

# DINNER CARD

CELEBRATE LIFE AND ENJOY OUR SMALL TASTINGS  
AND SURPRISE YOURSELF BY OUR KITCHEN TEAM

5 courses: 47,50 - 6 courses: 52,50 - 7 courses: 57,50 - 8 courses: 62,50

Our multiple course dinner can be booked until 19:30 and is nightfilling

ADD A WINE PACKAGE FOR 5,95 per glass

## APPETIZERS

### OYSTERS

as long as supplies last  
3,95 a piece

### CAVIAR

with Blini's  
19,50 per 10 grams

### GARLIC BREAD

fresh garlic, oil, bread and mozzarella cheese  
out of the oven.  
4,95 (portion for 2 persons)

### BAKED PRAWNS

2,25 a piece

### CHARCUTERY PLATTER

from our restaurants cutter, we serve you different types  
of hams and sausages, supervised with bread  
and all sorts of tapenades  
15,50 (portion for 2 persons)

## STARTERS

### PRAWNS AND HALIBUT

package from daikon with marinated prawns and red  
onions, served with smoked halibut and taisoy mayonnaise  
11,50

### FISH, SUSHI AND SASHIMI

pampering plate with raw fish, sushi rice and garnishes  
12,50

### POULTRY AND CRAYFISH

in a roll combined with scallops & a foam off yellow curry  
14,50

### BEEF AND SWEETBREAD

carpaccio, arugula, parmesan cheese, crispy  
sweetbread, port syrup and feuilletree puff pastry  
14,50

(beef carpaccio can also be ordered separate for 10,95)

### GARTER

in a salad with grilled tomato, cabbage and spring  
carrot, thinly sliced beef loin, roasted almonds and a  
yoghurt lime vinaigrette  
10,95

### SMOKED GREEN ASPARAGUS

with Jerusalem artichoke, "Valencay" goatcheese, puffed  
beetroot and a foam of vadouvan( indian spice mix)  
12,50

### LAMB PIZZA

brioche dough pizza with lambham, slices of dried lam,  
grilled peppers, zucchini, shallots, marinated olives and  
tomatoes, served with oergano mayonnaise apple,  
mango and duck liver; terrine, served with a tamarillo  
chutney and a brioche crostini  
14,95

## SOUPS

### BASIL ZUCCHINI SOUP

with soft goat cheese,  
croutons and zucchini  
6,50

### LAMB BROTH

garnished with peas,  
tomato concasse and lamb meat  
6,50

## MAIN COURSES

**DRY AGED BEEF** Since september 2018 we've got our own dry aged cupboard where we can mature our own beef meat. Experience the tenderness and characteristic taste of dry aged meat at Welgelegen. We serve a unique beef ribroast.

### DRY AGED RIBROAST (for 2 persons only)

Served with a madeira jus, potatoes, coarse seasonal vegetables and herb butter  
34,50 per person (for 2 persons only)

### SUCKLING PIG FILLET AND PORK CHEEK

served with a sauce made of rose beer, pods,  
kohlrabi and ratte potatoes  
22,50

### FLANK STEAK

served with baked duck liver, anise mushrooms,  
mashed shallots and fondant potatoes  
27,95

### FILET MIGNON

fine veal gravy with black garlic,  
small vegetables and puffed potato  
29,50

### SOLE

a la meunière, with stewed leeks, puffed cherry  
tomato, sugar lettuce and mashed potatoes  
22,50

### SEA BREEM FILLET

served with a sauce of watercress, eggplant and  
onion ointment, green asparagus and a herb risotto  
22,50

### RACK OF LAMB

baked, with a salsa verde (green sauce),  
green asparagus, caponata vegetables  
and grilled roseval potatoes  
31,50

### VEGETARIAN TARTE

filled with red lentilles, onions, sesame seed,  
coriander and ginger together with a laurel sauce  
19,95

### VEGETARIAN SURPRISE

each time spoiling and enjoying the creations of our  
kitchen team  
18,50



### TURBOT AND TRUFFLE

fresh truffle sliced at the table, grilled vegetables and  
salicornia, potato cookie and bearnaise sauce  
39,95

## DESSERTS

### MERENGUE, CURD AND CHEESECAKE

merengue of lime, vanilla curd, strawberry  
cheesecake ice cream and marinated strawberries  
8,50

### SUMMER ICE CREAM

duindoorn yoghurt ice cream, forest fruit sorbet ice  
cream and pear ice cream with fruit  
and a fruit coulis garnish  
8,50



### CHEESE PLATTER

different sorts of cheese from Spain, Italy,  
France, Belgium and Holland  
14,50

