

Three Course Menu From € 39,80

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

***Onion soup

Gratinated with sliced bread and cheese.

*Envelope with spinach and Brie

warm from the oven with honey-balsamic dressing and roasted hazelnuts

*Warm Goat-cheese

Served with apples and cranberries.

*A warm puff - pastry

Puff-paste with ragout made of ham, mushrooms and leek.

*Carpaccio from Argentinean beef with Peccorini

thinly sliced raw beef. It is served with a tasty little toast with olive tapenade, mustard-dressing and Peccorini (grated cheese).

*Green asparagus

With dried ham (cow) served with cream cheese and caramelized walnuts.

*Vitello Tonato (the special way) (suppl. € 1.50)

Roasted veal, thinly sliced and filled with a tuna salad and served with a dressing of green herbs, capers and pickled lettuce.

*Chicken- celery salad

With poached chicken, celery, apple and mandarin orange.

*Fish palette (suppl. € 2.90)

With smoked salmon, salmon tartar, king prawns, steamed mackerel mousses, steamed mackerel and grilled mullet fillet- served with al wakame- fennel salad.

*King prawns (suppl. € 2.70)

With a whisky- cocktail sauce.

Starters can also be ordered separately.

Soup € 7,50 other Starters (excluding supplement) €11,00

Main courses ordered separately: €24,95

Desserts ordered separately: €9,00

The with * marked starters can also be ordered as a main course.

**this dishes can be ordered as a junior- or senior portion (-/- € 1,50)

***this dishes can be ordered vegan.

Supplements are extra costs.

Extra: Baked bread with olive tapenade and herb-butter €5.20

Allergens: are you allergic to certain products and/or ingredients, in consultation with the chef we can take this into account.

Ask the service for information.

MAIN COURSES

**Steak from Uruguay

Either with Gorgonzola-, Pepper- red Wine sauce or a mushroom- cream sauce.

Beef Tenderloin (extra €7.50)

Pan fried with mushrooms, shallots, smoked garlic and red wine sauce.

**Stew

Of spicy beef, a recipe of my friend Raphael, from the Catalan cuisine.

**German Schnitzel

Coated in breadcrumbs and served with baked onions and Brie.

Lamb tenderloin (extra €3.65)

On a sauce of German honey, French thyme, Spanish garlic and Italian tomatoes.

**Spareribs

So tasty, we need not say more!

**Plaice fillet

In a coat of smoked salmon, egg and cheese.

Salmon fillet

Cooked in one of our ovens, covered with a sauce of crème fraîche and grilled pepper.

***Vegetarian Puff-Pastry Roll

Filled with steamed vegetables, roasted nuts and Brie. Served with a slightly sweet cranberry sauce. with truffle cheese.

Vegetarian Asparagus dish

This green asparagus will be packed in a crêpe with egg and served with Sauce Hollandaise.

Our main course dishes are served with French fries, baked potatoes and salad.



Drinks menu

DESSERTS

Tiramisu

Home-made (like nearly everything on this menu) with roasted almonds.

Cheesecake

With raspberries and buttercake.

Yoghurt Mousse

Purely Greek with roasted walnuts and hazelnuts, covered with a tasty sauce of honey.

Monchou pie

A delicious pie with a layer of Dutch biscuits, a layer of Monchou and a topping of cherries.

“Dame Blanche” (White Lady)

Vanilla ice-cream, warm Belgian chocolate sauce (Barry Callebaut) and home-made whipped cream with a touch of sugar. whipped cream and nougat.

Strawberry sundae

With strawberry sorbet ice cream, fresh strawberries and strawberry sauce.

“Karamelbokaal”

Vanilla ice-cream, covered with a caramel sauce made by our zealous student sprinkled with nougat.

“Hümmlinger Boeren Appeltaart”

Apple pie made after an old and well preserved family recipe. With almond and cinnamon ice cream. Plus some egg-nog sauce.

Strawberry stracciatella

With fresh strawberries, Mascarpone, yogurt and chocolate leaves.

Grand dessert (suppl. € 4.50)

A combination of several of our desserts.

HOMEMADE BERGERRIE BURGERS € 19,50

Homemade + 200 grams, our burgers are served with rösti fries

Beefburger

With tomato, pickle, fried onion and homemade bbq sauce.

Lamb burger

With grilled bell pepper, baked onions and matured cheese.

Chicken burger (Breast)

Fried with tortilla chips, avocado and melted cheese, served with a spicy sauce.

Berlin double burger

Half beef and half pork, minced meat made with curry and shallots, these burgers you get with a curry sauce.

Vegetarian burger (also vegan to order)

From oyster mushrooms, shiitake, mushrooms, red onions and roasted black cumin, gratinated with fried champignons, onions and Italian truffle cheese or with vegan cheese.

Extra Toppings (€ 1,00)

-Truffle mayonnaise

-Matured goats cheese

-Truffle cheese

-Dutch cheese matured or old