

HOTEL RESTAURANT DE KEURVORST RAVENSTEIN

DINER MENU 17 pm till 21 pm

STARTERS | SERVED WITH BREAD | BUTTER | OLIVE OIL

GRATINATED GOAT CHEESE ✓	pear nuts gingerbread croutons sherry syrup	12.50
GARLIC PRAWNS	pilpil oil green herbs breadstick	15.50
YELLOW BEET ✓	walnut black garlic cream ancient vegetables arugula	13.50
CARPACCIO	beef sesame sauce Japanese mayonnaise spring onion radish	16.00
PORK BELLY & EEL	teriyaki glaze sweet sour daikon Japanese mayonnaise	16.00
BUTTERFISH CARPACCIO	smoked chervil vinaigrette mustard caviar lime	16.00
STEAK TARTARE	classic pickles from Oos piccalilli mayonnaise brioche	4.00
PORK GYOZA	sesame sauce daikon edamame Japanese mayonnaise spring onion	11.50

SOUP | SERVED WITH BREAD | BUTTER | OLIVE OIL

APPETIZER OF THE WEEK	see chalkboard or ask our staff	7.00
SWEET POTATO SOUP ✓	ras el hanout coconut cream dukkah	7.50
BISQUE	Dutch shrimp crayfish cognac chives	12.00

SALADS | SERVED WITH BREAD | BUTTER | OLIVE OIL

GOAT CHEESE ✓	pear gingerbread croutons nut mix sherry syrup	20.00
CARPACCIO	beef sesame sauce Japanese mayonnaise spring onion radish	22.50
SMOKED SALMON	chervil vinaigrette cucumber lime red onion radish	22.50

MAIN DISHES | SERVED WITH A SALAD

DISH OF THE WEEK	see chalkboard or ask our staff	20.00
RAVIOLI ✓	celeriac truffle butter sauce birch mushroom pecorino	21.50
TOMATO ARANCINI ✓	basil parsnip arugula pesto tomato sauce	18.50
TOURNEDOS ★	fillet steak vegetables Café de Paris butter or red wine jus	32.50
SPARE RIBS ★	pork ribs baked beans BBQ sauce	
	400 600 grams	24.50 28.00
SATAY	pork tenderloin peanut sauce sweet sour cucumber prawn crackers	
	100 200 300 grams	16.50 20.50 24.50
RED MULLET & PRAWN ★	tom kha sauce bimi yuzu oil edamame	23.50
STEAK TARTARE ★	beef from Keent onion-bacon sauce chestnut mushroom red cabbage salad	20.50
PIKE-PERCH FILLET ★	beurre noisette ancient vegetables cauliflower cream mustard caviar	22.50
PORK CHECKS	braised red wine sauce serrano ham truffle balsamic onions	22.50
3 COURSE WEEK MENU		28.50

★ These dishes are optionally served with fries or oven-baked potatoes.

✓ These dishes are vegetarian.

SIDES

BREAD ROLLS	butter olive oil sea salt garlic dip	6.50
FRIES	mayonnaise	3.00
OVEN-BAKED POTATOES	rosemary garlic mayonnaise	3.50
SALAD	fresh lettuce raw vegetable	3.00

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KIDS

KIDS SNACK BOX	snacks fries ketchup soft drink surprise	10.00
SATAY	100 grams pork tenderloin peanut sauce fries mayonnaise	10.00
SPARE RIBS	sauces fries	10.00
FRIES & SNACK	frikandel or croquette mayonnaise	7.50
POFFERTJES	powdered sugar syrup	7.50

DESSERTS

DESSERT OF THE WEEK	see chalkboard or ask the staff	7.00
CHEESECAKE	citrus topping lemon sorbet	9.50
TARTELETTE	warm apple compote almond cinnamon ice cream	8.50
CHOCOLATE MOUSSE	coffee crunch espresso syrup orange	8.50
STROOPWAFEL	vanilla ice cream brown rum-caramel sauce whipped cream	7.50
CHEESE PLATTER	Taleggio: soft red rind cheese from Italy Pere Joseph: young Abbey cheese from Belgium Rotterdam old: 36-week-aged cheese from the Netherlands apple-pear confit gingerbread	14.00

AFTER-DINNER DRINKS

ESPRESSO MARTINI	vodka coffee liqueur	11.50
SCROPPINO	lemon sorbet vanilla limoncello vodka prosecco	9.00

WARM SPECIALTY DRINKS

FAMOUS COFFEE	Famous Grouse whisky	8.50
SPANISH COFFEE	Licor 43	8.50
FRENCH COFFEE	Cointreau	8.50
ITALIAN COFFEE	Disaronno Amaretto	8.50

Is your favorite specialty coffee not listed? Ask our staff about our liqueurs.

DO YOU HAVE AN ALLERGY? PLEASE ASK OUR STAFF FOR MORE INFORMATION.