

HOTEL RESTAURANT DE KEURVORST RAVENSTEIN

DINER MENU 17 pm till 21 pm

STARTERS | SERVED WITH BREAD | BUTTER | OLIVE OIL

TARTELETTE GOAT CHEESE ✓ from the oven fig mustard seed arugula	12.50
HOAR HAM smoked papadum tandoori turmeric tomato chutney	13.50
ORIENTAL CARPACCIO beef carpaccio sesame sauce Japanese mayonnaise spring onion radish	14.50
GAMBAS PILL PILL red pepper tomato garlic bread stick	15.00
MUSHROOM SALAD ✓ lukewarm brioche beets truffle mayonnaise pear	10.50
SALMON TARTARE raw shrimp dim sum ponzu wasabi cracker furikake yuzu	13.75
SURF & TURF steak prawn roasted sesame sweet and sour vegetables	14.50

SOUP | SERVED WITH BREAD | BUTTER | OLIVE OIL

SOUP OF THE WEEK see our chalkboard or ask our staff	6.25
PUMPKINSOUP ✓ coconut cream ginger thyme hint of honey	7.00
NORWEGIAN FISH SOUP cream parsnip shrimp smoked trout dill	7.50

SALADS | SERVED WITH BREAD | BUTTER | OLIVE OIL

MUSHROOMS ✓ lukewarm brioche beets truffle mayonnaise pear	17.50
ORIENTAL CARPACCIO beef carpaccio sesame sauce Japanese mayonnaise spring onion radish	19.50
SURF & TURF steak prawn roasted sesame sweet and sour vegetables	21.50
SMOKED SALMON cucumber saffron mayonnaise guacamole	19.50

MAIN DISHES | SERVED WITH A SALAD

DISH OF THE WEEK see our chalkboard or ask our staff	18.00
MUSHROOMS TRUFFLE CREAM ★ ✓ celeriac kohlrabi truffle prawn crackers	17.50
TOMATO RISOTTO ✓ buratta arugula basil crisp of parmesan	17.50
RUMPSTEAK ★ Dutch beef seasonal vegetables red wine gravy or garlic butter	26.50
SPARE RIBS ★ pork ribs spicy garlic sauce 400 grams 600 grams	22.50 26.00
SATAY ★ pork tenderloin peanut sauce sweet and sour cucumber prawn crackers 100 grams 200 grams 300 grams	15.50 18.50 21.50
PRAWNS & PORK BELLY ★ Shiitake bimi sweet soy black garlic	24.50
RENDANG ★ stewed pork cheek atjar prawn crackers seroendeng croquette	23.00
SALMON FILLET ★ leek quiche white wine sauce Doesburg mustard	23.50
TAURUS BURGER ★ ground beef from Keent brioche tomato jam provolone red onion jam cranberry	20.50
WILD BOAR STEAK medallions red wine sauce seasonal vegetables truffle	24.50
3 COURSE WEEK MENU	25.00

★ These dishes are optionally served with fries or potatoes from the oven.

✓ These dishes are vegetarian.

SIDES

BREAD PLATE bread butter olive oil sea salt garlic dip	4.25
FRIES mayonnaise	3.00
ROSEVAL POTATOES FROM THE OVEN mayonnaise	3.50
SALAD	3.00
SEASONAL VEGETABLES	3.50
HOT SAUCES red wine sauce mustard sauce peanut Sauce	2.00

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KIDS

SNACKBOX snacks fries ketchup soft drink surprise	10.00
SATAY 100 grams pork tenderloin peanut sauce fries mayonnaise	10.00
BURGER 100 grams bun ketchup fries mayonnaise	10.00
SPARE RIBS sauces fries	10.00
FRIES SNACK frikandel or croquette mayonnaise	7.50
DUTCH MINI PANCAKES icing sugar syrup	7.50

DESSERTS

DESSERT OF THE WEEK see chalkboard or ask the service	5.75
CHEESECAKE lime topping mandarin ice cream	7.25
CHOCOLAT DESSERT brownie chocolate mousse pear Nutella	7.50
CRÈME BRÛLÉE tonka bean burnt sugar ice cream	7.00
ICE CREAM PIE yogurt blackberries crumble cream	8.50
CHEESE BOARD domestic & foreign cheeses apple pear confit kletzenbread	13.00

HOT SPECIAL DRINKS

FAMOUS COFFEE Famous Grouse whiskey brown sugar coffee whipped cream	7.50
SPANISH COFFEE Licor 43 coffee whipped cream	7.50
FRENCH COFFEE Cointreau coffee whipped cream	7.50
ITALIAN COFFEE Disaronno Amaretto coffee whipped cream	7.50
SCHROBBELÈR Brabant herbal liqueur coffee separately whipped cream separately	7.50

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

DO YOU HAVE AN ALLERGY? PLEASE REPORT OUR SERVICE.