

DINNER CARD

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

5 courses: 52,50 - 6 courses: 57,50 - 7 courses: 62,50 - 8 courses: 67,50

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

SEABASS

marbled seabass with algaepowder,
presented with burrata, chives, red lentils and tomato,
with a cold broth of shiso leaves
12,50

KANGAROO

biltong of kangaroo on a bean salad,
with a mangochutney and cassava crisps
12,50

BEEF CARPACCIO

thinly sliced, fresh basil, Parmesan cheese and an
avocado oil
12,50

SCALLOPS

baked and presented on kimchi, sea lettuce jelly,
potato cream and rind crumd
14,50

VEGETARIAN TASTE

Mesclun green lettuce, with a ravioli of nutricotta, served
with a crunchy deep-fried ball of olive, peppe, artichoke
and green curry. It comes with a peppadew mayonnaise
9,95

VEAL SWEETBREAD

baked and presented with Limousin beef filet
americain, cauliflower couscous, black garlic cream
and sweet and sour ginger
14,50

QUAIL

Quail leg cooked in goose fat and quail breast slowly
cooked with rosemary and garlic, with duckliver curls
on top. It comes with a salad of green peas,
beans and shimeij and a vinaigrette of stoneleeks
14,95

SOUPS

PINK TOM KHA KAI SOUP

with a garnish of pulled chicken, fried red cabbage
and julienne of leek
6,50

SMOKED ONION BROTH

with a garnish of herb omelette, red onion
and a sourdough crostini
6,50

MAIN COURSES

DRY AGED BEEF

experience the tenderness and characteristic taste of dry aged meat at Welgelegen.
we serve a unique beef ribroast.
served with a madeira jus, potatoes, coarse seasonal vegetables and herb butter

34,50 per person (for 2 persons only)

PORK TENDERLOIN AND PORK CHEEK

with an orange thyme gravy, including sweet
potatoe, banana shallot, kohlrabi and red pepper
22,50

KEMPERHOEN (GROUSE)

supreme, marinated with baharat herbs and
presented with wild spinach, turnip, baby carrot
and herb puree with wild garlic sauce
24,95

TOURNEDOS

with a red wine and caramel gravy,
served with zucchini and garter and
a mash of potatoe and red onion
29,50

LAMB FILLET

in combination with softly cooked lambneck,
fermented shiitake, oyster mushroom, sugarsnaps,
baby fennel and pearl barley, served with
a mustard lamb sauce
25,50

HALIBUT FILLET

with a green curry sauce, bok choy,
pepper variety and sesame risotto
24,50



RED FISH FILLET

fried on the skin, with a celeriac cream, pods mini
corn, fregola pasta with a herbal vinaigrette
24,50

VEGETABLE SPAGHETTI

comes with a curry of Jackfruit, fried red onion,
Parmesan cheese and a nut crumble
19,95

VEGETARIAN SURPRISE

each time spoiling and enjoying the creations
of our kitchen team
19,95

DESSERTS

BAKLAVA

sweet treat, prepared according to Syrian recipe
with pistachio, fig sorbet ice cream,
peach compote and yoghurt crunch
8,50



COCONUT CURRY BAVAROISE

Layers of coconut and curry cream, served with a
coconut gel, brittle of dark chocolate
and Pandan ice cream
8,50

TOMPOUCE

from mocha cream, served with Dutch cookies
(Bokkepoetjes) of chocolate and a vanilla, blueberry gel
8,50

MACARON DESSERT

make macarons at the table with a variety of
garnishes, mousse, coulis, fruit and decorations
9,50

CHEESE PLATTER

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

because we work with fresh products and prepare everything ourselves with care,
we politely ask you to limit your order to a maximum of 4 different starters and main courses.

