

# Brasserie Menu

## STARTERS

'ZEEUWSE' ROCK OYSTER 6/12 mignonette	25/48
ASETRA CAVIAR blinis   condiments   50 g	95
MUSHROOM SOUP walnut oil   pecorino   chives	15
VEAL TARTAR poached egg   butter lettuce   green pepper	23
SMOKED SCOTTISH SALMON classic   crème fraiche   garden herbs   capers	22

## SALADS

CAESAR SALAD anchovy   parmesan cheese   romaine lettuce   poached egg *Supplement corn fed chicken fillet 160g	18 *9
CAULIFLOWER QUINOA apricot   hazelnut   pomegranate   dill	19
AVOCADO SALAD garden greens   tomato   black sesame	18
CAPRESE SALAD pomodori tomato   basil   burata	22

## SANDWICHES

CLUB SANDWICH smoked chicken   bacon   egg   tomato   hand cut fries	21
PANINI CAPRESE mozzarella di bufala   basil   pomodori	18
SMOKED SALMON BAGEL cream cheese   cucumber   rocket salad	21
STEAK SANDWICH grilled dry aged holsteiner rib eye   caramelized onions	25

## MAINS

ANGUS BEEF HAMBURGER 200 GR sesame bun   crispy bacon   hand cut fries   reypenaer cheese	25
TAGLIOLINO POMODORO parmesan   basil	22
WHOLE GRILLED BUTTERFLIED SEABASS salsa verde   green salad   grilled lemon	36
GRILLED TUNA STEAK 200 GR chimichurri   green asparagus   pecorino	42
GRILLED DRY AGED HOLSTEINER RIB EYE 280 GR roasted red onion   red wine sauce	38
GRILLED CREEKSTONE BLACK ANGUS ENTRECOTE 300 GR charcoal leek   beurre the cafe Paris	58
FREE RANGE CHICKEN mustard honey sauce   caramelized chicory	34

## SIDES

GREEN SALAD   FRENCH DRESSING	9
HAND CUT FRIES	9
MASHED POTATOES   CAPERS   POTATO CRACKLINGS	9
CREAMY WILD SPINACH	9

## DESSERTS

PÊCHE MELBA white peach   almond   lemon verbena   raspberry	18
CHERRY TRIFLE cherries   mascarpone   dutch vanilla	16
DARK CHOCOLATE MILLE-FEUILLE caramel   nougatine ice cream   star anise	16
CHEESE selection of five cheese   fruit & nut loaf   seasonal jams	18

