

Menu



Beef Carpaccio 13,50
Rocket | Parmesan cheese | Pine nuts | Pesto Mousse

Sizzling Prawns 13,75
Garlic | Break bread | Salad

Dried Serrano ham 11,95
Melon | Mozzarella | Balsamic | Flammkuchen


Salad with Zucchini-Goat Cheese Rolls 12,50
Frisee | Sun-dried tomato | Walnuts | Aceto




Home smoked salmon 12,75
Home Smoked Salmon | Calf | Wakame | Frisee

 **Tomato Cream Soup*** 7
Soup balls | Creme Fraiche | Chives

 **Thai Curry Soup*** 7,25
Pulled Pork | Creme Fraiche | Chives

 **Soup of the moment*** 7,25
Ask the waiter about the soup of the moment

 Also available as vegetarian

	Local Chicken Satay from Diessen	19,50
	Chicken thighs from farm Kapteijns Atjar Satay sauce Nasi Salad	
	La Trappe Quadrupel Stew	22,50
	Beef La Trappe Quadruple Seasonal vegetables Rosevall wedges	
	Mixed grill	24,50
	Chicken sausage Steak Spare rib Bacon Herb butter Seasonal vegetables	
	Surf ' n Turf	23.50
	Diamond hare Gambas Seasonal vegetables Rosevall wedges	
	Hilver-burger (or double Hilver-burger 400gr)	19 (24)
	Black Angus, now a classic on our menu Can also be ordered vegetarian, as a weed burger	
	Halibut	23,95
	Spiced White Wine Sauce Grilled Vegetables Saffron paste	
	Pokébowl	15,75
	Sushi rice Edamame Soy sauce Rettich Carrot Can also be served with Salmon, Gambas or Chicken (+3.50 per item)	
	Mushroom Wellington	19,75
	Ratatouille Mushrooms Caramelized Onion Garlic Mash potato	

Dame Blanche	8,50
Vanilla Ice Cream Callebaut Chocolate Whipped cream Peanut Rocks Crumble	
Coupe Caramel	8,50
Vanilla Ice Cream Caramel sauce Walnut Cream	
Crème brûlée with Schrobbeïer	8,95
Whipped cream Tilburg herbal liqueur Schrobbeïer Crispy cookie	
Hilver-Coupe	9,75
Mango Sorbet Fruits Coulis Limoncello Cream	
Cheesecake	9,50
Red Fruit Whipped cream Espuma of Apple and Lime	
Strawberry mousse	9,50
White chocolate Macerated Strawberry Strawberry crispy cookie Cream	
Cheese board	14,75
Regional cheeses Compote Kletzen bread Grapes	



Desserts