

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

SAMPHIRE AND SAUERKRAUT

with fried zander and eel cream with shiitake mushroom

12,50

SUSHI AND SASHIMI

pampering plate with fish, sushi rice and garnishes

12,50

POULTRY AND CRAYFISH

in a roll combined with scallops & a foam off yellow curry

14,50

BEEF CARPACCIO

with chanterelles, cheese, fresh basil and a nut oil

12,50

GARTER

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

10,95

FETA SALAD

with artichoke, olive and candied custard marrow

with a truffle dressing

9,95

PIGEON MARBRE

with cranberry pumpkin chutney, vanilla port syrup
and a duck liver mousse

14,95

SOUPS

FENNEL BROTH

drawn from fennel tubers, garlic, onions and dill,
garnished with fennel, onions and sweet potato

6,50

SMOKED EEL CREAM SOUP

garnish from eel,
chervil and profiterole

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)

PORK NECK AND PORK RACK

gently cooked pork neck with marinated spices and
pork rack, with green cabbage, chicory, leek puree
and potato with an oil of chorizo

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

COD FILLET

with polenta, string beans, sea lavender,
accompanied with a sauce of lime leaf

22,50

DEER BACK FILLET

baked with kohlrabi, oyster mushrooms,
fried pommes dauphine potatoes
and a sauce of Trappist beer

34,95

CARROT FRITTERS

with fried halloumi, rocket, grated pecorino
with nuts and a lemon dressing

18,50

VEGETARIAN SURPRISE

each time spoiling and enjoying the creations
of our kitchen team

18,50



MONKFISH FILLET

baked monkfish fillet with green bulgur and almonds,
added by beetroot and baked cucumber
with a tarragon sauce

34,95

DESSERTS

MERENGUE, CURD AND CHEESECAKE

merengue of lime, vanilla curd,
strawberry cheesecake ice cream
with a mixture of forest fruit

8,50

CARAMEL SNICKER TARTE

supervised with crème brulee ice cream

8,50

MACARON DESSERT

make macarons at the table with a variety of
garnishes, mousse, coulis, fruit and decorations

9,50

TERRINE OF CITRUS FRUIT

with raspberry marshmallow
and a vanilla cream

8,50



CHEESE PLATTER

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

14,50

