

## FEELING HUNGRY?

Homemade bread 4.75  
*with tapenade and herbal butter*

### STARTERS

Tataki of tuna 12  
*on a spicy fennel salad*

Beef clod 11  
*marinated in Italian spices*

Oriental noodle salad 9  
*with sweet and sour vegetables and sesame dressing*

Veal entrecote 12  
*slowly cooked with a cream of mustard*

Bouillabaisse 9  
*with rouille and toast*

Sweet potato salad 11  
*with feta cheese, roasted almonds and black garlic dressing*

### MAIN COURSES

Swordfish fillet 22  
*with beurre blanc of lemon and garlic*

Stew 21  
*seasonal. We are happy to inform you!*

Ravioli 19.50  
*of wild mushrooms with rocket salad and riped Parmesan cheese*

Warm smoked salmon 20  
*with a sauce of sundried tomatoes*

Gnocchi 19  
*with pumpkin, spinach and mushrooms*

Chicken satay 19  
*served with ketimon and prawn crackers*

### SPECIALS

Ladysteak 21  
*150 grams / Angus beef / grilled red wine sauce, herbal butter or a sauce of garlic and garden herbs*

Gentleman's steak 27.50  
*250 grams / Angus beef / grilled red wine sauce, herbal butter or a sauce of garlic and garden herbs*

Seasonal dish 21  
*We are happy to inform you!*

### DESSERTS

Selection of cheese 12

Parfait of orange and hazelnut 9

Crème brûlée of blondie with blondie ice cream 9

Chocolate cake with cherry ice cream 9

*Do you have an allergy? Please ask us!*