# THREE-COURSE MARTINUS SET MENU

## STARTER, CHOICE FROM

Grandma's tomato soup - Van der Valk classic - vegan option available

tomato | tomato crumble | freshly-made chicken meatballs | parsley

Mustard cream soup

coarse-ground mustard | vegan cream | croutons | smoked eel | chervil

Carpaccio - Van der Valk classic

beef carpaccio | arugula | pecorino | crumble of onion | truffle oil

Roast beef

roasted garlic mayonnaise | marinated cherry tomato | green pea | shiitake crisps | crispy red chilli oil | arugula

Shrimp cocktail

pink shrimps | prawns | calamari | iceberg lettuce | creamy cocktail sauce | crispy sweet potato sticks | salad pea

Oyster mushroom

king oyster mushroom | hoisin | couscous salad with mint | little gem | white radish | tomato oil

## MAIN COURSE, CHOICE FROM

Pork tenderlion

zucchini | bell pepper | bimi | wrapped in Coburger ham | potato gratin | stroganoff sauce with vegetables

Fowl*

grilled fillet | lemon risotto | basil | green pea | tarragon gravy | fried tarragon

Satay

skewer of chicken thighs | sweet Indonesian satay sauce | mini pak choi | homemade atjar salad | serundeng | prawn crackers

Rose fish fillet

roasted | carrot puree | roasted fennel | baby spinach | sage | sea salt butter | red watercress

Risotto*

lemon risotto | basil | green pea | Greek feta | tzatziki dressing

## DESSERT, CHOICE FROM

Dame blanche - Van der Valk classic

homemade vanilla ice cream | homemad chocolate ice cream | whipped vanilla cream | dark chocolate sauce | almond lace cookie

Apple pie

caramelised apple pie | oat and cinnamon crumble base | fresh apples | vegan vanilla ice cream | coconut crumb | apple cress

Crème brûlée

coffe crème brûlée | espresso crisps | cacao | homemade chocolate ice cream

## THREE-COURSE SET MENU €37,50 PER PERSON

Our main courses are served with fresh chips sautéed potatoes, and mayonnaise .
Meals marked with * are served without side dish.

MARTINUS
BRASSERIE