

DINNER

STARTERS

CARPACCIO

ARUGULA, PARMESAN CHEESE, TRUFFLE MAYONNAISE,
PINE NUTS 12.75

TUNA PIZZA

CREME FRAICHE, WASABI, SESAME, CUCUMBER 14.95

COQUILLE ST JACQUES

PANCETTA, PISTACHIO, POTATO 13.95

DUTCH SHRIMPS COCKTAIL

WHISKEY SAUCE, FRENCH TOAST 16

RAVIOLI (V)

GOAT CHEESE, BEETROOT, PARSNIP, DUKKAH 9.75

HUZAREN

TYPICAL DUTCH SALAD WITH MEAT OF VEAL, POTATO,
CORNICHONS, MAYONNAISE, SMOKED PEPPERS 9.25

SOEPEN

FRENCH ONIONSOUP

GRATINATED WITH OLD AMSTERDAM CHEESE 7.95

SOUP OF THE DAY

SALADS (MAIN)

CAESAR

LETTUCE ROMAINE, CHICKEN, CROUTONS, CAESAR
DRESSING 15.5

CARPACCIO

ARUGULA, PARMESAN CHEESE, TRUFFLE DRESSING,
PINE NUTS 17.5

COUSCOUS

GOAT CHEESE, APRICOT, TOMATO HUMUS, CHICKPEAS,
MINT, RAISINS 15.95

FISH SALAD

SALMON SPREAD, COQUILLE, SHRIMPS, TUNA 20

MAIN

SATEH AJAM (150/300GR)

CHICKEN, PEANUT SAUCE, FRENCH FRIES
OR FRIED RICE 17.25/20.5

SIRLOIN STEAK

SPICY GRAVY OR VEAL GRAVY SERVED WITH FRIES AND
MIXED SALAD 27

CODFISH

MASHED POTATOES, ARUGULA, DUTCH SCHRIMPS,
BEURRE-BLANC 22.5

VENISON STEAK AND STEW

SPROUTS, MASHED POTATOES, RED CABBAGE, GRAVY
WITH CINAMON 22.75

MUSSELS

A LA MARINIERE, FRIES, MIXED SALAD,
REMOULADE SAUCE 20

PASTA

MUSHROOMS, PARMEZAN CHEESE, TRUFFLE-OIL 16.75
AD SOME FRESH TRUFFLE + 3.5

VEAL RIB-EYE (250gr)

GRILLED, RATATOUILLE, GRAVY WITH PUFFED GARLIC,
FRIES 25.5

SIDES

RATATOUILLE 4.75

FRIES WITH MAYONNAISE 3.95

SWEET POTATO FRIES WITH PARSLY MAYONNAISE 4.75

FRIED RICE 4.75

DESSERTS

VANILLE CREME-BRULEE

TORCHED WITH SUGAR 7.25

AMERICAN CHEESECAKE

ORANGE JELLY 6.25

CASSATA

VARIETY OF ICE CREAM WRAPPED IN MARZIPAN 7.75

CHOCO CAKE

ALMOND, VANILLA ICE CREAM 7.25

MORBIER-PEAR

LUKEWARM MARINATED PEAR, MORBIER CHEESE 9.5

CHOCOLATE BONBONS

TO TUNE UP YOUR COFFEE 1.25 P.U.