## **Starters**

_	zarella,olives, dried truffl bles ( bell pepper, zucchir		rimps	8.5
Prawns from the ove	n with Turkish toasted bi	read		7.5
Thin sliced tuna with	n wasabi sauce, green sala	d and pappadum		13.5
Shortly baked salmo	n with a sesame pepper cı	rust and soya sauce		8.5
Steak tartare with bo	oiled egg, capers, pickle, n	nayonnaise, ketchup ar	ıd mustard	9.5
Flammkuchen with l	Dutch cheese, crème fraic	he and apple syrup		8
bean sprouts, red per	th chicken or prawns, gre	roasted sesame sauce	,	12.0
starter 9.5	maincource	16.5	Vegetarisch	13.8

## Maincourses

Scottish beef steak with ratatouille,	pommes duc	chesse and garlic gravy	180 gr 21.5 300 gr 25.5
Indonesian beef stew (rendang) wit	h haricot ve	rts, atjar, cassava chips and rice	18.5
Chicken skewer with peanut sauce,	basmati rice	, homemade pickle and cassava chips	17.9
Baked dover sole with carrot , potato salad and remoulade sauce			18.5
Catch of the week (see our week sp	oecials)		18.5
Ravioli filled with spinach and ricotta, served with vegetables julienne and Parmesan cheese			17.5
French fries with mayonnaise Green salad	3 3.5	Extra bread with homemade dip Fresh vegetables	3.5 3.5

Do you have a food allergy? Ask for our special menu.