

### 3 or 4 course MENU

Carpaccio with truffle cream, parmesan, pine nuts and croutons

or

Marinated salmon with beetroot, sweet and sour cucumbers and lime mayonnaise [\\*Lijn16](#)

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Broccoli soup with shredded salmon (4th course)

or

Tomato soup with parmesan and creme fraiche (4th course)

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Black Angus steak with garlic Jack Daniels sauce, seasonal vegetables and fries

or

Fish platter, 3 kinds of fish with beurre blanc sauce, seasonal vegetables and potato garnish

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Dame blanche with vanilla ice cream, hot chocolate sauce and white chocolate mousse

or

Citrus dessert with lemon, orange and grapefruit

€ 25,50 / € 29,50

*3 course wine selection € 14,25*

*4 course wine selection € 18,50*

## **SURPRISE MENU**

Let us surprise you with our daily changing dishes

3 course € 28,50

4 course € 32,50

*3 course wine selection € 14,25*

*4 course wine selection € 18,50*

## DINNER

### Starters

Carpaccio with truffle cream, parmesan, pine nuts and croutons	€	9,50
Shrimps with Turkisch bread, antiboise (tomato and garlic)	€	9,50
Marinated salmon with beetroot, sweet and sour cucumbers and lime mayonnaise *Lijn16	€	9,50
Platter with garlic shrimps, Heyde Hoeve ham, pesto and a small broccoli soup with salmon peaces	€	9,50

### SOUP

Broccoli soup with shredded salmon *Lijn16	€	5,50
Tomato soup with parmesan and creme fraishe	€	5,50
Mushroomsoup with crispy bacon	€	5,50

## MAIN COURSES

### Meat

Tournedos with sauce from fresh truffle, trufflerisotto and seasonal vegetables	€	25,50
Black Angus steak with garlic Jack Daniels sauce, seasonal vegetables and fries	€	21,50
Ribeye from veal with mustersauce, parsnip and seasonal vegetables *Lijn16	€	19,50
Steak Auberge with BBQ sauce, seasonal vegetables and potato garnish	€	21,50

### Fish

Fish platter, 3 kinds of fish with beurre blanc sauce, seasonal vegetables and potato garnish	€	18,50
Halibut wrapped with Heyde Hoeve ham, tarragon sauce, parsnip and seasonal vegetables *Lijn16	€	20,50
Dorade with beurre blanc sauce, parmesan risotto and seasonal vegetables	€	20,50
Codfish with shrimpsauce, parsnip and seasonal vegetables *Lijn16	€	19,50

### Vegetarian

Spinach tagliatelle with oyster mushrooms, chestnut mushrooms and truffle *vega	€	16,50
Risotto with parmesan or muschrooms *vega	€	16,50

## DESSERTS

Dame blanche with vanilla ice cream, hot chocolate sauce and white chocolate mousse	€	7,00
Citrus dessert with lemon, orange and grapefruit	€	7,50
Coconut dessert with coconut, banana and chocolate	€	7,50
Cheese platter with various cheese, fig bread, grapes and apple syrup	€	9,50