

# Take away – diner 1

## VOORGERECHT

**Salade gepocheerde zalm** – vis – ei – mosterd € 15,95

Mesclun – gemarineerde zalm – gepofte tomaat – ingelegde rode ui – cocktailsaus

**Carpaccio** – Lactose – ei – mosterd - noten € 14,95

Carpaccio van rund – truffelmayonaise – Parmezaanse kaas – pijnboompitten – rucola – rucola-olie

**Tomatensoep – kan ook vegetarisch** – Lactose € 7,95

Tomaat - gehaktballetjes - peterselie

**Rustiek stokbrood met smeersels** – Gluten – lactose – noten € 4,95

Rustiek brood - smeersels - kruidenboter

## HOOFDGERECHT

**Saté** – Sesam – soja – schaaldieren – gluten - noten € 19,95

Indische saté van kippendijen - kousenband - kroepoek - zoete satésaus - gefrituurde uitjes

**Varkensmedaillons** – Lactose - mosterd € 22,95

Varkenshaas – grove mosterd – bospeen – paprika – courgette – oude kaas roomsaus – ham-crumble

**Entrecôte** – Lactose € 29,80

Runder entrecote 300gr van de grill – chimichurri – bospeen – paprika – courgette – paprika kruidenboter

**Spareribs** – Noten - selderie - soja - sesam - mosterd – ei - lactose € 22,95

Varkensribbetjes - witte koolsalade – frietjes – hoisin lak - 3 sausjes

**Curry bowl met gamba's** – Schaaldieren € 24,95

Paprika – courgette – doperwt – taugé – kokosmelk – rode curry – noedels

**Risotto** – Gluten – sulfiet € 19,95

Paddenstoelen – truffel – prosociano – truffel kroepoek – rucola

## NAGERECHT

**Tiramisu** – Lactose – gluten - ei € 8,45

Espresso – bokkenpootjes – mascarpone – abrikoos – cacaopoeder

**Lemon cheesecake** – Ei - lactose - soja - gluten € 8,45

Lemon curd – Bastogne crumble - frambozencoulis

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## STARTER

**Poached salmon salad** - Fish – egg – mustard € 15,95

Mesclun - marinated salmon - roasted tomato - pickled red onion - cocktail sauce

**Carpaccio** - Lactose - egg – mustard - nuts € 14,95

Beef carpaccio - truffle mayonnaise - Parmesan cheese - pine nuts - arugula - rocket oil

**Tomato soup – vegetarian option available** - Lactose € 7,95

Tomato - meatballs - parsley

**Rustic baguette with spreads** - Gluten - lactose - nuts € 4,95

Rustic bread – spreads - herb butter

## MAIN COURSE

**Satay** - Sesame - soy – shellfish - gluten - nuts € 19,95

Indian chicken thigh satay long beans - prawn crackers - sweet satay sauce - fried onions

**Pork medallions** - Lactose - mustard € 22,95

Pork tenderloin - mustard - carrot - bell pepper - zucchini - cream sauce - ham crumble

**Sirloin steak** - Lactose € 29,85

Sirloin steak 300gr from the grill - chimichurri - carrot - bell pepper - zucchini - bell pepper herb butter

**Spare ribs** - Nuts - celery - soy - sesame - mustard – egg - lactose € 22,95

Spare ribs - white cabbage salad - fries - hoisin sauce - 3 sauces

**Curry bowl with prawns** - Shellfish € 24,95

Bell pepper - zucchini - pea - bean sprouts - coconut milk - red curry – noodles

**Risotto** - Gluten - sulphite € 19,95

Mushrooms - truffle - prosociano - truffle shrimp – arugula

## DESSERT

**Tiramisu** – Lactose – gluten - egg € 8,45

Espresso – buckwheat biscuit - mascarpone - apricot - cacao powder

**Lemon cheesecake** – Egg - lactose – soy - gluten € 8,45

Lemon curd - Bastogne crumble - raspberry sauce