

# EASTER DINNER

## menu

3-COURSE MENU  
€47,50 PER PERSON

4-COURSE MENU  
€54 PER PERSON

### STARTER

**Roast beef of veal**

*Limburg mustard cream | Young corn salad | Cranberry*

OR

**Yellowfin tuna carpaccio**

*Mango dressing | Coloured and marinated tomatoes | Spring lettuce*

OR

**'Tuna' of watermelon (vegetarian)**

*Furikake | Sweet and sour radish | Wasabi mayonnaise*

### SOUP

**Limburg asparagus soup**

*Green asparagus tips | Chives | Homemade herb croutons*

### MAIN COURSE

**Salmon fillet**

*Hollandaise sauce | Spring vegetables | Cream of young peas*

OR

**Baby Top steak**

*Pepper sauce | Spring vegetables | Cream of young peas*

OR

**Tanzanian banana curry with spiced basmati rice  
(vegetarian)**

*Chickpeas | Plantain | Coconut milk | Lime*

### DESSERT

**Parfait of eggnog**

*Yoghurt ice cream | Crumble of egg white | Strawberries*

OR

**Coffee dressed up with chocolates**



# EASTER DINNER

## Children's menu

€18.95 PER PERSON  
UP TO 12 YEARS OF AGE

### STARTER

**Skewer of wraps**

*Spreading cheese | Small tomato soup | Scampi with cucumber*

### MAIN COURSE

**pan-fried chicken breast**

*Fresh vegetables | Chips with apple sauce and mayonnaise*

OR

**Pasta bolognese**

*Chopped tomatoes | grated cheese*

### DESSERT

**Decorate your own pancake**

*Vanilla ice cream | Chocolate sauce | Oreo crunch | Mini smarties*



# EASTER BRUNCH *menu*

SUNDAY 20 APRIL  
11:45 UNTIL 14:30  
UUR

€44,50 PER PERSON  
€37,83 FOR 65+

## STARTER

Chicken salad with stuffed eggs and green asparagus  
Thinly sliced prosciutto with melon and cress  
Mediterranean spring salad of young spinach, quinoa, grilled courgette,  
tomatoes & roasted nuts  
Tomato-mozzarella with pesto  
Pasta salad with tuna, olives and red onions  
Assorted sandwiches  
Butter & herb butter  
Mini-chocolate rolls  
Croissants filled with pastry cream  
Coloured eggs

## SOUP

Limburg asparagus soup

## MAIN COURSE

Norwegian salmon with stir-fried asparagus and hollandaise sauce  
Beef stew with Rolduc beer sauce, shallot and celeriac  
Chicken ragout with pastry bowls  
Bone ham with a stroganoff sauce  
Lasagne of Limburg asparagus, courgette and mozzarella

## GARNISHES

Spring baby potatoes in skin with parsley  
Fresh fries  
Assortment of various vegetables

## DESSERT

Easter toast  
White and brown chocolate mousse  
Whipped cream puffs  
Strawberry bavaois  
Tiramisu cake  
Fresh fruit



# EASTER BRUNCH

## *Children's menu*

SUNDAY 20 APRIL  
11:45 UNTIL 14:30  
UUR

€22,95 PER PERSON  
UP TO 12 YEARS

### STARTER

Tomato soup with balls  
Pieces of melon with Limburg ham  
Mini rolls with jam, Nutella and cheese spread

### MAIN COURSE

Meatballs in tomato sauce with butterfly pasta  
Lasagne of Limburg asparagus, courgette and mozzarella  
Chips with chicken nuggets

### DESSERT

Poffertjes  
Whipped cream puffs  
Chocolate mousse

