

STARTER

STEAK TARTARE 17½

CRISPY PORK BELLY 17

CRISPY SUSHI ROLL
VEGETARIAN 12½
MARINATED SALMON 16½
STEAK TARTARE 18½

FISH PLATTER FOR TWO PERSONS 31

DUTCH SHRIMP COCKTAIL 23

SMOKED FISH ON TOAST
SALMON SMOKED IN-HOUSE 15
SMOKED EEL 19½

FRIED MUSHROOMS [V] 12½

BEEF CARPACCIO 17½
+ THREE GAMBA'S 5
+ DUCKLIVER ROLLS 7

VARIATION OF STARTERS 28

SOUP

TOMATO SOUP [V] 8

LOBSTER SOUP 10

TOM KHA KAI THAI SOUP 12

MAIN COURSE FISH

COD FILLET 25

THREE SMALL SOLE 31

PRAWNS 23

SALMON FILLET 23

MAIN COURSE VEGETARIAN

CHEESE FONDUE 23½

SWEET POTATO WITH GOAT CHEESE 19

VEGETARIAN BURGER 19

VEGETARIAN MINCED MEAT SKEWERS 19

SIDE DISHES

FRENCH FRIES 5

PEPPER FRIES 6

BACKED POTATOES 5

FRESH MIXED SALAD 5

SEASONAL VEGETABLES 5

MAIN COURSE MEAT

PORK TENDERLOIN SATEY 20

SPARERIB 26

TENDERLOIN BEEFBURGER 24

RIB-EYE 250 GR 32½

VEAL SIRLOIN STEAK 200 GR 26

TENDERLOIN STEAK 175 GR 35

TENDERLOIN STEAK 220 GR 42½

PORTERHOUSE STEAK 1,2 KG 49½
FOR 2 PERSONS -PRICE PER PERSON

EXTRA
+ CREAMY PEPPER SAUCE 2
+ FRENCH BÉARNAISE 2
+ CREAMY MUSHROOM SAUCE 2
+ SMOEZER'S GARLIC BUTTER 1
+ MUSHROOMS, ONIONS AND BACON 2

DESSERT

TIRAMISU 'LICOR 43' 12

ELDERFLOWER PANNA COTTA 11

APEROL SPRITZ TRIFLE 13

STRAWBERRY PISTACHIO 12

VARIATION OF DESSERTS 18

DUTCH CHEESE PLATTER 15

COFFEE

COFFEE 4
CAFFEINE-FREE COFFEE 5½
ESPRESSO 4
DUBBEL ESPRESSO 5
CAPPUCCINO 4½
LATTE MACCHIATO 4½
PANNA MONTATA 4½
ESPRESSO - WHIPPED CREAM
THEE 4
FRESH MINT THEE 4¾

PORTS

GRAHAM'S TAWNY PORT

THE TAWNY REGULAR 7¼
10 YEAR OLD 9¼
20 YEAR OLD 13¼
30 YEAR OLD 18¾

PORT TASTING

NR. 1: THE TAWNY - 10 YEAR - 20 YEAR 13½
NR. 2: 10 YEAR - 20 YEAR - 30 YEAR 19½

PORNSTER SCROPPINO 9¼

ESPRESSO MARTINI 12

DESSERT WINE 6

SCROPPINO 8¼

ASK ONE OF OUR WAITERS FOR THE MENU OF LIQUEURS, SPECIALTY COFFEES, WHISKEY AND COGNAC