

Starters

H O M E - M A D E F O C A C C I A 	€6,50
<i>Italian bread with fermented tomatoes, olive oil and balsamic vinegar</i>	
C H A R C U T E R I E	€13,50
<i>A variety of cold cuts</i>	
P R A W N S	€13,50
<i>With a chili, lime and coconut sauce</i>	
C A R P A C C I O	€12,50
<i>With mayo, aged cheese, pancetta and hazelnuts</i>	
B R A N D A D E	€11,50
<i>With a lobster hollandaise</i>	
A U B E R G I N E T A R T A R E 	€11,50
<i>With chipotle mayonnaise, truffle crisps and coriander oil</i>	
M U S H R O O M A N D T R U F F L E S O U P 	€8,50
<i>Creamy soup, served with bread</i>	
S H A R I N G P L A T T E R	€11,50
<i>A selection of our starters, from 2 people. Price per person</i>	
<i>All dishes can be ordered with additional truffle</i>	€5,50

Main courses Vegetarian

P A P P A R D E L L E 	€17,50
<i>With mushroom and truffle sauce, fried mushrooms and Parmesan</i>	



Specialties for 2

TOMAHAWKSTEAK

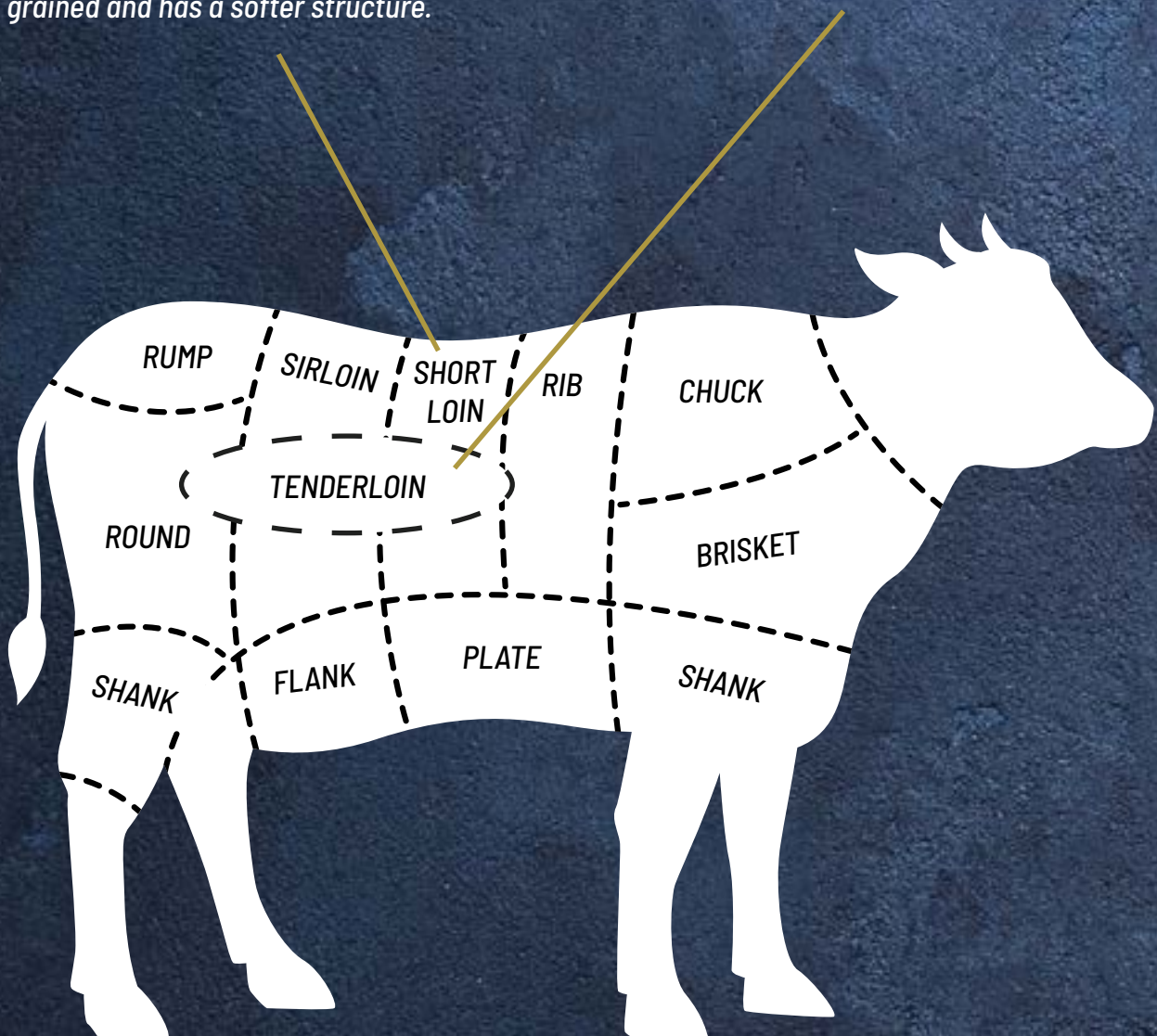
With bearnaise sauce
€8,20 per 100 grams
Average weight 1,2 kg

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 bordelaise sauce
€39,90 per person
500 grams

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



Main courses Meat

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

FLANK STEAK €28,50

With madeira jus

DUCK BREAST €28,50

With a fermented plum sauce

FILLET STEAK €37,50

With truffle butter

GOULASH €21,50

With pickled mushrooms and potato bread

LIVER OF VEAL €19,50

With bacon, onion and mushroom in red port

The steaks can be ordered in different weights. Ask our staff about the possibilities. Is there another sauce that appeals to you more? You can specify the sauce of your choosing when ordering.

Main courses Fish

SOLE €37,50

À la meunière

PLAICE €23,50

With pea tapenade, fried capers, beurre blanc and tarragon

OKONOMIYAKI €18,50

With prawns, bonito and nori

Desserts

DESSERT OF THE MOMENT	€9,50
<i>Changing dessert specialty of our chefs</i>	
HOME - MADE MAGNUM	€9,90
<i>Matcha parfait, with white chocolate, sesame en miso caramel</i>	
BROWNIE	€10,50
<i>With hazelnut, coffee and vanilla ice cream</i>	
PEAR AND MANDARIN CHEESECAKE	€11,50
<i>With caramel ice cream and cardemom</i>	
CHEESE PLATTER	€14,50
<i>Selection of cheeses, served with bread and confiture</i>	
DESSERT TASTING PLATTER	€10,50
<i>A selection of our homemade desserts, minimum of 2 people</i>	

Hot drinks

Coffee	€2,80	DOM coffee	€8,50
Cappuccino	€3,50	Spanish coffee	€8,50
Latte	€3,50	French coffee	€8,50
Latte macchiato	€3,50	Italian coffee	€8,50
Espresso	€2,80	Baileys coffee	€8,50
Double espresso	€4,50	Tea (different flavours)	€2,80
Vlaardingse coffee	€8,50	Fresh ginger tea	€3,50
Irish coffee	€8,50	Fresh mint tea	€3,50