

DINNER

STARTERS

CARPACCIO

ARUGULA, PARMESAN CHEESE, TRUFFLE MAYONNAISE,
PINE NUTS 12.5

TUNA PIZZA

CREME FRAICHE, WASABI, SESAME, CUCUMBER 14.5

COQUILLE ST JACQUES

PANCETTA, PISTACHIO, POTATO 12.5

DUTCH SHRIMPS COCKTAIL

WHISKEY SAUCE, FRENCH TOAST 15.5

RAVIOLI (V)

GOAT CHEESE, BEETROOT, PARSNIP, DUKKAH 9.5 P.P.

HUZAREN

TYPICAL DUTCH SALAD WITH MEAT OF VEAL, POTATO,
CORNICHONS, MAYONNAISE, SMOKED PEPPERS 9

SOEPEN

FRENCH ONIONSOUP

GRATINATED WITH OLD AMSTERDAM CHEESE 7.75

SOUP OF THE DAY

SALADS (MAIN)

CAESAR

LETTUCE ROMAINE, CHICKEN, CROUTONS, CAESAR
DRESSING 15

CARPACCIO

ARUGULA, PARMESAN CHEESE, TRUFFLE DRESSING,
PINE NUTS 17

COUSCOUS

GOAT CHEESE, APRICOT, TOMATO HUMUS, CHICKPEAS,
MINT, RAISINS 15.5

FISH SALAD

SALMON SPREAD, COQUILLE, SHRIMPS, TUNA 18.5

MAIN

SATEH AJAM (150/300GR)

CHICKEN, PEANUT SAUCE, FRENCH FRIES OR FRIED RICE
16.75/19.75

SIRLOIN STEAK

SPICY GRAVY OR VEAL GRAVY SERVED WITH FRIES AND
MIXED SALAD 26

CODFISH

MASHED POTATOES, ARUGULA, DUTCH SCHRIMPS,
BEURRE-BLANC 21.5

VENISON STEAK AND STEW

SPROUTS, MASHED POTATOES, RED CABBAGE, GRAVY
WITH CINAMON 22

MUSSELS

A LA MARINIERE, FRIES, MIXED SALAD,
REMOULADE SAUCE 19.5

PASTA

MUSHROOMS, PARMEZAN CHEESE, TRUFFLE-OIL 16
AD SOME FRESH TRUFFLE + 3.5

VEAL RIB-EYE (250gr)

GRILLED, RATATOUILLE, GRAVY WITH PUFFED GARLIC,
FRIES 24.75

SIDES

RATATOUILLE 4.5

FRIES WITH MAYONNAISE 3.75

SWEET POTATO FRIES WITH PARSLY MAYONNAISE 4.5

FRIED RICE 4.5

DESSERTS

VANILLE CREME-BRULEE

TORCHED WITH SUGAR 7

AMERICAN CHEESECAKE

ORANGE JELLY 6

CASSATA

VARIETY OF ICE CREAM WRAPPED IN MARZIPAN 7.5

CHOCO CAKE

ALMOND, VANILLA ICE CREAM 7

MORBIER-PEAR

LUKEWARM MARINATED PEAR, MORBIER CHEESE 9

CHOCOLATE BONBONS

TO TUNE UP YOUR COFFEE 1.25 P.U.