

Tapas

Mussels with chorizo - 8,50
Paprika filled with creamcheese and raisins 2x -8,75
Fried squid with aioli - 9,00
Bread with tapenade, aioli, olive oil or herb butter - 4,50
Fried eggplant with balsamic syrup - 9,00
Paellakroketjes 2x - 9,50
Empanadas 2x - 9,25 Albondigas - 8,50

Starters

Dutch shrimp cocktail 100 gr. - biological North Sea shrimp 14,50
Charcuterie several spanish sausage en ham (Serrano Grand Cru), paté, gurkins and olives - 12,50
Steak tartare (hand cut) -120 gr. mix it yourself with gurkins, anchovy, onion, mustard, capers fresh eggolk and bread - 12,50 (possible as a maincourse 200 gr. + 5,00)
Oysters from Zeeland -3 pieces on ice - 10,50
Fruits de mer - $\frac{1}{2}$ lobster, 2 oysters and 4 langoustines - 28,50
Soup of the day - 6,50

Vegetarian

Pasta of the week - 16,50
Salad of the week Richly filled salad served with bread - 16,00
Cheese fondue Emmentaler and Gruyere served with grilled vegetables and bread - 18,50

Fish

Paella with shellfish, grilled langoustines, chicken thighs and mussels in herb butter - 18,50
 $\frac{1}{2}$ Canadian lobster 260 gr. with clarified butter, coleslaw, dill and crème fraiche - 25,00
Fresh fish of the week with salad and fries -17,50

Meat

The next dishes are served with fresh salad and fries or oven potatoes with herbs
Spare-ribs 500 gr. with garlic sauce - 18,50
Dry aged beefburger 250gr. on bread with goatcheese, tomato, gurkin and sauce - 16,50
Filet mignon -200 gr. served with duck liver, pancetta and onion compote or with sage foam - 28,50
Entrecôte 250 gr. with sage foam - 18,50
Bavette steak 300 g.r with garlic sauce 18,50
Spring chicken broiled on the roast with a grilled vegetable salad, yoghurt dressing and fries - 17,50

Allergies? Please ask your waiter for advice