

# DINNER

## To share

Feel free to ask for our snack menu to see the full assortment of bites

<b>Home made kibbeling</b>	<b>8.5</b>
with tartar sauce	
<b>Seaweed nacho's</b>	<b>9</b>
with tomato salsa	
<b>Home made Calamari</b>	<b>7.5</b>
with tartar sauce	
<b>"Maatjes" herring</b>	<b>8</b>
with onion and pickle	
* nice to combine with a glass of corenwijn	+4.00
<b>Bread from the oven</b>	<b>10</b>
with cheese and herbs	
for four persons	

## Oysters

<b>Creuzes</b>	<b>per piece</b>	<b>3</b>
the Netherlands, Zeeland		
<b>Zeeuwse platte</b>	<b>per piece</b>	<b>5.5</b>
the Netherlands, Zeeland		
<b>Oyster mix</b>	<b>2x 3 pieces</b>	<b>24</b>

## Fruits de mer

Both platters are served with bread and a variation of sauces

<b>Basic platter</b>	<b>31</b>
mussels * clams * razorclams *	
prawns * north sea crablegs *	
perliwinkels * dutch shrimps *	
1 type of oyster	
<b>Luxury platter</b>	<b>49.5</b>
mussels * clams * razorclams *	
prawns * north sea crablegs *	
perliwinkels * dutch shrimps *	
langoustines * whole north sea crab *	
2 types of oysters	

## Soup

<b>Pomodori</b>	<b>6</b>
with herb oil and mascarpone	
<b>Northsea fishsoup</b>	<b>12.5</b>
richly filled, served with rouille and croutons	

## Starters

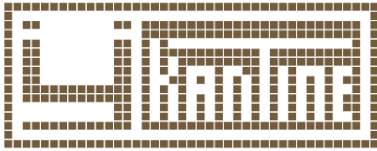
<b>Caesar salad</b>	<b>11.5</b>
served with grilled chicken, egg and crispy bacon	
<b>Salad with chanterelles</b>	<b>9</b>
served with Bastiaanse blue cheese	
<b>Steak tartare</b>	<b>11.5</b>
in classic French style	
<b>Huisgerookte zalm</b>	<b>12.5</b>
served with lime-mayonnaise and sorrel strips	

## Main courses

Beside our regular dishes we also serve daily changing specials

<b>Seabass in saltcrust</b>	<b>23</b>
served with french fries and mixed salad	
<b>Pan-fried place fillet</b>	<b>18.5</b>
with mustard-beurre blanc, roasted parsnip and broad beans	
<b>Steak bernaise</b>	<b>21.5</b>
of rib-eye with french fries and mixed salad	
<b>Beetroot risotto</b>	<b>15.5</b>
with goat cheese and roasted beetroot	

# DESSERTS



## Desserts

<b>Triple chocolate brownie</b>	9
<i>with white chocolate sauce, raspberries and blueberries</i>	
<b>Marinated strawberries</b>	8.5
<i>with creme suisse, filo pastry and caramel</i>	
<b>Profiteroles</b>	10
<i>with vanilla ice cream and chocolate sauce</i>	
<b>Dutch cheese platter</b>	15
<i>a selection of dutch cheeses served with crostini and pear compote</i>	
<b>Affogato</b>	6.5
<i>espresso with vanilla ice cream</i>	
<b>Coupe colonel</b>	7
<i>wodka with lemon sorbet ice cream</i>	

## Dessert wines

<b>Rietvallei</b>	6
<i>rooi muscadel, robbertson, South-Afrika</i>	
<b>Beaumes de venise</b>	6
<i>muscat, rhone, France</i>	

## Special coffees

<b>Irish coffee</b> (jameson)	8
<b>Spanish coffee</b> (liqor 43)	8
<b>French coffee</b> (cointreau)	8
<b>Italian coffee</b> (amaretto)	8
<b>Cream coffee</b> (baileys)	8
<b>Kiss of fire</b> (tia maria, cointreau)	8
<b>North sea coffee</b> (Hierbas de las dunas)	8

## Liqueur

<b>Tia maria</b>	5.5
<b>Cointreau</b>	5.5
<b>Amaretto</b>	5.5
<b>Grand marnier</b>	5.5
<b>Bailey's</b>	5.5
<b>Sambuca</b>	5.5
<b>Frangelico</b>	5.5
<b>Kahlua</b>	5.5
<b>Licor 43</b>	5.5
<b>Hierbas de las dunas</b>	5.5
<b>Limoncello</b>	5.5

## Whisky

<b>Jameson</b>	7.5
<b>Jack daniels</b>	5.5
<b>Gentleman Jack</b>	7.5
<b>Woodford reserve</b>	9
<b>Famous grouse</b>	5.5

## Single malt

<b>Talisker</b>	12
<b>Glenfiddich</b>	9
<b>Glenkinchie</b>	10
<b>Oban</b>	12.5
<b>Dalwhinnie</b>	13.5
<b>Lagavulin</b>	14

## Cognac

<b>Martell vs</b>	6
<b>Hennessy vs</b>	6
<b>Remy Martin vsop</b>	7
<b>Hennessy xo</b>	15
<b>Pere magloire calvados</b>	7
<b>Grappa</b>	6

## Rum

<b>Havana wit 3 yr old</b>	5.5
<b>Havana bruin 7 yr old</b>	7
<b>Diplomatico reserva 12 yr old</b>	9.5

## P.S.V

<b>Sandeman ruby port</b>	5
<b>Dow's 10 yr tawny</b>	8
<b>Dow white port</b>	5
<b>Sandeman dry sherry</b>	5
<b>Pedro ximenez sherry</b>	5
<b>Tio pepe sherry</b>	5
<b>Martini rosso/bianco</b>	5
<b>Campari</b>	5