

Appetizers 10.00 am – 09.00 pm

Mini croquettes € 7,00

10 Mini croquettes with mustard

Mixed fried snacks € 7,00

10 Mixed fried snacks with mayonnaise and curry

Bread with butter € 3,50

4 Pieces of bread with butter and aioli

Cosy plate € 7,50

cheese, salami, olives, sticks and aioli

Crispy chicken bites € 7,00

6 Chicken filet parts with a spicy cocktail sauce

Nacho' s € 6,00

Nacho' s with salsa sauce, guacamole, crème fraîche and cheese

Mixed platter € 12,00

Truffle fuet, camembert, stuffed, peppadews, aioli, garlic olives and sticks

Apple pie € 3,75

Apple pie with whipped cream, warm or cold

Warm pear pie € 3,75

With nuts

Monchou pie € 3,75

With cherry' s and Bastogne

Soup 10.00 am – 05.00 pm

Tomato soup € 5,50

With pesto and Parmesan cheese

Mushroom soup € 5,50

With croutons

Pumpkin soup € 5,50

With bacon and pumpkin seeds

Salads 10.00 am – 05.00 pm

Carpaccio Salad € 11,50

Beef with trufflecèrème, pine nuts, croutons en Parmesan cheese

Goatcheese Salad € 13,50

Goatcheese with Parmaham, walnuts, stewed pear, sundried tomatos, mushrooms and balsamic

Fish salad € 13,50

Smoked salmon, tuna salad, mackerel, schrimp, red onion, croutons, smoked almonds and basil mayonaise

Chicken salad € 12,50

Chicken, pineapple, soy sauce, sundried tomatos, bean sprouts and spicy cocktail sauce

Sandwiches 10.00 am – 05.00 pm

Carpaccio € 10,00

Beef with trufflecreme, pine nuts and Parmesan cheese

Tuna salad € 8,50

Tuna salad, red onion, egg, capers and wasabi-mayonaise

Chicken € 9,50

Chicken, pineapple, soy sauce, sundried tomatos, bean sprouts and spicy cocktail sauce

Goatcheese € 10,50

Goat cheese, red onion, sundried tomatos, Parmaham, walnuts and basil mayonaise

Brie € 9,50

Brie, Mushrooms, Stewed pears and mango chutney

Clubsandwich chicken € 10,50

Brioche break with smoked chicken, bacon, tomato, cucumber, egg and cocktail sauce

Clubsandwich salmon € 11,50

Smoked salmon, tunasalad, red onion, tomato, cucumber and basil mayonaise white or brown bread

Clubsandwich Parmaham € 11,50

Brioche bread, Parmaham, brie, mango chutney, sundried tomato' s, red onion, walnuts, pesto and balsamic

Warm dishes 10.00 am – 05.00 pm

Patty with chicken ragout € 9,50

Homemade chicken ragout with mushrooms

Flammen kuchen Parmaham € 11,50

Parmaham, crème fraiche, goat cheese, brie, stewed pear, walnuts, balsamic

Flammen kuchen smoked salmon € 11.50

Smoked salmon, crème fraiche, red onion, sundried tomatos and capers

Chefs fried eggs € 9,75

White or brown bread, 3 fried eggs, ham, cheese, mushrooms, pepper, bacon and onion

Fried eggs € 7,75

White or brown bread, 3 fried eggs, bacon or ham and cheese

Fried eggs with carpaccio € 11,00

White or brown bread, 3 fried eggs, beef, trufflcrème, pine nuts and Parmesan cheese

Bread with Dutch croquettes € 7,75

White or brown bread, 2 croquettes, musterd and butter

Grilled sandwich € 5,25

White or brown bread, ham and cheese

Grilled sandwich hawaii € 5,75

White or brown bread, ham , cheese and pineapple

Vegatrian grilled sandwich € 7,50

Foccacia bread, brie, pesto, red onion, sundried tomatos and walnuts

Lunch menu 10.00 am – 05.00 pm

Tomato soup

With basil and Parmesan cheese

Or

Pumpkin soup

With bacon and pumpkin seeds

Goat cheese sandwich

Goat cheese, red onion, sundried tomatoes, Parmaham, walnuts and basil mayonaise

Or

Tuna salad sandwich

Tuna salad, red onion, egg, capers and wasabi-mayonaise

Tea or Coffee

€ 15,00

Starters 05.00 pm – 09.00 pm

Tomato soup € 5,50

With pesto and Parmesan cheese

Mushroom soup € 5,50

With croutons

Pumpkin soup € 5,50

With bacon and pumpkin seeds

Carpaccio Salad € 9,50

Beef with trufflecreme, pine nuts, croutons en Parmesan cheese

Salmon tartare € 9,50

Smoked salmon, capers, red onion, lime mayonaise and prawn

Coquille with truffle € 11,50

Coquille with truffle, crushed nuts, garlic, pumpkin and foccacia

Roe deer Paté € 8,50

Roe deer paté with mango chutney, briosche bread and puffed tomatos

Red beet carpaccio € 6,50

Red beet, goat cheese, walnuts, peach, roasted pumpkin and honey

Main course 05.00 pm – 09.00 pm

Deer steak € 25,50

With mushroomrisotto, green asparagus and porcini mushroom sauce

Duckbreast € 23,50

With leekstew, sprouts, stewed pear, mango chutney and port sauce

Beef stew € 19,50

With peach, dark beer, fries, stewed pear, red cabbage and apple

Seabass € 21,50

With pumpkin, seasonal vegetables, samphire and lemon sauce

Salmon duo € 19,50

Salmonfilet with smoked salmon, seasonal vegetables and lobster sauce

Shrimps € 17,50

With spaghetti, Parmaham, garlic, sundried tomatos and green asparagus

Mushroom risotto € 16,50

With green asparagus, puffed tomatos and truffle arugula

Goatcheese pasta € 16,50

With pumpkin, pesto, garlic and walnuts

Menu Auberge 05.00 pm – 09.00 pm

€ 23,50

Starter

Mackerel tartare

With red cabbage, wasabi mayonaise and puffed tomato

Or

Parmaham

With foccacia, garlic, sundried tomatos, mushrooms, balsamic and gingerbread

Main course

Black angus steak

With port sauce and green vegetables

Or

Salmonfillet

With codfish, lemon sauce, samphire and pumpkin

Dessert

Oreo cookie cheesecake

Desserts 05.00 pm – 09.00 pm

Cinnamon amaretto panne cotta € 7,50

With macaroon

Cholad souffle € 7,50

With stroopwafel ice cream

Apple pie € 3,75

Apple pie with whipped cream, warm or cold

Warm pear pie € 3,75

With nuts

Monchou pie € 3,75

With cherry' s and Bastogne

Irish coffee € 5,50

Coffee, Irish whiskey, suger, whipped cream

Italian coffee € 5,50

Coffee, Ammarretto, whipped cream

Spanisch coffee € 5,50

Coffee, licor 43, whipped cream

French coffee € 5,50

Coffee, Grand marnier, whipped cream