





EAR GUEST,

Today you are about to enjoy our 3-course menu "De Witte".

You can choose all dishes with for your 3-course menu for only 36.50 per person. For an extra fee you can choose other dishes which are on our regular a la carte menu.

Do you have any allergies? Please ask our restaurant managers for advice.

STARTERS

TUNA TARTARE

Wasabi mayonnaise | grilled lime

COPPA DI PARMA

Parma ham | pestp | arugula | chunky salsa

© COUSCOUS ✓

Salad | olives | red onion | tomato | baharat mayonnaise Cream of smoked trout | cream cheese

SOUP

Tomato-, chicken-, onion-, vegetable-, or mushroomsoup

CARPACCIO

With pine nuts | croutons | Parmesan cheese | green pesto | arugula

+4,50

PRAWNS PIL PIL

Garlic- pepperoil | aioli | lemon

+4,50

SHARED

Would you rather eat different dishes? Do you like to share? Than shared dining is perfect for you! For an extra 7.50 euro you can enjoy shared dining for two.

MAIN COURSES



Cauliflower mousseline | portsauce

SEA BREAM FILLET

Pommes Dauphine | green asparagus

NOODLES

Japanese chicken | baby corn | paksoi | sesame

© EGGPLANT ✓

Vegetarian minced meat | ratatouille | tomato Salsa

SCHNITZEL 'LE BLANC'

Mushrooms | tomato | onion | cheese

+3,00

SALMON

Bearnaise sauce

+3,00

DESSERTS

BROWNIE

Mango sorbet | strawberries | caramel sauce

CAFÉ GLACÉ

Coffee | mocha | vanilla ice cream | whipped cream

DESSERT OF THE WEEK

Ask about our changing dessert of the week

CLASSIC SORBET

Strawberry ice cream | vanilla ice cream | banana ice cream | fresh fruit | strawberry sauce | whipped cream +2,00

NEW YORK STYLE CHEESECAKE

Red fruit | crème de cassis | forest fruit yoghurt ice cream

+2,00