HOTEL RESTAURANT DE KEURVORST

LUNCH	MFNU	12	nm	till	16	nm
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CHEESECAKE citrus topping	4.75
APPELGEBAK made by Bakkerij Bongers	5.00
whipped cream	+ 0.75

SOUP | SERVED WITH BREAD

SOUP OF THE WEEK see our chalkboard or ask our staff	6.00
PUMPKINSOUP 1 coconut cream ginger thyme hint of honey	7.00
NORWEGIAN FISH SOUP cream parsnip shrimp smoked trout dill	7.50

SANWICHES | WHITE OR WHEAT PRIMAL BREAD

CROQUETTE 1 or 2 Burgundian beef croquettes mustard	7.50 11.00
ORIENTAL CARPACCIO beef carpaccio sesame sauce Japanese mayonnaise spring onion radis	sh 12.50
OLD CHEESE 1/ fig compote nuts arugula	9.50
SALMON smoked avocado sweet and sour cucumber	11.50
VEGA CROQUETTE 1 1 or 2 vegetarian croquettes mustard	7.50 11.00
WILD BOAR HAM smoked tandoori cream tomato chutney	1 0.75

SPECIALTIES

LUNCH PLATE primal bread old cheese smoked salmon rendang croquette small soup	13.50
LOUNGE BOARD various hot and cold delicacies for 2 persons	21.75
MUSHROOMS 1 fried flatbread red cabbage hummus lettuce beets	10.50
TAURUS BURGER 100 grams of ground beef brioche provolone red onion jam cranberry	11.50
PORK BELLY crispy flatbread red cabbage salad soy sauce sesame	11.50

SALADS | SERVED WITH BREAD | BUTTER | OLIVE OIL

MUSHROOMS 1/ 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

GRILLED SANDWICH | WHITE OR WHEAT PRIMAL BREAD

HAM CHEESE ketchup	6.25
PULLED PORK cheese bbq sauce coleslaw	7.50

SUNNY SIDE UP | WHITE OR WHEAT PRIMAL BREAD

NATURAL 3 eggs cheese ham	9.75
SALMON smoked 3 eggs	11.50
SCRAMBLED EGGS 1/ primal bread mushrooms cheese arugula	11.50