

# DINNER



# STARTERS

## BAGUETTE 7.50

Fresh baguette filled with homemade herb butter

## NACHO'S 12

Build in two layers with crème fraîche, chilisaucje and cheese.

Perfect to share!

With pulled chicken +3,-

## WARM CAMEMBERT 11.50

Creamy camembert, oven-warm served with bread to share.

Choice of toppings:

With rosemary en garlic

With cranberry compote

## SOUP OF THE DAY 7.50

Served with a herb butter toast

## MUSTARD SOUP 7.50

Served with bacon and a herb butter toast

## DUTCH SHRIMP COCKTAIL 11.95

Fresh Dutch shrimp in a creamy cocktailsauce, refined with a touch of lemon for a fresh twist

## CAPRESE CLASSICO 11.50

Silky buffalo mozzarella and juicy tomato, with a delicious balsamic dressing

## BEEF CARPACCIO 12.95

A combination of arugula, sundried tomato, pine nuts and Parmesan cheese, finished with truffle mayonnaise

# KIDS

## POFFERTJES 6.50

Served with butter and powdered sugar

## ENJOY WITH US 0

A plate to eat with the others

## FRIES WITH SNACK 8.50

Choice of: croquette, frikandel, cheese soufflé or crispy chicken

## PASTA 8.50

Pasta with tomato sauce and cheese

# SALADS

## CAESAR SALAD 17.50

Tasty mix of lettuce, crispy chicken, anchovies, Parmesan cheese, Caesar dressing and an egg

## ASIAN SALMON 17.50

Asian inspired salad with edamame, avocado, wasabi mayonnaise, sesame and crispy nori flakes

## BEEF CARPACCIO 17.50

Tasty salad mix with sun-dried tomatoes, roasted pine nuts, Parmesan and truffle mayonnaise

## BUFFALO MOZZARELLA 17.50

Italian salad with buffalo mozzarella, tomato, pesto, balsamic vinegar and pine nuts

# MAIN COURSES

All main courses are served with fries and vegetable

## MEAT

### BLACK ANGUS STEAK

25.50

A 200 gram black angus steak served with homemade herb butter  
Add gamba's for a surf & turf: + 5,-

### RIBEYE

30.50

Ribeye refined with a fat edge, perfectly grilled with rosemary and garlic butter

### BONELESS RIBS

28.50

Delicious tender spareribs without bones, marinated in a sweet and spicy sauce

### FORTUIN CHICKEN

21.50

Marinated, juicy chicken thigh, served with satay sauce

### PULLED CHICKEN BUN

19

Pulled chicken on a soft brioche bun, full of flavor and balanced with a sweet chili sauce

### CHEF SPECIALTY

24.50

Tender pork loin, stuffed with creamy brie and crispy bacon – a perfect flavor combination

## FISH

### CATCH OF THE DAY

DAILY PRICE

The chef's changing fish dish

### GAMBAS

24

Gambas in a garlic-chili marinade, served with fresh pasta

## VEGETARIAN

### ROASTED CABBAGE

21.50

Served with a creamy strained yogurt and pink pepper for a spicy twist

### EGGPLANT LASAGNE

20

A lasagne layers with eggplant, tomato sauce, Parmesan cheese and pesto

## SIDES

### FRIES

4

With mayonnaise

### SALAD

3.50

With yogurt dressing

### SWEET FRIES

5.50

Sweet potato fries with mayonnaise

## DESSERTS

### CRÈME BRÛLÉE

9.95

Creamy crème brûlée with a caramelized sugar crust

### AFFOGATO

6.95

A Italian classic. Vanille ice cream topped with a warm espresso – a perfect balance between sweet and bitter

### DIRTY AFFOGATO

9.95

Vanille ice cream topped with a warm espresso and a liqueur.  
Amaretto, Cointreau, Tia Maria, Baileys, Licor 43 of Kahlúa

### DAME BLANCHE

9

Soft serve with warm chocolate sauce and whipped cream

### IJSCOPE ADVOCAT

9.50

Soft serve with advocat liqueur, topped with whipped cream  
Add rum raisins + 2.50,-

### LEMON MERINGUE

10

Soft lemon-flavored bavaois, topped with meringue

### COFFEE WITH TREATS

FROM 8.85

Warm drink of your choice with homemade treats

### KIDS ICE

A soft serve with a disco dip

4

