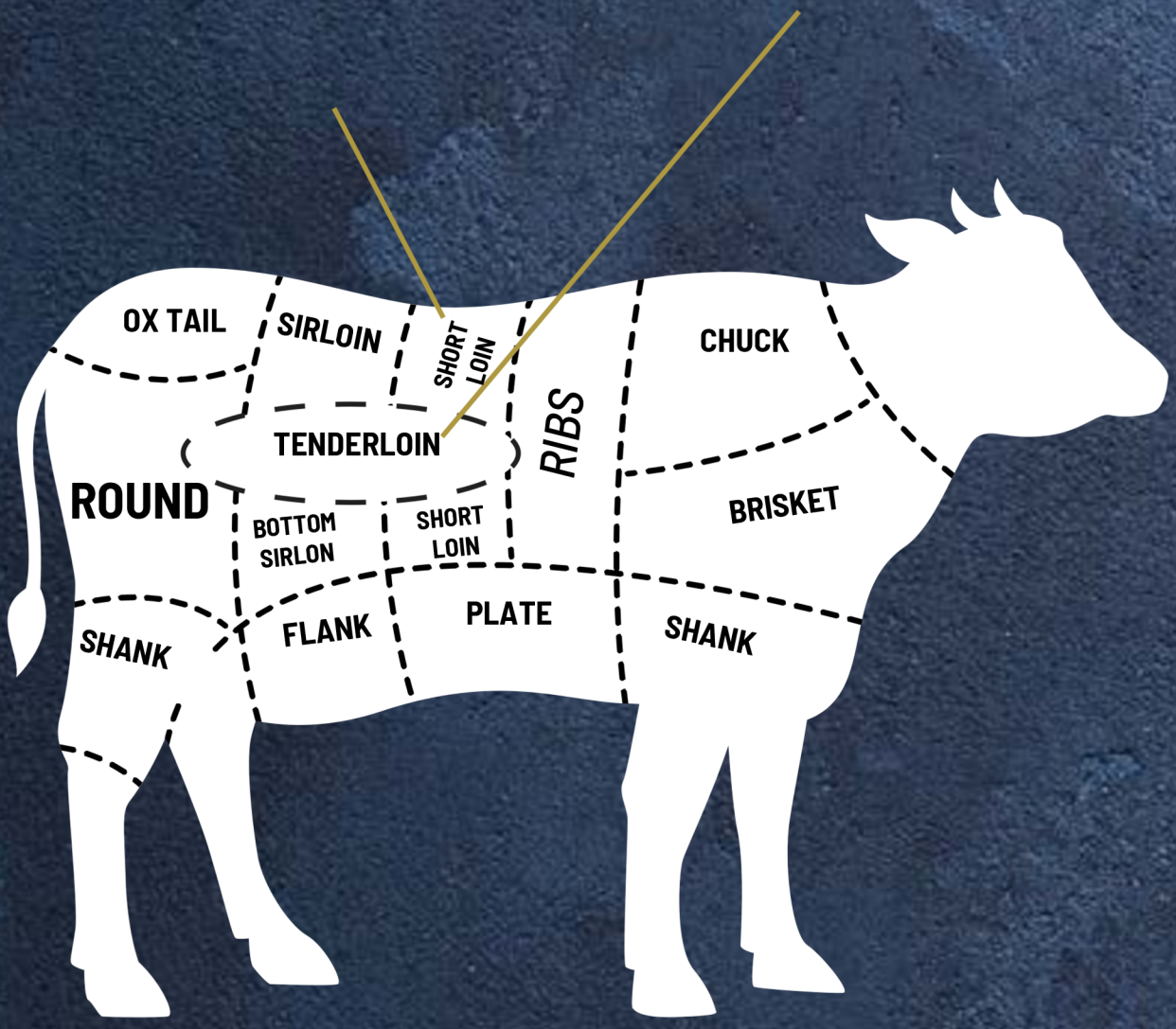
with cajun butter
€9,- per 100 gram
Average weight 1,2 kg

For our Tomahawk steak, we use the short loin. This is the part of the last six ribs of the rib rack, which is located at the start of the back. This part of the beef is less muscled, making the meat fine grained and has a softer structure.

CHATEAUBRIAND

with red port and cardamom jus
500 gram €79,50
750 gram €117,50

The Chateaubriand is cut from the thick end of the so-called tenderloin of the beef. It is lean meat and has a less pronounced flavor than, for example, the Tomahawk, but is even more tender in texture.



Bites & Starters

Can be ordered as a starter, main course or shared dining

HOME-MADE BREAD
with spreads
€3,00 P.P

CHARCUTERIE
variety of cold cuts
€14,50

PULPO
with cabbage, olive and oregano
€13,50

CHICKEN LIVER
with bacon, onion, mushroom, port and home-made brioche
€12,50

BEEF KÖFTE
with hummus and pommegranate
€12,50

THINLY CUT BRISKET
with coleslaw and gremolata
€15,50

CORN RIBS
with crispy chili oil, red cabbage and celeriac
€9,50

PRAWNS
with carrot, passion fruit, coriander and lime leaf
€13,50

ROASTED SQUASH
with red onion, rocket pesto and ceasar dressing
€10,50

TOM KHA KAI
Thai chicken and coconut soup
€11,50

BITES TASTING PLATTER
served for at least two
€15,- P.P.

Bites & Sides

CHICORY HAM&CHEESE
€6,00

RED WINE MUSHROOMS
€3,50

COLESLAW
€3,00

HALF A COB OR CORN
€3,50

Main courses

All main courses are served with vegetables, homemade truffle mayonnaise and a choice of fried potatoes or fries

Meat

FILLET STEAK
with mushroom sauce
180 gram — *€31,50*
250 gram — *€39,50*

DUCK BREAST — *€24,50*
with leek, mushroom, miso and dashi

BRAISED PORK CHEEK — *€19,50*
with mole, fennel sauerkraut and lime and coriander beurre blanc

MIXED GRILL — *€29,50*
a variety of grilled meat with sauces

GRILLED BRISKET — *€25,50*
with chimmichurri

Fish

SMOKED AND ROASTED TROUT — *€23,50*
with potato mousseline and horseradish beurre blanc

TUNA STEAK — *€19,50*
with leek, carrot and celery. Served in own broth

Vega

ROASTED BEETROOT — *€17,50*
with dried tomato, pangratato and tomato butter sauce

GRILLED CABBAGE — *€15,00*
with mushroom, gremolata and dukkah

Desserts

PASTRY OF THE MOMENT — **€9,50**
changing dessert specialty from our chefs

"S'MORES" — **€11,50**
biscuit, chocolate creamme, marshmallow en vanilla ice cream

FRENCH TOAST — **€13,50**
with poached pear, buttermilk ice cream and speculaas crumble

CAPPUCCINO DESSERT — **€14,50**
with hazelnut crumble, milk ice cream, coffee cream and dulce de leche

CHEESE PLATTER — **€15,50**
selection of cheeses, served with bread

DESSERT TASTING PLATTER — **€11,50 p.p.**
served for at least two

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Hot drinks

Coffee	**€3,50**
Cappuccino	**€3,90**
Latte	**€3,90**
Latte macchiato	**€4,00**
Espresso	**€3,50**
Double espresso	**€4,90**
Vlaardingse coffee	**€9,20**
Irish coffee	**€9,20**

DOM coffee	**€9,20**
Spanish coffee	**€9,20**
French coffee	**€9,20**
Italian coffee	**€9,20**
Baileys coffee	**€9,20**
Tea	**€3,00**
Fresh ginger tea	**€4,20**
Fresh mint tea	**€4,20**