

SNACKS

Nuts and olives

45

Snack plate

60

Olive tapanade, herb mayo, red pepper tapanade and bread

BELLI MENU

3 courses 320

can't be changed

STARTER

100

Tuna

Fried tuna with sesame and avocado creme

MAINCOURSE

200

Lamb

Braised lamb breast served with pommes Anna and a small pie made of green peas

DESSERT

100

Rhubarb dessert

White chocolate , rhubarb sorbet, raw marinated rhubarb

STARTERS

Mushroom soup 100

Creamy mushroom soup with Truffle oil

Mediterrannée salad 100

Baked tomatoes, mozerella, olives, basil pesto, avocado and croutons

Carpaccio 120

Thin slices of beef top round with virgin oliveoil, roasted pine nuts, 18 months stored Dutch cow milk cheese from Beemster, lime and arugula

Moules marinières (400 g.) 100 (800 g.) 200

White wine steamed mussels from Vildsund, Limfjorden. Served in a soup of reduced mussel stock, cream, parsley and garlic

Steak tartar (75 g.) 100 (150 g.) 200

Beef tartare mixed and flavored in the kitchen, tasting is offered.

Served with a crunchy egg, arugula, fried capers and french fries

Supplement

French fries with mayonnaise 50

Mixed salat 50

MAIN COURSES

Fish of the day from 200

Fresh fish of the day served with seasonal sides

Steak frites bearnaise 300

Minimum 250 g. Ribeye, medium cooked. Served with garlic butter, french fries, mayo, salad with citrus dressing, salad and bearnaise sauce

Boeuf Bourguignon 160

Red wine marinated, braised beef. Served with vegetables, mashed potatoes and red wine sauce

DESSERT

Tarte Tatin 100

Oven baked, caramelized, French apple pie, served with vanilla ice cream

Citrus maringue cake 100

Cake with citrus cream and maringue, served with lime sorbet

Chocolate dessert 100

Chocolate cake, chocolate mousse and vanilla ice cream

Crème brûlée 100

Sugar gratinated vanilla cream