



Hoofdgerechten/Mains

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| Zeebaars €23,00
<i>In zoutkorst gegaard met Hollandse kruiden</i> | Seabass
<i>Cooked in saltcrust with Dutch herbs</i> |
| Gebakken scholfilet €17,00
<i>Met beurre blanc</i> | Fried plaice
<i>With beurre blanc</i> |
| Entrecote €21,50
<i>200 gr. Met gepofte knoflook & jus de veau</i> | Sirloin steak
<i>200 grams. With puffed garlic & jus de veau</i> |
| Bloemkool steak €15,50
<i>Met olijvenmayonaise & truffelportaus</i> | Cauliflower steak
<i>With olive mayonnaise & truffle-port sauce</i> |
| Normandische mosselen €19,50
<i>Met appelcider</i> | Normandy-style mussels
<i>With applecider</i> |

Bijgerechten/Sides

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| Hollandse aardappelen € 4,00
<i>Geroosterd in boter & knoflook</i> | Dutch potatoes
<i>Roasted in butter & garlic</i> |
| Broccoli € 4,50
<i>Met knoflookolie</i> | Broccoli
<i>With garlic oil</i> |
| Groene salade € 4,00
<i>Met honing & dille</i> | Green salad
<i>With honey & dill</i> |
| Friet van Friethoes € 4,50 | Fries from Friethoes |
| Zoete aardappelfriet € 5,00 | Sweet potato fries |

Desserts

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| Triple chocolate brownie € 9,00
<i>Met witte chocolade saus & blauwe bessen</i> | Triple chocolate brownie
<i>With white chocolate sauce & blueberries</i> |
| Gemarineerde aardbeien € 8,50
<i>Met crème suisse, filodeeg & karamel</i> | Marinated strawberries
<i>With crème suisse, phyllo dough & caramel</i> |
| Hollandse kaasplank €12,50 | Dutch cheeseplatter |
| Coupe colonel € 7,50
<i>Verfrissende dessertcocktail van citroensorbet & wodka</i> | Coupe colonel
<i>Refreshing dessert cocktail of lemon sorbet and wodka</i> |
| Affogato € 6,50
<i>Espresso met vanilleijs</i> | Affogato
<i>Espresso with vanilla icecream</i> |
| Taarten van Holtkamp € 6,50
<i>Taartjes van Holtkamp (3 stuks)
keuze-uit</i> | Cakes from Holtkamp
<i>Holtkamps mini cakes (3 pieces)
choose from:</i> |
| Red velvet
Cheesecake
Lemon-meringue | |