

STARTERS

KNOLLETJES	4,25
ORGANIC BREAD ROLLS FROM "DE KNOLLENTUIN" BAKERY WITH GARLIC BUTTER AND OLIVE OIL	
ORGANIC BREAD "DE KNOLLENTUIN"	7,25
WITH A LIME AIOLI, PESTO, OLIVE OIL AND UNREFINED SEA SALT. (FOR TWO PERSONS)	
SOUP OF THE DAY	4,75
VEGETARIAN, WITH ORGANIC BREAD FROM "DE KNOLLENTUIN"	
LUXURY SOUP OF THE DAY	6,25
WITH ORGANIC BREAD FROM "DE KNOLLENTUIN" BAKERY	
TASTE EXPERIENCE	10,25
PER PERSON SELECTION OF SMALL DISHES. STARTING AT TWO PERSONS.	
FRITTELLA DI ZUCCHINE	8,75
PANCAKE BAKED OFF COURGETTE, PARMEZAN CHEESE, EGG, THYME AND GARLIC SERVED WITH TZATZIKI AND A SALAD DRESSED WITH A SUNDRIED TOMATO VINEGAR	
CARPACCIO CON CIPOLLE	9,75
THIN SLICES OF FILLET OF BEEF WITH A TRUFFLE MAYONNAISE, PARMEZAN CHEESE, CAPERS AND CIPOLLE BORETTANE: SMALL ONIONS MARINATED IN BALSAMIC VINAGAR.	
GRAVAD LAX	9,75
SCOTTISH ECOLOGICAL CULTURE. WWF: FINE CHOICE FILET OF SALMON MARINATED IN SEASALT, PEPPER AND DILLE. WITH RED ONION, A SALADE AND A SAUCE OF HORSERADISH, SOUR CREAM, LEMON AND OLIVE OIL.	
VITELLO TONATO	9,75
SKIPJACK. TROPICAL SEAS. HAND LINE. FINE CHOICE VEAL ROAST BEEF COOKED IN BOUILLON WITH WHITE WINE. WITH A CREAMY DRESSING OF TUNA AND ANCHOVY.	
PUMPKIN PANNACOTTA	8,75
ITALIAN CREAMY PUDDING WITH PUMPKIN, FOREST MUSHROOMS, SALAD AND A HERBAL OIL	
CEVICHE	8,75
NE PACIFIC/BARENTS SEA; MSC FILET OF COD COOKED IN PINE APPLE JUICE WITH PIECES OF MANGO AND SERVED WITH A TABOULEH OF BULGUR, PARSLEY, SPRING ONION, TOMATO AND MINT	
MONTE SCROPPINO ORIGINALE	5,75
AUTHENTIC VENETIAN RECIPE; WHIPPED UP LIME SORBET WITH SPARKLING WHITE WINE AND A TOUCH OF VODKA.	

STARTERS ARE SERVED WITH BREAD, OLIVE OIL AND AIOLI

CHEFS MENU

3 COURSES	26,95
A STARTER AND A MAIN COURSE FOLLOWED BY A DESSERT, CHEESE OR COFFEE WITH SWEETS.	
4 COURSES	31,95
A STARTER, SOUP OR SCROPPINO AND A MAIN COURSE FOLLOWED BY A DESSERT, CHEESE OR COFFEE WITH SWEETS.	
5 COURSES	36,95
A STARTER, SOUP OR SCROPPINO, A MAIN COURSE AND A DESSERT, AFTERWARDS CHEESE OR COFFEE WITH SWEETS.	

WINE MENU

A CHOSEN GLASS OF WINE WITH EVERY COURSE, ALSO FOR À LA CARTE.	
3 GLASSES	8,95
4 GLASSES	11,95
5 GLASSES	14,95
6 GLASSES	17,95

MEAT COURSES



PORTER HOUSE STEAK	21,75
AMERICAN STEAK SERVED AN ITALIAN WAY WITH COOKED POINTED PEPPERS, LEAF PARSLEY, OLIVE OIL AND A DASH OF BALSAMIC VINEGAR. WITH OVENBAKED POTATOES AND SOUR GREME WITH THAI SWEET CHILI SAUCE.	
OSSOBUCO ALLA MILANESE	20,75
VEAL SHANK COOKED IN A SAUCE OF ONION, CARROT AND CELERY SERVED WITH GIGLI PASTA AND A GREMOLATA OF PARSLEY, LEMON ZESTES AND GARLIC	
DUCK LEG CONFIT	19,75
SLOWLY COOKED IN GOOSE GREASE AND SERVED WITH ITALIAN RISO VALLE RICE COOKED IN A VEGETABLE BROTH WITH BAKED FOREST MUSHROOMS	

MAIN COURSES ARE SERVED WITH A SALAD.

FISH COURSES



TUNA	22,25
PACIFIC OCEAN. HAND LINE. WWF: FINE CHOICE. FILET OF ALBACORE TUNA GRILLED ON THE LAVA GRILL. WITH EGG NOODLES AND STIR-FRIED VEGETABLES FINISHED WITH AN ASIAN SAUCE OF THAI FISH SAUCE, SOY SAUCE, GARLIC, GINGER, KORIANDER AND CHILI PEPPER	
PESCADE CON PATATAS	19,75
NE PACIFIC; MSC FILET OF HALIBUT BAKED ON ITS SKIN AND SERVED WITH AIOLI AND PATATAS BRAVAS: OVENBAKED POTATOES WITH GARLIC AND A SPICY TOMATO SAUCE.	
PIKE-PERCH	20,75
NETHERLANDS. FINE CHOICE SKINBAKED FILET OF DUTCH PIKE-PERCH OR ZANDER SEASONED WITH FENNEL SEED AND PRESENTED WITH A MILD SPICY MASH OF SWEET POTATOE WITH CORIANDER AND CHILI PEPPER. FINISHED WITH A SAUCE VIERGE OF BALSAMIC VINEGAR AND OLIVE OIL	
TRIO OF MUFFINS	17,75
SAVORY MUFFINS WITH A TOMATO SALSA AND ROCKET: - VEGETABLE MUFFIN WITH CARROT, CELERY, LEAK AND MINT, - NUT MUFFIN WITH MIXED NUTS AND PARMESAN CHEESE, - ITALIAN MUFFIN WITH SUNDRIED TOMATOES AND COURGETTE.	
MELANZANA AL GRATIN	18,75
PUFFS FILLED WITH YOUNG GOAT CHEESE AND ITALIAN SEASONED VEGETABLES TOPPED WITH A LUKE WARM BASIL SAUCE, AUBERGINE WITH GREEK MISCO PASTA, SUNDRIED TOMATOES AND MOLTEN MOZZARELLA, BABA GANOUSH	
FONDUE OF CHEESE	18,75
OF BRIE DE MEAUX, GORGONZOLA AND CALVADOS. SERVED WITH CELERY, BROCCOLI, CAROT, RADISH AND BREAD FOR DIPPING.	

POTATOE OR PASTA SIDE DISHES ON DEMAND.