

DESSERTS

Freak sorbet

coupe with dulce de leche and butterscotch ice cream, caramel, chocolate and chocolate sauce, banana, macaron, chocolate chip cookie, marshmallow and caramelised pecan nuts 9.50

Red fruit crumble

with dulce de leche ice cream 7.50

Ice cream parfait

with raspberries, warm raspberry sauce and meringue 7.00

Coupe Dame Blanche

vanilla ice cream, white chocolate, chocolate sauce, chocolate crumble and whipped cream 6.50

Banana Coupe

with butterscotch and banana ice cream, banana, caramel, chocolate sauce and whipped cream 7.50

Strawberry sorbet

vanilla ice cream, strawberry sorbet ice cream, strawberry sauce, fresh strawberries and whipped cream 7.50

Strawberries with ice cream

Strawberries, vanilla ice cream and whipped cream 7.50

Sweet tasting plate from Sue Rotterdam also nice to combine with coffee

Very Berry, Banoffee, Apple Crumble and Tiramisue SUE Rotterdam 8.50

Cheese platter

with fig bread and apple syrup 8.50

SMALL DESSERTS

Chocolate chip cookie with dulce de leche ice cream 5.00

Crème brûlée 5.00

Coconut limoncello tiramisu 5.00

Lemon meringue tartlet 5.00

STARTERS

SPECIALS

POKÉ BOWL

with sushi rice, corn, oyster mushrooms, wakame, beetroot, carrot, spring onion, soy beans, avocado and soy dressing 12.50

**with salmon sashimi + 5.00 / with marinated chicken + 3.50*

SPRING SALAD

with avocado, peach, green asparagus, pecan nuts, green beans, soy beans, Manchego cheese and citrus vinaigrette 12.50

**with Tiger prawns + 5.00 / with marinated chicken + 3.50*

TEMPEH TERIYAKI

marinated tempeh with green beans, corn, beetroot, spring onion and cashew nuts 11.50

Smoked salmon

with avocado yoghurt, green asparagus, shallot and croutons 13.50

Dutch shrimps

with little gem, shallot, sun-dried tomatoes, lemon and cocktail sauce 14.50

Carpaccio

with Parmesan cheese, fried bacon, pine nuts and truffle mayonnaise 12.50

Pata Negra

with Salchichon, chorizo and lomo with crostini's, Manchego cheese and smoked almonds 14.50

Caesar salad

with Roman lettuce, Caesar dressing, Parmesan cheese, croutons and egg 11.50

**with Tiger prawns 5.00 / with marinated chicken + 3.50*

Goat's cheese salad

with baby leaf, sweet cherry tomatoes, blueberries, mixed nuts and a dressing of shallot and red onion 13.50

Beef tataki

with cucumber, radish, affilla cress, wasabi mayonnaise and soy sesame dressing 14.50

Salade parelcouscous

lamb's lettuce with tomato, roasted pumpkin seeds, beetroot, oyster mushrooms, coriander and shallot lime dressing 12.50

**with feta cheese  + 3.50*

Ham & melon

Serrano ham with diced melon and baby leaf 12.50

Watermelon salad

with feta cheese, strawberries, cucumber, pistachio and mint 11.50

Caprese salad

with buffalo mozzarella, tomato, basil and aceto 12.50

**with Pata Negra + 6.50*

Saffron risotto

with panfried Tiger prawns, green beans and Parmesan cheese 14.50

Deepfried calamari

with sweet potato fries and citrus mayonnaise 10.50

Puff pastry pie

with chicken ragout and mushrooms 9.50

Tomato soup

made according to our trusted recipe 5.50

Vegetable soup

with fresh vegetables and vermicelli 5.50

Courgette soup

with pesto and croutons 6.50

All our dishes could contain ingredients that are not specifically described. Do you have an allergy? Let us know!

FISH

Mullet fillet

with spring onion, baby corn, peas, mashed sweet potatoes and lobster sauce 23.50

Salmon

pan fried salmon fillet with gnocchi, spinach, mushrooms and bearnaise sauce 22.50

Dover sole

with mashed sweet potatoes, green asparagus and butter sauce 32.50

Haddock in furikake tempura

with polenta, Romanesco, baby corn and oriental sauce 24.50

Cod Florentine

with spinach, tomato, cream cheese, Parmesan cheese and almond crust 23.50

Paella

black rice with squid rings, Tiger prawns, mullet, haddock, chicken, peas, tomato, bell pepper and lime 21.50

VEGETARIAN

Salsa gnocchi 🌱

with tomato, shallot, garlic, Parmesan cheese and basil 16.50

Pasta with black olive pesto 🌱

linguine nero, kalamata olives, fresh herbs, garlic and almonds 17.50

Vegetable gratin 🌱

with leek, spinach, fennel, garlic, mushrooms and walnuts 16.50

Ramen 🌱

miso soup with oyster mushrooms, red onion, garlic, ginger, green beans, noodles, edamame and eggplant 17.50

MEAT

Beef bavette

with roseval potatoes, onion compote, green asparagus and BBQ sauce 24.50

Tournedos

with vegetables and potato garnish 23.50

Tournedos SPECIAL

with onion, bacon and mushrooms 26.50

Pan fried chicken fillet

with linguine nero, spring onion, cherry tomatoes, roasted bell pepper and bearnaise sauce 20.50

Oriental chicken satay

with satay sauce, fried rice, sweet and sour vegetables, prawn crackers and crispy onions 19.50

Pork tenderloin

with vegetables and potato garnish 20.50

Pork tenderloin Special

with onion, bacon and mushrooms 23.50

Pork schnitzel

with lemon and tomato 17.50

Pork schnitzel SPECIAL

with onion, bacon and mushrooms 20.50

Cordon Bleu

with vegetables and potato garnish 22.50

Saltimbocca

veal with cheese and Serrano ham, gnocchi, tomato pesto, green asparagus and Parmesan cheese 23.50

Lamscurry

with rice, green beans, spring onion, raisins and naan bread 21.50

🌱 These dishes fit into a vegetarian diet. 🌿 These dishes are vegan.

All our dishes could contain ingredients that are not specifically described.
Do you have an allergy? Let us know!