A LA CARTE

MONDAY - SATURDAY 17.30-20.00 PM

Starters

Locally harvested mussels	95,-
Prepared with bacon, herbs, Pastis and cream	
Duck rilletten	99 -
Seasoned with onion, capers, mustard and apple served with bread	
Burrata (vegetarian dish)	99,-
Served with a piquant tomato salad, served with bread	
Main courses	
Locally harvested mussels	189,-
Prepared with bacon, herbs, Pastis and cream. Served with french fries and aioli	
Vegetarian rosotto	242,-
With mushrooms, white wine and green Gouda	
North Sea schnitzel	249,-
Served with oven roasted potatoes, steamed vegatables and sauce	
Pan-fried plaice	269,-
Served with lemon potatoes, browned butter and steamed vegetables	
Ribeye	298,-
Served with roasted mushrooms - choose between french fries or fried potatoes, green pepper sauce or the house whiskey sauce	
Dessert	
Porched pear	92,-
Pancake	92 -
With brown nut butter, flavored with cognac and lemon - with ice cream	
Brownie	92,-
Served with sour creme and lemon curd	
Children under 12	59,-
THURELINE V	

