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PAKHUISBROOD met dipjes • 5.50

VOORGERECHTEN

Pompoensoep ✓ • 6.75

kokos | citroengras | naan

Champignonragout ✓ • 8.75

gefrituurde lasagne | rucola

Boneless ribs • 9.00

bao bun | rode curry crème

Ceviche • 11.50

kabeljauw | tijgermelk | venkel | bosui | limoen

Carpaccio • 10.00

Parmezaan | rucola | pitjes | truffelmayo

Gamba's • 11.00

gebakken | chorizo | salsa verde

Bientartaar ✓ • 8.00

edamame puree | tempé kruimels

BURGERS met friet • 17.75**Black Angus burger**cheddar | rode uiencompote | sla | tomaat
smokey bbq saus**Oesterzwam burger** ✓

avocadospread | tomaat | alfalfa | sla

HOOFDGERECHTEN

 met friet**Scholfilet** • 18.75

ovengegaard | zeekraal | beurre rouge

Argentijnse entrecote • 21.50

gegrild | bearnaisesaus

Spareribs • 18.00

slow cooked | licht pittig | knoflooksaus

Zalmfilet • 19.50

gebakken | prei | limoen dillesaus

Quiche ✓ • 16.75

pompoen | bloemkool | feta

Saté van kippendijen • 16.75

atjar | crispy uitjes | kroepoek

Risotto ✓ • 17.50

gegrilde vegan halloumi | doperwt | antiboise

Coq au vin • 17.75

kip | gestoofd | krieltjes | croutons

SALADES

 • 15.00**Caesar**little gem | kippendij | gekookt ei | croutons
caesardressing**Geitenkaas** ✓

gegrilde venkel | walnotencrumble | honingdressing

KEUZEMENU

28.50

VOORGERECHTEN

Bientartaar ✓

edamame puree | tempé kruimels

Ceviche +1.00

kabeljauw | tijgermelk | venkel | bosui | limoen

Carpaccio

Parmezaan | rucola | pitjes | truffelmayo

Champignonragout ✓

gefrituurde lasagne | rucola

HOOFDGERECHTEN

Scholfilet

ovengegaard | zeekraal | beurre rouge

Argentijnse entrecote +3.00

gegrild | bearnaisesaus

Risotto ✓

gegrilde vegan halloumi | doperwt | antiboise

Coq au vin

kip | gestoofd | krieltjes | croutons

DESSERT

Keuze uit één van de desserts

DESSERTS

 • 7.00**Crème caramel** ✓

kletskep

Huisgemaakte cheesecake

rood fruit coulis

Brownie

geflambeerde bananensaus | witte chocolade-ijs

Gepocheerde peer

perensorbet | slagroom

Dame blanche

vanille-ijs | chocoladesaus | slagroom

Kaasplank +2.50

Fromagerie Bon | kletzenbrood | perenchutney

✓ Vegetarisch

✓ Vegan



Heeft u een allergie, meld het ons!
Het is niet uitgesloten dat onze gerechten allergenen bevatten.

DINER

PAKHUIS BREAD with spreads • 5.50

STARTERS

Pumpkin soup ✓ • 6.75

coconut | lemongrass | naan bread

Mushroom ragout ✓ • 8.75

deep-fried lasagna | arugula

Boneless ribs • 9.00

bao bun | red curry cream

Ceviche • 11.50

cod | tiger milk | fennel | spring onions | lime

Carpaccio • 10.00

Parmesan | arugula | kernel | truffle mayo

King prawns • 11.00

fried | chorizo | salsa verde

Beetroot tartar ✓ • 8.00

edamame puree | tempeh crumbs

BURGERS with fries • 17.75

Black Angus burger

cheddar | red onion compote | lettuce
tomato | smokey BBQ sauce

Oyster mushroom burger ✓

avocado spread | tomato | alfalfa | lettuce

MAINS with fries

Plaice fillet • 18.75

oven cooked | samphire | beurre rouge

Argentinian sirloin steak • 21.50

grilled | béarnaise sauce

Spare ribs • 18.00

slow cooked | slightly spicy | garlic sauce

Salmon fillet • 19.50

fried | leek | lime dill sauce

Quiche ✓ • 16.75

pumpkin | cauliflower | feta cheese

Chicken thigh satay • 16.75

atjar | crispy onions | prawn crackers

Risotto ✓ • 17.50

grilled vegan halloumi | pea | antioise

Coq au vin • 17.75

chicken | stewed | baby potato | croutons

SALADS • 15.00

Caesar

little gem | chicken thigh | bacon | boiled egg
croutons | caesar dressing

Goat cheese ✓

grilled fennel | walnut crumble | honey dressing

CHOICE MENU

28.50

STARTERS

Beetroot tartar ✓

edamame puree | tempeh crumbs

Ceviche +1.00

cod | tiger milk | fennel | spring onions | lime

Carpaccio

Parmesan | arugula | kernels | truffle mayo

Mushroom ragout ✓

deep-fried lasagna | arugula

MAINS

Plaice fillet

oven cooked | samphire | beurre rouge

Argentinian sirloin steak +3.00

grilled | béarnaise sauce

Risotto ✓

grilled vegan halloumi | pea | antioise

Coq au vin

chicken | stewed | baby potato | croutons

DESSERTS

Choice of one of the desserts

DESSERTS • 7.00

Crème caramel ✓

gingersnap

Homemade cheesecake

red fruit coulis

Brownie

flambéed banana sauce | white chocolate ice cream

Poached pear

pear sorbet | whipped cream

Dame Blanche

vanilla ice cream | chocolate sauce | whipped cream

Cheese platter +2.50

Fromagerie Bon | kletzenbread | pear chutney

✓ Vegetarian

✓ Vegan



Do you have any allergy or questions?
Please tell our staff. It is not excluded
that our dishes contain allergens.