

MENU

STARTERS

“Bread Rolls” | 7

2 warm bread rolls served with garlic sauce, herb butter, and tapenade

Nacho's | 13

Tortilla chips with minced meat, jalapeños, onion, bell pepper, served with sour cream, guacamole, and salsa sauce, gratinated with cheese

Dordogne Mushrooms | 13

Fried mushrooms in a crispy coating, served with a warm creamy garlic sauce

Beef Carpaccio | 15

Homemade beef carpaccio served with lettuce, pine nuts, aged cheese and a truffle mayonnaise

Beef Tataki | 15.5

Beef tenderloin tataki with pani puri filled with black garlic cream, soybeans, bean sprouts and chili oil

Mackarel and Salmon | 15.5

Mackarel rillette with smoked salmon, pea cream, ponzu gel and herring caviar

Tomato and Burrata | 15

Marinated tomato with burrata foam, fresh pesto and Taggiasca olives

Sashimi Salmon and Tuna | 15

Delicious fresh sashimi of salmon and tuna served with soy gel, avocado cream, and a mango chutney.

Prawns "Piri Piri" | 15.5

Warm shrimps cooked in homemade garlic oil, served with cornbread

Tasting Platter ‘De Dominee’ (for 2 persons) | 36

For our guests who can't choose or simply want to taste a little of everything. Combination of beef carpaccio, Dordogne mushrooms, prawns “piri piri”, beef tataki and mackarel rillette. Served with bread and herb butter.

HOMEMADE SOUPS

served with bread

Tomato Soup | 8

Lightly bound tomato soup with fresh vegetables

Onion Soup | 8

Rich French onion soup, served with a cheese roll

Coconut, Curry & Chicken Soup | 8

Delicious creamy

Broccoli & Cheese Soup | 8

Thick broccoli soup with cheese shavings

Soup of the week | ...

Aks an employee

SALADS

served with garlic bread

Waldorf Salad | 16.5

Refreshing salad with smoked and fried chicken, apple, celery root, walnuts and a delicious curry mayonnaise

Goat Cheese Salad | 16.5

Mixed salad with fried goat cheese, bacon, apple, walnuts, honey and a raspberry vinaigrette

Carpaccio Salad | 16.5

Mixed salad with homemade beef carpaccio, pine nuts, aged cheese, and a truffle mayonnaise

Fish Salad | 18.5

Mixed salad with smoked salmon, trout, Norwegian shrimp and a fresh dressing

(Do you have any allergies? Please inform one of our staff members)

MAIN COURSES, MEAT

These dishes are served with salad and fries

Schnitzel (Butcher Kosse) | 22

Choice of a farmer's schnitzel or served with mushroom sauce

Satay Skewer | 22

Tender pork tenderloin satay (medium-rare), served with a delicious satay sauce

Spareribs | 600gr 22 / 1000gr 34.5

Delicious marinated spare ribs, served spicy or sweet

Eastern Chicken Fillet | 22

Delicious chicken fillet with cashew nuts, fresh oriental vegetables and a soy-chili sauce

Pork Tenderloin | 27.5

Pork tenderloin (medium rare) gratinated with brie, sun-dried tomatoes and pine nuts

Pork Belly and Rice | 26.5

Slow-cooked pork belly with an oriental marinade, fried rice and fresh vegetables

Lamb Duet | 31

Slow-cooked lamb neck with grilled lamb fillet, fresh vegetables and honey-thyme jus

Veal Ribeye (225 gr) | 31

Delicious grilled veal ribeye served with fresh vegetables and pepper sauce

Mixed Grill | 28

Combination of grilled flat iron steak, lamb fillet and pork belly. Served with warm vegetables and pepper sauce

Burgundian Steak 300gr | 32.5

Delicious steak, served with fried mushrooms, onion, bacon and a homemade truffle gravy

Tournedos 200gr | 33.5

Delicious beef tender from the tenderloin, served with a homemade truffle gravy and warm vegetables

SURF & TURF

These dishes are served with salad and fries

Duet of Salmon and Pork Tenderloin | 27.5

Combination of salmon fillet with hollandaise sauce and pork tenderloin gratinated with brie, sun-dried tomatoes and pine nuts

Duet of Beef Tenderloin and Prawns | 33.5

Beef tenderloin served with a truffle gravy and prawns fried in tempura batter

MAIN COURSES, FISH

These dishes are served with salad and fries

Salmon Fillet | 27.5

Pan-fried salmon fillet served with warm vegetables and hollandaise sauce

Cod Fillet | 27.5

Pan-fried cod fillet, served with a green curry butter sauce, warm vegetables and crispy bacon

Sea Bream Fillet | 27.5

Baked sea bream fillet served with fresh vegetables and hollandaise sauce

Trio of Fish | 27.5

Trio of salmon, cod and sea bream fillet with hollandaise sauce and warm vegetables

Prawns | 27.5

Seven pan-fried prawns with fregola, fresh vegetables and a roasted bell pepper sauce

(Do you have any allergies? Please inform one of our staff members)

VEGETARIAN DISHES

These dishes are served with salad and fries

Stuffed Portobello Mushrooms | 18.5

Portobello mushrooms stuffed with various vegetables and pine nuts, gratinated with goat cheese and honey

Fregola | 18.5

Fregola with fresh vegetables and sauce of roasted peppers and burrata

Quiche | 16.5

Homemade quiche with green asparagus, sun-dried tomatoes, broccoli, mushrooms and a gruyere cheese

Thai Green Curry | 18.5

Delicious green curry with fresh vegetables and rice

KIDS MENUS

Spongebob | 7.5

Three mini frikandels and three bitterballen with fries, mayonnaise, and applesauce

Gnome “Plop” | 7.5

Pancake with powdered sugar and syrup

Bob the Builder | 12.5

Small portion of spare ribs with fries, mayonnaise, and applesauce

Finding Nemo | 7,5

Five fish sticks with fries, mayonnaise, and applesauce

SIDE ORDERS

Bowl of Fried Potatoes | 3

Bowl of Warm Vegetables | 3

Bowl of Fries | 3

DESSERTS

Dame Blanche | 8.5

Three scoops of vanilla ice cream, with warm chocolate sauce, a homemade chocolate cookie and whipped cream

Crème Brûlée Mousse | 9

Homemade crème brûlée mousse with salted caramel crunch, vanilla gel and Dubai chocolate ice cream

Cheesecake | 9

Homemade with a Bastogne cookie base, served with a raspberry macaron, white chocolate cream and strawberry cheesecake cream

Trifle | 9

Homemade trifle layered with white chocolate cream, red fruits and crumble, served with Monchou and cherry ice cream

Strawberries "Romanoff" | 9

Fresh strawberries with Romanoff cream, yogurt ice cream and whipped cream

Limoncello Tiramisu | 9

Limoncello tiramisu served with lemon pie ice cream

Dessert ‘Trilogy’ | 9

Combination of homemade cheesecake, trifle and limoncello tiramisu

Kids Ice Cream | 4.5

Assorted Chocolates Plate | 6.5

Cheese Plate (from the Dairy Farm) | 10.5

Assorted cheeses served with fig bread, apple syrup and walnuts