

JEFF

BEER:

Starter: Hertog Jan Weizener 0,33L
White beer on tap € 4,50

Main: Pauwel kwak 0,33L
Belgian special beer – slightly bitter –
shades of karamel € 4,00

Dessert: Hertog Jan 0,25L
Pilsener on tap € 2,75

BEERARRANGEMENT

€10,00

WINE:

Starter: Astruc Chardonnay
France | 3 months of wood bearing – nice
structure € 5,50 / € 21,00

Main: Cabernet Sauvignon
France | Body – round tannins
€ 7,00 / € 26,00

Dessert: Coffee of your choice

WIJNARRANGEMENT

€12,50

JEFF

Starter:

'Crayfish and eel' Crayfish and
eel salad with apple foam,
sweet and sour cucumber, chive
oil and edible violets €11,75

Main dish:

'Skirt steak' Firm, flat and tasty
piece of meat from American beef with
thinly sliced spring onion and garlic
gravy €22,-

Dessert:

'Mocha bombe' Soft bombe
with Baileys mousse, coffee gel,
almond shavings and crunchy
caramel €8,-

MENUARRANGEMENT

€35,00

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STEVE

Starter:

'Burrata Parma ham' Soft
mozzarella with thinly sliced Parma
ham, breaded olives, sweet and sour
cherry tomatoes and slightly spicy
creme fraiche €11,75

Main dish:

'Plaise fillet á la meuniere' Flowered
white fish baked in butter, served
with lemon and parsley €22,-

Dessert:

'Strawberries Dessert' Fresh
strawberries, mousse and parfait from
strawberries, chocolate jelly, crumble
and atsina cress €8,-

MENUARRANGEMENT

€35,00

STEVE

BEER:

Starter: Hertog Jan 0,25L
Draft beer € 2,75

Main: Vedett Extra
Blond beer - fresh € 3,75

Dessert: Corona Extra
Mexican - fresh - soft € 4,00

BEERARRANGEMENT

€10,00

WINE:

Starter: Chenin Blanc
South Africa | False Bay – shades of
apple – fresh € 4,75 / € 20,00

Main: Wolftrap White
South Africa | Blend of Viognier – Chenin Blanc –
Grenache – slightly spicy
€ 6,30 / € 23,50

Dessert: Coffee of your choice

WIJNARRANGEMENT

€12,50