



MENU SEPTEMBER, 2020

Snacks:

Duck rillete with sourdough baguette and cornichons	7,00
Aged cheese bitterballen by Holtkamp with Maille mustard, 4 pieces	5.75
Mini shrimp croquettes with chili sauce by Holtkamp, 3 pieces	8.50
Boeren Goudse Opleg (raw milk 2 years aged Gouda) cheese with Maille mustard	8.75

Soup:

Acquacotta (Tuscan tomato and peppers soup with beaten eggs & parmigiano)	6.50
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First Course:

DOP Burratina salad with semi-dried tomatoes, pistachios, olive tapenade, pane carasau	12.50
Steak tartare with bacon mayonnaise, pickled onions, radishes, mustard cress, anchovies	11.50
Grilled Portobello mushroom with goat cheese	8.25
Slovenian farm charcuterie platter with baguette, olives and cornichons	14.50

Second Course:

Salmon fillet with crushed potatoes and tomato salsa	16.50
Fresh gnocchi tartuffata with Dalmatian prosciutto and cream sauce	13.00
Fresh tagliatelle con ragu	14.75
Steak tartare with bacon mayonnaise, pickled onions, radishes, mustard cress, anchovies	18.25
Bavette steak with pureed potatoes	15.50

Deserts:

Cheese platter by de Kaaskampanje (Reblochon, Bleu des Basques, BGO, Selles sur Cher)	11.75
Tiramisu	6,00
Mousse au chocolat with red wine raspberry jam	6.00



HOT DRINKS

Espresso	2,00
Espresso macchiato	2,20
Double espresso	2,95
Cappuccino	2,70
Double cappuccino	3,65
Latte/Latte macchiato	3,00
Black coffee	2,25
Extra shot/Soya milk	0,95
Mint tea/ginger tea	2,75

COLD DRINKS

Water still or sparkling small (25cl)	2,50
Water still or sparkling large (1L)	5,00
Jus d' orange	3,25

BEER

Brut Gajes	5,50
Ur Gulpener Pilsner	4,00