

# de Mangerie

## **Menu 'à la chef'**

3 courses at € 36.50

4 courses at € 45.00

5 courses at € 55.00

## **'90 Minutes dinner'**

A 2-course menu included coffee or tea at € 32.50  
served within '90 minutes'

## **Accompanying wines**

3 courses at € 22.50

4 courses at € 28.50

5 courses at € 34.00

## Starters

Goat cheese soufflé with tabbouleh and honey syrup



€ 14.50

Marinated suckling pig fillet with a salad of roast potato,  
cumin cream and red beetroot crisps

€ 15.50

Seared tuna with sweet-and-sour vegetables, a Dutch shrimp croquette  
and soy sauce syrup

€ 19.50


Smoked breast of poussin with confit of its leg, red onion preserve  
and mustard cream, a herb salad and crispy Ganda ham

€ 14.50



**Healthy dish**

## Soups

Tomato cappuccino soup with basil foam and tuna tartare 

€ 10.50

Chicory & crème fraîche soup with grilled quail's breast

€ 10.50



**Healthy dish**

## **Entremets**

Sautéed scallop served on tarte Tatin of plum tomato and rosemary  
with Gruyère foam

€ 17.50

Crisp-sautéed veal sweetbreads with celeriac mousseline and a mushroom compote

€ 17.50

## **Fish dishes**

Sea bass fillet sautéed in its skin and set on risotto with spring onions  
and sun-dried tomatoes with garden pea pesto

€ 24.50

Catfish prepared in tempura batter and served on grilled lettuce  
with curry butter and red beetroot oil

€ 24.50

Butter-sautéed Dover sole with sautéed Charlotte potato,  
celery and spinach with dill butter

€ 37.50

## Meat and poultry dishes

Sirloin of Holstein Frisian veal set on a sweet potato mousseline  
with runner beans and tomato jus

€ 24.50

Sautéed beef fillet steak with marinated vegetables, potatoes dauphine  
and balsamic vinegar jus

€ 29.50

Fillet of multi-cereal fed chicken poached in truffle stock and served with  
roasted small onions and boiled early potatoes



€ 24.00



**Healthy dish**

## Desserts

Poppy-seed parfait with strained honey buttermilk and crystallized orange

€ 10.75

Lemon cheesecake with an almond brittle and amarelle cherries

€ 10.75

Moelleux of Valrhona chocolate and Gorgonzola with a pear sorbet

€ 12.50

Assortment international cheeses with grapes,  
walnuts, apple spread and fig loaf

€ 14.50