

DINNER MENU

Daily between 5 pm and 10 pm

STARTERS

Poké Bowl 

with quinoa, oyster mushrooms, different types of vegetables, legumes, soy dressing and herbs
**with sashimi salmon + €4,50*

11.50

Fresh salad 

with soy beans, mango, feta cheese, caramelized nuts and pomegranate dressing

12.50

Dutch shrimps

with mango, avocado and citrus mayonnaise

14.50

Smoked salmon

with sushi rice, avocado, wakame, cucumber and yuzu mayonnaise

13.50

Carpaccio

with Parmesan cheese, bacon, pine nuts and truffle mayonnaise

12.50

Pata Negra

Iberico ham with caramelized fig, arugula, hazelnut and aceto

14.50

Goats' cheese salad 

with peach, nuts, bread croutons and a lavender-honey dressing

13.50

Fried calamares

with sweet potato fries and citrus mayonnaise

10.50

Tomato soup 

According to our trusted recipe

5.50

Pumpkin soup

with roasted pumpkin seeds

6.50



MAIN COURSE

Can be ordered with creamy mushroom sauce, pepper sauce, bearnaise sauce, stroganoff sauce or peanut sauce 3.00

Penne pasta 	with green herbs, spinach, lemon oil, pecan nuts and grated cashew nuts	16.50
Quinoa 	with mango, tempeh, hazelnuts, zucchini, carrots, edamame beans and tahini sauce	17.50
Sea bass	with a foamy fish sauce, polenta, roasted tomatoes and spinach	21.50
Salmon	with beurre blanc, orzo pasta with tomato and green asparagus	23.50
Paella	with black rice and seafood, peas, capsicum and lime	23.50
Stuffed chicken	with brie, aceto-honey marinade, tomato sauce, polenta, vegetables and cashew nuts	20.50
Tournedos	with vegetables and potato garnish	23.50
Asian chicken satay	with peanut sauce, fried rice, sweet sour vegetables and peanut crisps	19.50
Pan fried pork	with vegetables and potato garnish	20.50
Pork schnitzel	with lemon and tomato	17.50
Pork schnitzel SPECIAL	with pan fried onion, bacon and mushrooms	20.50

DESSERTS

Savarin	made with chocolate, caramel en dulce-de-leche ice cream	7.00
Dame Blanche	with vanilla ice cream, chocolate sauce and whipped cream	6.50
Banana split	with stracciatella- and banana ice cream, banana, whipped cream and chocolate sauce	7.50
Cheese platter	with fig bread and apple syrup	8.50
Sweet tasting from SUE Rotterdam 	Very Berry, Banoffee, Apple Crumble en Tiramisue SUE Rotterdam	8.50
Crème Brûlée		5.00

