

Starters

Charcuterie plateau; light spicy chorizo, Coppa di Parma, serrano, creamy patè, olives,
Dutch pickles and bread
9.5

'Tom khai kai' soup with chicken, bean sprouts, carrot, onion, lemongrass and coconut milk
7.5

Bruschetta with tomato, garlic, olives oil and rocket
7

Seared salmon with sesame, sweet and sour cucumber and soya sauce
9.5

Thin sliced tuna with papadum, wasabi sauce, green salad and soya
13.8

Caprese of buffalo mozzarella with tomato, fresh basil and olive oil
8

Caesar salad with chicken breast, tomato, anchovies, egg, pepper crouton and Parmesan
Starter 9.5. Main course 16.5. vegetarian 13.5

Main courses

Vegetarian lasagna with courgette, red bell, tomato, aubergine, Old
Beemster cheese, bechamel and salad
15.5

Paella a la Affourtit with saffron risotto, fruits de mer, green shell mussel and red bell
17.9

Indonesian beef stew (rendang) with haricots verts, atjar, rice and mixed chips
18.5

Chicken skewer with peanuts sauce, basmati rice, homemade pickles and
mixed cassava
17.5

Chataubriand (400 gr.) for 2 persons with Roquefort sauce chips and mixed salad
29 per person

Grilled rib roast (650 gr) for 2 persons 14 day's ages Irish Shannon beef with béarnaise
sauce, fries and mixed salad
28 per person

Black Angus steak with haricots verts, potatoes from the oven and port gravy
22.5

French fries with mayonnaise 3.5
Green salad 4
Haricots verts 4
Extra bread with homemade dip 3.8