Fingerfood

- Yakitori: €6, Japanese skewers with yakitori sauce
- Tortilla chips: €5,30, Guacamole, tomato salsa, sour cream (veg)

Bread
- €5,30, With 3 dips (veg)

Bitterballen
- €6, 6 pieces of 'van Dobben' croquettes served with mustard

Soups

- Soup of the day
  - Ask the staff for the daily changing soup
- Lobster Bisque: €9, Creamy lobster soup

Starters | 9

- Insalata Caprese: Buffalo mozzarella, tomato, basil & arugula (veg)
- Nacho’s from the oven with chili: Jalapenos, cheddar, sour cream, guacamole & tomatoes, salsa with coriander (veg)
- Vegetarian spring rolls: 3 pieces, with chili sauce (veg)
- Goat cheese salad: Grilled goat cheese in filo pastry, pine nuts & honey (veg)

Fish cocktail
- A mix of smoked salmon and Norwegian shrimps, served with toast & cocktailsauce

Homemade shrimp croquettes
- 2 shrimp croquettes, rouille & fried parsley

Crunchy carpaccio
- Beef, papadum, arugula, Parmesan, pine nuts & pestomayonnaise

Serrano ham with cantaloupe
- Serrano ham with cantaloupe melon & balsamic sauce

3-course menu from 28,5

Starter – Main – Dessert

Compose your own 3-course menu.

A supplementary charge may be added to some dishes

Salads | 17,5

- Salmon: Smoked salmon, mixed lettuce, seasonal vegetables & croutons
- Goatcheese: Grilled goat cheese in filo pastry, pine nuts, honey, mixed lettuce, seasonal vegetables & croutons (veg)
- Carpaccio: Beef, pestomayonnaise, Parmesan, pine nuts, mixed lettuce, seasonal vegetables & croutons

All salads are served with French fries
Meat | 17,5

Chicken saté
Chicken thighs with peanut sauce, atjar, sour cucumber, prawn crackers & French fries

Lamb tenderloin (+2)
With homemade pesto, seasonal vegetables & Roseval potatoes

Pakhuisburger
100% beef, home smoked bacon, cheddar, burger sauce, caramelized onion, pickles & French fries

Tenderloin skewer
With red winesauce, seasonal vegetables & French fries

Venison steak (+2)
With balsamic sauce, seasonal vegetables & Roseval potatoes

Spareribs
Marinated ribs, coleslaw, aioli & French fries (large portion ribs: +3,)

Fish | 17,5

Black tiger prawns (+1)
Served with chili citronette, salad & French fries

Catch of the day (daily price)
Please ask our staff for the catch of the day

Homemade hot smoked salmonskewer (+1)
Served with zucchini, sesamemayonnaise, salad & French fries

Vegatarian | 17,5

Nut croquettes
2 homemade croquettes, parmagiana (eggplant, tomato sauce & cheese), sundried tomato tapenade, salad & French fries

Imam bayildi
Roasted eggplant with tomato, green peppers, onion, garlic, feta cheese, rice & salad

Burrito with chili
Jalapeños, kidneybeans, cheddar, sour cream, guacamole & tomatosal with coriander

All dishes are served with a fitting side dish. You can always order extra:
-French fries 2,8
-Warmseasonal veggies 3, 4
-Greensalad 2,5

Nagerechten | 6

Coffee with chocolate
Choice of various coffees with a bonbon or cream-truffle

Affogato
Italian ice coffee: scoop of vanilla ice-cream topped with a warm double espresso

Liqueur coffee (+1,5)
Irish coffee, Kiss of Fire, Italian coffee, et cetera

Sgroppino
Frozen cocktail made of prosecco, lemon ice cream & vodka

New York cheesecake
Homemade with bastion crust & raspberry coulis (Wine tip: glass of Moscat)

Dame blanche
Vanilla ice cream, chocolate sauce, almonds & whipped cream

Moelleux
Warm chocolate soufflé, cinnamon ice-cream, almonds & whipped cream (Wine tip: glass of Pedro Ximénez)

Cheese platter (+3)
Three kinds of cheese, ask our staff (Wine tip: glass of Pedro Ximénez)

Baklava
2 different kinds of baklava Bcinnamon ice-cream

SAUCES

Aioli €1,50
Pesto €1,50
Mushroom sauce €1,50
Balsamic sauce €1,50
Red wine sauce €1,50