

STARTER

STEAK TARTARE 17

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 19

FRIED MUSHROOMS [V] 12½

BEEF CARPACCIO 17

+ THREE GAMBA'S 5

+ DUCKLIVER ROLLS 7

VARIATION OF STARTERS 27

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 23

RIB-EYE 250 GR 32½

VEAL SIRLOIN STEAK 200 GR 26

TENDERLOIN STEAK 175 GR 32½

TENDERLOIN STEAK 220 GR 38½

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

BITTERSWEET BAVAROIS 12

APEROL SPRITZ TRIFLE 13

CHOCOLATE LOVES CAKE 13

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

 9

ESPRESSO MARTINI 12

DESSERT WINE 6

SCROPPINO 8

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