

A LA CARTE

MONDAY - SATURDAY 17.30-20.00 PM

Starters

Locally harvested mussels.....	95,-
<i>Prepared with bacon, herbs, pastis and cream.</i>	
Bruhetta with cream stewed mushrooms.....	89,-
<i>Aflavored with brandy, thyme and garlic</i>	
Full plate.....	125,-
<i>Plate with duck paté, beer snack sausage, Basque sheep's cheese, Serrano ham with artichoke cream and pesto</i>	

Main courses

Locally harvested mussels.....	195,-
<i>Prepared with bacon, herbs, pastis and cream. Served with french fries and aioli</i>	
Vegetarian falafel.....	169,-
<i>Served with warm pita bread with cabbage tzatziki, french fries and aioli</i>	
North Sea schnitzel.....	249,-
<i>Served with oven roasted potatoes, steamed vegetables and sauce</i>	
Pan-fried plaice.....	265,-
<i>Served with lemon potatoes, browned butter and steamed vegetables</i>	
Beef braised in red wine.....	269,-
<i>Sir loin served with steamed vegetables, roasted potatoes and sauce</i>	
Menu of the month 4 dishes (only friday and saturday).....	399,-

Dessert

3 variations of filled chocolates.....	79,-
Apple pie.....	89,-
<i>Served with cardamom ice cream</i>	
Bleeding heart.....	89,-
<i>Chocolate cake with liquid center. Served with today's ice cream</i>	
Children's ice cream dessert.....	49,-

