




## STARTERS

Vitello Tonnato

Home-cooked veal escalope with tuna cream and capers

Beef Carpaccio

Holsteijn beef hindquarters, Grana Padano, truffle mayonnaise and pine nuts

French Onionsoup 

With gratinated Gruyere

Grilled Courgette Carpaccio 

With gratinated tomato, pine nuts and a green herb salad

**Individual starter**

€13,- pp.

Put together your own 3-course menu

(starter, main, dessert) €43,50 pp.

Any allergies or dietary wishes?

Please notify you host or hostess!

## MAIN COURSES

Tenderloin Skewer

Home-marinated with fresh seasonal vegetables

Chicken Thigh Skewer

Home-marinated with piri piri spices

100% beefburger

With buratta, coeur de boeuf and basilpesto

Homemade Spinachburger 

With butter lettuce, tomato and vegan mayonnaise

Fish & Chips

Home-breaded cod, chips and ravigote

Lamb Stew

Vadouvan spices and Rolducer Zwaere

Classic Fish Pan

With e.g. cod, salmon and scampi

Fragranced with Pernod

**At all main courses, you can choose between:**

*Fresh fries or jacket potato wedges*

**Choose your sauce:**

*Béarnaise or Stroganoff or Peanut sauce*

**Individual main course**

€27,50 pp.

Enjoyment of three matching wines including waters

€22,50 pp.

Enjoyment of two matching abbeybeers including waters

€12,50 pp.

Beertip!

*Rolducer Zwaere*

*Abdij Dubbel*

*Blonde Non*

*Rolduc Blond*

*Duuveld Weisen*

*Rolducer Zwaere*

*Rolduc Tripel*


## DESSERTS

Rhubarb Panna Cotta

With strawberries, raspberry coulis and strawberry sorbet

Classic Dame Blanche

With vanilla icecream, hot chocolate sauce and whipped cream

Sorbet Icecream 

Three different types of sorbet icecream with coulis and mint

Cheesecake

Homemade with lemon curd

Cheeseplatter **6,50 supplement p.p.**

With four types of cheese, 'Limburg' syrup and honey

**Individual dessert**

€8,50 pp.