

DE WITH

BAR - RESTAURANT

APETIZER

SOURDOUGH FOCCACIA

salted herb butter, truffle sauce

CHEESE CROQUETTES

Gouda cheese, tarragon, barbecue-tomato sauce

GAMBA CROQUETTES

citrus & dill sauce

ARANCINI

fried mushroom risotto, mozzarella, truffle cream

GREEN EGG CURRY CHICKEN

Big Green Egg roasted red curry chicken with garlic

CHEESE & SAUSAGE

selection of cheese, dried ham and sausage

APETIZERS PLATTER TO SHARE

everything from the above assortment

ROYAL APPETIZER PLATTER TO SHARE

everything from the above assortment and smoked salmon, beef carpaccio, ribs from the charcoal grill

STARTER

GREEN GAZPACHO

fresh Burrata, marinated tomato, cress, hazelnut curd, boxing bean

SMOKED SALMON

capers, chives, shallots, herb salad, toast

VITELLO TONATO

tuna mayonnaise, mustard lettuce, melon salsa, green herb oil

BEEF CARPACCIO

parmesan cheese, truffle cream, lettuce, cerise tomato, crispy bacon
– with duck liver +4

CAESAR SALAD

Green Egg chicken, romaine lettuce, parmesan, poached egg, anchovies, cheese crisps, croutons, Hollandaise

VEGA SALAD

romaine lettuce, poached egg, grilled green asparagus, seasonal vegetables, cheese crisps, croutons

SIDE DISH

FRESH FRIES

with puffed garlic mayonnaise or truffle mayonnaise

COLESLAW

homemade coleslaw, yogurt, sweet and sour

GREEN SALAD

salad, shallot, mustard dressing, tomato, herbs, cheese crisps

SAUCE

order as an extra

BARBECUE APPLE SAUCE

smoked apple, barbecue-tomato sauce

BEARNAISE

sauce of butter and tarragon

TRUFFLE GRAVY

MAIN COURSE FROM THE GRILL

prepared on the Big Green Egg or charcoal grill

RIBS WITH ASIAN SAUCE

grilled Spanish Iberico ribs with coriander and cassava served with fries and garlic mayonnaise

RIBS WITH BARBECUE SAUCE

grilled Spanish Iberico ribs with smoked pimento served with fries and garlic mayonnaise

HAMBURGER

Hereford-Wagyu meat, young lettuce, farmhouse cheese, plum tomato, onion, gherkin, truffle gravy, curry cream, crunchy cheese served with fries and garlic mayonnaise

LADY STEAK 180gr

grilled USA grain-fed barbecue steak with sauce of shallots

GENTS STEAK 250gr

grilled USA grain-fed barbecue steak with bearnaise

DRY AGED RIBEYE STEAK FROM 250gr

grilled marbled Ribeye steak from South America with truffle gravy
– order per 100gr extra +10

POUSSIN FRANCE

Green Egg barbecue spring chicken, candied lemonjuice and terragon

KING PRAWNS 6 PIECES

curry butter, tarragon, allspice, sourdough
– can be ordered per piece extra +3,75

FISH OF THE MARKET - CATCH OF THE SEASON

VEGA OF THE DAY - ASK OUR STAFF

MENU OF THE CHEF

be surprised by the chef and choose for a 3 or 4 course menu

DESSERT & CHEESE

SWEET SURPRISE

ask our staff for our changing cakes, sweets and pastries

TIRAMISU

mascarpone, coffee, masala, crème de cacao

CITRUS CURD

pear, nut crumble, oriental spices and orange marmalade

CHOCOLATE EXPLOSION

mousse, fudge, crispy, ice cream, red fruit, vanilla foam

HOME MADE ICE CREAM CHOOSE THREE FLAVOURS

raspberry, pineapple coconut, strawberry black pepper, mandarin dark chocolate and lime sorbet. Served with fruit garnish and nut crumble. Extra scoop +2,25

CHEESE

selection of cheese varieties with fig bread

TIP(SY)

Pedro Ximenez, a sweet character of honey, dates, chocolate and currants

Espresso Martini with vodka and Kahlua coffee liqueur