

Starters

Steak tartare	small 11.50 large 21.50
traditionally prepared minced beef - cold boiled egg-pearl – rozeval Salad – pickled vegetables – crisp of Serranoham- smoked bell- pepper mayonnaise	
Beef tataki	12.50
briefly roasted beef – vegetable spring rolls – fried noodles – Ginger-oysersauce	
Coquille & Streaky	13.50
slow cooked pork belly – grilled coquille – gazpacho of peas – puffed rice -lobstermayonnaise	
Oriental crayfish	11.75
marinated crayfish – Thai noodles – caviar of soy sauce – wasabi – roasted peanuts	
Leuk salad	small 12.95 large 23.50
rich fish salad - crayfish – grilled coquilles – smocked mackerel - -bread croutons - chili-truffle dressing	
Caesar salade	small 9.50 large 16.50
Romaine lettuce- Caesar dressing – duck confit - Parmesan - crispy bacon - poached egg	
Sweet peppersoup	9.75
soup of baked peppers – bread croutons – cream of goat's cheese – thinly sliced Serranoham	
Quinoa salad	10.25
fresh quinoa salad - stewed pear – blue-veined cheese – walnuts – citrus vinaigrette	

* vegetarian or vegetarian version available

Main courses

Beef tenderloin satay marinated tenderloin skewer - peanut sauce - prawn crackers crispy onions - homemade fries - salad	19.50
Terrace major Roast Sirloin steak – sweet potato fries – roasted tomato – seasonal vegetables – jus of roasted garlic	21.00
Landfowlfillet ballotine of landfowl – linguini al limone – peas – green asparagus – chips of Serranoham – tomato coulis	21.50
Bouillabaise filled fish soup – rozeval – grilled seasonal vegetables – day fresh seafood – shellfish	23.50
Plaice fillet baked plaice– red wine risotto – sauce choron – tagliatelle of stringbean – grilled king bolete	21.75
Vegetarian curry red coconut curry – fresh vegetables – fried tofu – spicy pilaf rice – Thai basil	16.50
Steak tartare traditionally prepared minced beef - cold boiled egg-pearl – rozeval Salad – pickled vegetables – crisp of Serranoham- smoked bell- pepper mayonnaise	21.50
Side dish Homemade fries with mayonnaise	3.50

Any allergies? Please let us know when you order

Desserts

Dame blanche	5.75
3 scoops of vanilla ice cream - whipped cream - chocolate sauce	
Passion fruit cake & chocolate	8.50
pie of passion fruit – yoghurt ganache – sorbet of passion fruit – cocosmerengue	
Exploded tiramisu	10.50
coffee mousse – chocolate truffle – vanilla curd- biscuits – Tia Maria syrup – chocolate ice-cream	
Strawberry dream	8.75
Dutch strawberries – balsamica – vanilla curd – toffee espuma-hazelnut	
Cheese board	11.50
foreign and domestic cheese varieties - apple syrup - rich fruit loaf - walnuts	
Ice fondue	p.p 9.50
a unique experience for the whole family (min 2 persons) create your own ice tapas in our smoking magic water	
Scroppino	6.50
delicious. fresh cocktail - lemon sherbet ice cream – vodka - prosecco	
Coffee 'complete'	5.00
coffee or tea of your choice with 4 homemade sweets	
Special Coffees	7.50
Irish Coffee	(Jameson whiskey)
French Coffee	(Grand Marnier)
Spanish Coffee	(Tia Maria)
Coffee Brazil	(Tia Maria and Grand Marnier)
Italian Coffee	(Amaretto)
D.O.M Coffee	(Dom Benedictine)
Jutter's Coffee	(Jutter (beachcomber). a Texel bitter)

Children's menu

Fruit skewer	3.75
Tomato soup	3.75
Homemade fried fish bites. with fries	8.50
Pasta Bolognese or ham/cheese pasta	7.50
Pancake with syrup and/or powdered sugar	6.50
Children's skewer. mix of chickennuggets. frikandel (type of sausage) and bitterbal (mini croquette). with fries	8.50
Pizza Margarita	7.50
with extra pineapple. salami and/or ham (optional)	8.50
LEUK hamburger. made of beef. with fries	8.50
Hot Dog. served with a bun and fries	8.50
Cucumber/carrot fries	2.75
Children's ice cream. wide choice in the basement play room (ask your waiter/waitress for an ice cream coin)	2.75

Appetizers

Assorted appetizers. warm or a mix of warm/cold	(12pc)	9.50
Yakitori skewers or mini spring rolls	(6pc)	5.50
Bitterballen (mini croquettes)	(6pc)	5.50
Serving of fried cheese sticks or spicy spring rolls	(6pc)	6.50
Serving of new or fully mature cheese	(6pc)	4.50
Serving of olives		4.50

Lunch

Midday meal	10.50
A beef croquette and a fried egg. served with bread and freshly prepared soup	
Croque monsieur	8.50
Deluxe grilled ham-and-cheese sandwich. topped with Gruyère cheese served with homemade fries	
Hamburger	15.50
100% beef burger on toasted brioche with cheddar cheese and bacon. served with homemade fries and salad	

Buns

fresh baked bread dark or white

Ham off the bone	7.50
grilled warm ham off the bone with a sweet honey mustard dressing	
Beef tataki	9.75
briefly roasted beef – vegetable salad– Ginger-oysersauce	
Serranoham	8.75
Serranoham – patatosalad – smoked bell pepper mayonaise	
Crayfish	9.25
salad of crayfish – soya caviar	
Goat's cheese	7.75
baked goat's cheese with honey. rocket salad and walnuts	
Croquettes	8.75
two beef croquettes on white or brown bread served with whole grain mustard	

Fried eggs

3 fried eggs on white or brown bread

Fried eggs	6.50
Fried eggs with ham. cheese or bacon	7.50
Fried eggs 'extra' with ham/cheese or bacon/cheese	8.50
Truffle omelet	9.50