



Tourmenu A

Home made soup of the day
A daily changing vegetarian soup

Entrecote traditionnelle
*Grilled, with potato gratin, roasted carrots
and foyot sauce*

Chocolate brownie with chocolate mousse
With red fruit and chocolate chunks

€ 29,50 p.p.

Wine arrangement I: half a bottle of wine and
a cup of coffee/tea € 12, p.p.

Wine arrangement II: half a bottle of wine, half a bottle of
mineral water and a cup of coffee/tea € 14, p.p



Tourmenu B

Beef carpaccio
With truffle mayonnaise and Parmesan cheese

Codfish
Baked, with beetroot barley and salsa verde

Cheese cake
With raspberry coulis & whipped cream

€ 29,50 p.p.

Wine arrangement I: half a bottle of wine and
a cup of coffee/tea € 12, p.p.

Wine arrangement II: half a bottle of wine, half a bottle of
mineral water and a cup of coffee/tea € 14, p.p



Tourmenu C

Home made soup of the day
A daily changing vegetarian soup

Hamburger
*Of Palmesteyn beef, served with tomato, cornichons,
home made barbeque sauce and fries*

Chocolate brownie with chocolate mousse
With red fruit and chocolate chunks

€ 22,- p.p.

Wine arrangement I: half a bottle of wine and
a cup of coffee/tea € 11, p.p.

Wine arrangement II: half a bottle of wine, half a bottle of
mineral water and a cup of coffee/tea € 14, p.p



Tourmenu D*

Home made soup of the day
A daily changing vegetarian soup

Couscous with pistachios
*With broccoli, purple cauliflower and
antiboise*

Cheese cake
With raspberry coulis & whipped cream

€ 22,- p.p.

Wine arrangement I: half a bottle of wine and
a cup of coffee/tea € 12, p.p.

Wine arrangement II: half a bottle of wine, half a bottle of
mineral water and a cup of coffee/tea € 14, p.p

*vegetarian