

JEFF

BEER:

Starter: Vedett Extra blond
Smoothly - subtle € 3,95

Main: Hertog Jan
Pilsener on tap € 2,95

Dessert: Trippel Karmeliet
Shades of karamel € 5,00

BEERARRANGEMENT

€10,00

WINE:

Starter: Stellenrust Stell White
South-Africa | Chenin Blanc – Sauvignon Blanc –
Smooth balance € 4,75 / € 20,00

Main: Zinio Rioja Crianza
Rioja, Spain | Full body – Shades of red fruit
€ 5,50 / € 24,50

Dessert: Coffee of your choice

WIJNARRANGEMENT

€12,50

JEFF

Starter:

'Bawykov Smoked salmon' Lightly
roasted salmon with breaded mini
prawns, dill mayonnaise, red onion
sweet/sour and fennel salad €10,75

Main dish:

'Black Angus Rib-Eye 225g' Marbled,
flavorful beef with worchester
gravy €24,00

Dessert:

'Tiramisu'
Home made with long finger cookies,
cocoa, mascarpone, whipped cream,
Amaretto, raspberry coulis and crumb
€8,00

MENUARRANGEMENT

€35,00

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STEVE

Starter:

'Sucade and smoked meat' Cooked
sucade with thin slices of smoked beef,
onion cream, salsa verde, king boletus
and dried tomato €10,75

Main dish:

'Sea wolf' Family of the perch,
tasteful fish with red wine sauce
€22,00

Dessert:

'Lime panna cotta'
With fresh passion fruit, Corona beer
foam, pistachio nuts, mint gel and lime
€8,00

MENUARRANGEMENT

€35,00

STEVE

BEER:

Starter: Hertog Jan
Pilsener on tap € 2,95

Main: Duvel 0,33L
Belgian special beer € 4,75

Dessert: Corona Extra
Mexican beer – fresh € 5,00

BEERARRANGEMENT

€10,00

WINE:

Starter: Herdade Dacalada Vale Calada
Portugal | Rosé – Tempranillo – Rich & Aromatic
€ 7,00 / € 27,00

Main: Vio 100% Viognier
France - Languedoc | Vanilla shades – 4 months of
wood education
€ 7,00 / € 27,00

Dessert: Coffee of your choice

WIJNARRANGEMENT

€12,50