VOORGERECHTEN

Broodplankje 7
vloerdesembrood | smeersels

Carpaccio van ossenhaas 13
Kappertjes | gemarineerde cherrytomaatjes | rucola | geroosterde tuinbonen | Parmezaanse kaas | truffelmayonaise

Carpaccio van gamba's 14
Ricotta crème | sinaasappel-rozemarijn dressing | wasabi-soya crumble | kalamansi-parels

Burrata salade 15
Gemengde sla | gemarineerde cherrytomaatjes | rauwe ham | perzik | pittenmix | balsamico glaze

Dumplings VEGAN 12
Wasabi-soya saus | wakame | bosui

Paprika-tomaten soep 7
Bosui | vloerdesembrood

Soep van het moment 7
Afwisselende soep | vloerdesembrood

HOOFDGERECHTEN

Surf en turf 30
Schotse steak | knoflook gamba's | groene asperges

Aziatische boneless shortribs 28
Bosui | kimchi | gegrilde groenten

Kipspies 25
Gegrilde ananas | harissa-yoghurt

Zalmfilet 29
Pistache korst | groene asperges | granaatappel

Gegrilde zeebaars 26
Citroen-kappertjesmayonaise | gegrilde groenten

Pappardelle 24
Groene asperges | gemarineerde cherrytomaatjes | basilicum | room | Parmezaanse kaas
optie: gamba's 5 euro extra

Bloemkool steak VEGAN 23
Koriander-limoen hummus | granaatappel | walnoten

Alle vlees- en visgerechten worden geserveerd met verse friet uit de polder en Brander mayonaise.

Wilt u onze plate kaart zien?
Onze bediening helpt u graag.

DESSERTS

Classic sorbet 9
Vers fruit | Sprite | aardbeiensaus | sorbetijs | slagroom

Yoghurt parfait 9
Perzik | meringue | crunchy granola

Scroppino *bevat alcohol* 9
Prosecco | limoncello | vodka | citroen sorbetijs | munt

Mango special 10
Ijsmacaron van mango-passievrucht | bross van witte chocolade | mango chutney

Baklava 10
Baklava met pistache | vanille ijs | slagroom

Kinder dessert 8
Marshmallow ijstaartje | slagroom

STARTERS

Bread platter 7
Sourdough bread | spreads

Beef carpaccio 13
Capers | marinated cherry tomatoes | arugula | roasted broad beans | Parmesan cheese | truffle mayonnaise

Prawn carpaccio 14
Ricotta cream | orange-rosemary dressing | wasabi-soy crumble | calamansi pearls

Burrata salad 15
Mixed lettuce | marinated cherry tomatoes | cured ham | peach | seed mix | balsamic glaze

Dumplings 12
Wasabi-soy sauce | wakame | spring onion

Pepper tomato soup 7
Spring onion | sourdough bread

Soup of the day 7
Seasonal soup | sourdough bread

MAIN COURSES

Surf and turf 30
Scottish steak | garlic prawns | green asparagus

Asian boneless short ribs 28
Spring onion | kimchi | grilled vegetables

Chicken skewer 25
Grilled pineapple | harissa yogurt

Salmon fillet 29
Pistachio crust | green asparagus | pomegranate

Grilled sea bass 26
Lemon-caper mayonnaise | grilled vegetables

Pappardelle 24
Green asparagus | marinated cherry tomatoes | basil | cream | Parmesan cheese
optional: prawns €5 extra

Cauliflower steak 23
Coriander-lime hummus | pomegranate | walnuts

All meat and fish dishes are served with fresh local fries and Brander mayonnaise.

Would you like to see our plate menu? Our staff will be happy to assist you.

DESSERTS

Classic sorbet 9
Fresh fruit | Sprite | strawberry sauce | sorbet ice cream | whipped cream

Yogurt parfait 9
Peach | meringue | crunchy granola

Scroppino *contains alcohol* 9
Prosecco | limoncello | vodka | lemon sorbet | mint

Mango special 10
Mango-passion fruit ice macaron | white chocolate crisp | mango chutney

Baklava 10
Baklava with pistachio | vanilla ice cream | whipped cream

Kids dessert 8
Marshmallow ice cream cake | whipped cream