

Menu 't Heerehuys



Starters

Gravad lax marinated in gin and tonic, juniper berries and orange

or

Scallops with butternut cream and chorizo

or

Marinated and smoked rib eye, tagliatta with fresh parmesan and truffle mayonnaise

or

Iberian Pata Negra with Crostini and Cragganmore Mustard Vinaigrette (suppl. 12 euro)

or

Grilled watermelon with feta, basil and pistachio (veggie)



Intermediate course (optional)

Creamy Tuscan ravioli (suppl. 10 euro)

or

Grilled king crab (suppl. 18 euro)

or

Refreshing soup of peas, leeks, mint and goat yogurt (veggie) (suppl. 7 euro)



Main course

Ribs with hot vegetables, béarnaise with pont-neuf potatoes (for 2 pers)

or

Mussels like in Thailand with fried rice

or

Cod fillet with foamy saffron sauce and baby spinach and fine herb puree

or

Rack of lamb with paprika tapenade, roasted tomato, ratatouille and rosemary potatoes

or

Moroccan tagine with quinoa and dates (veggie)



Dessert

Lime meringue with chocolate mousse and red fruits

or

Apple and pear crumble with vanilla ice cream

or

Ice cream of your choice

or

Moelleux au chocolat



€ 48 p/p