

Menu

You can compose your menu by yourself

All starters are	7.50 each
All main courses are	17.50 each
All desserts are	7.50 each

If you like to compose a three course dinner (starter, main course and dessert) we will offer this for a special price of **29.50 per menu**

Starters

Mustard Soup

Creamy soup prepared with coarse mustard

Onion soup au gratin

Prepared with red wine and with a nice crust of bread and cheese Salad ham "Serano Style"

Fresh salad with a honey mustard dressing and ham "Serano Style" Dome of Salmon

Smoked salmon, with various types of lettuce, cucumber and tomato Pasta Tortellini with ragout (stew)

With a creamy mushroom sauce

Champignons (mushrooms) "Dordogne Style"

Champignons in a beer batter with a warm, soft garlic sauce

* At the beginning the house will serve you bread and butter.

Main courses

Pork fillet medallion wrapped in bacon

With a sauce Provençal

Schnitzel with hunter sauce

Schnitzel, baked in butter with breadcrumbs

Beef Burgundy style

French stew with a.o. onion, bacon, mushrooms and red wine

Bread roll Angus burger, 0.5 lb meat

With baked onion, bacon, tomato and cheese

Skewer with chicken and capsicum

And with sauce Stroganoff style

Oriental tenderloin

Hot pan with tenderloin pieces, bok choi and beansprouts.

Served at the table with Vodka flambé.

* All main courses are served with matching side dishes

Ask us for the catch of the day if you would like to have fish

Vegetarian main courses

Black truffle pasta with mushrooms and saffron sauce

Filled with stir-fry vegetables and a chili sauce (Can be served with salmon)

Lasagne

With various vegetables, tomato and béchamel sauce

* Please ask our staff for other options

Desserts

Dame Blanche

Vanilla ice cream with a warm callebaut chocolate sauce

Apple Pie Ice Cream

With vanilla sauce and sweetened cinnamon apples

Parfait of raspberry

Consists of raspberries with a raspberry crisp and a raspberry gingersnap

Pineapple Carpaccio

With pineapple cream and a pineapple berry bonbon

Curd cheese

With a compote of seasonal fruits

Coffee complete

Coffee, tea or cappuccino with a liqueur and a sweet surprise