

TUEN

VAN DE VIER WINDSTREKEN

Starters

Stuffed portobello mushroom with goatcheese, spring onion and balsamic & caramel viniger	9,50 €
Baked wild pigeon breast on marinated apples with portcaramel	10,50 €
Cuttle fish with salt and pepper with bok choy	10,50 €
Carpaccio from silverside veal with a spring onion dressing	10,75 €
Gratinated prawn with a gorgonzola dip	11,50 €
Iberican ham with smoked mozzarella and basil oil	14,50 €
Trio of eel, shrimp and crabcakes with a vanilla crème fraîche	16,50 €

Fish

Plaice fillets with truffle potatoes, spring onion and a butter sauce	15,50 €
Mackerel fillets and winter purslane with a creamy green pepper & garlic sauce served with baked Roseval potatoes	17,50 €
Whiting fillets with a roasted paprika, pasta and a currysauce	19,50 €
Grilled Swordfish with rice and masala & tomato sauce	21,50 €
Gratinated schollops with gamba's, carrot puree and crisps from Roseval potatoes	28,50 €

Meat

Chicken satay "De Tuin" with lettuce and French fries	14,50 €
Beef hamburger "De Tuin" with fried egg served on bread with french fries, lettuce and relish	16,50 €
Braising steak in gravy served with baked potatoes and ratatouille	18,50 €
Saltimbocca (Veal wrapped with Parmaham and sage) with pasta and a masala tomatosauce	21,50 €
Quail stuffed with prunes, almond and baked Roseval potatoes	24,50 €
Venison steak with sugarsnaps and Roseval potatoes served with white port sauce	27,50 €
Ribeye steak with homemade French fries and crisps from Roseval potatoes served with three sauces (pepper, garlic and mustard)	29,50 €

Vegetarian

A wrap filled with chili and served with a fresh salad	14,50 €
Wild mushroom risotto served with halloumi-cheese and a gorgonzola sauce	16,50 €

Dessert

Rhubarb soup with lime sorbet ice	6,50 €
Crème brûlée from whisky and black pepper with a biscuit	6,75 €
Mocha mousse with chocolate floes	7,00 €
Marzipan cannelloni filled with cherrycreme	7,75 €
Malbre of white and dark chocolate	7,50 €

