

3-Course Lunch €29,00

Starters to choose from;

Pumpkin soup with sautéed forest mushrooms and sour dough toast

Buffalo mozzarella caprese with marinated tomatoes and basil pesto

Veal Pastrami with balsamic vinaigrette and gherkins and mixed leaves

Main courses to choose from;

Guinea fowl on pea risotto with Old Amsterdam and poultry gravy

Steak with candied potatoes, seasonal green vegetables, light veal stock with mustard

Roasted North Sea salmon with stewed vegetables and white wine sauce

Desserts to choose from;

Coffee deluxe, Selection of Dutch sweet treats

Nougat parfait with nougat and caramel sauce

Mojito fruit salad, marinated fruit with mint and cane sugar, alcohol free