



# THREE-COURSE DINNER

39.50 P.P.

Hotel guests  
with a three-  
course package  
can choose from  
the entire menu  
for an additional  
**9.50 p.p.**

## STARTERS

### FLATBREAD

aioli | curry mayonnaise

### CARPACCIO

sundried tomato | pesto mayonnaise |  
parmesan cheese | croutons

### SOUP OF CHOICE

choice of mustard soup, mushroom soup or  
French onion soup

### BEETROOT CARPACCIO

chicory | goat's cheese | balsamic vinegar  
**vegan option available**

### SMOKED SALMON

sweet-and-sour cucumber | dill mayonnaise |  
croutons

## MAIN COURSES

### SCHNITZEL

chicory | carrot | potato gratin | choice of  
mushroom cream sauce, pepper sauce or  
stroganoff sauce

### BLACK ANGUS BURGER

brioche | tomato | cheddar | little gem lettuce |  
corn | coleslaw | barbecue sauce | fries

### GADO GADO

tempeh | roasted vegetables | wasabi prawn  
crackers | egg | jasmine rice  
**vegan option available**

### CHICKEN SATAY

homemade satay sauce | acar | cassava | fries

### GAMBAS

tagliatelle | rocket | tomato | basil | spicy tomato  
sauce

### FRIED SALMON

cream of carrot | pointed cabbage | broccoli |  
potato gratin | béarnaise sauce

### VEGAN CURRY

jasmine rice | diced vegan 'chicken' | stir-fried  
vegetables | beans

## DESSERTS

### DAME BLANCHE

vanilla ice cream | chocolate ice cream | whipped  
cream | chocolate sauce | American cookie  
crumble

### ETON MESS

meringue | fruits of the forest | vanilla ice cream

### COFFEE OR TEA

with bonbon

### CRÈME BRÛLÉE

orange sorbet | caramel

### SWEET CHERRY

cherries | vanilla ice cream | gingerbread crumble |  
whipped cream  
**vegan option available**

All main dishes are served with chips and salad as standard

We work with different allergens. If you have any questions, please contact the waiter.

 Vegetarian

 Vegan

 Also available as a small portion