

# DINNER

## STARTERS

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|--|------|
| Homemade smoked salmon with lime mayonnaise and sorrel | 14   |
| Prawn cocktail with wasabi and seaweed caviar          | 9    |
| Half lobster with garlic-tarragon butter               | 19   |
| Northsea bisque with rouille and croutons              | 14   |
| Tartare of pickled beef on brioche                     | 12   |
| Fish risotto with salsa verde                          | 12.5 |
| Aubergine tartelet with vegan Parmesan cheese          | 10   |

## MAINS

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|--|------|
| Fish risotto with salsa verde  | 19.5 |
| Sauerkraut strudel with pumpkin and oyster mushroom                        | 18   |
| Whole lobster à la nage with lemon beurre blanc                            | 38   |
| Seabass in salt crust with la Ratte potatoes, pumpkin crème and sorrel     | 24   |
| Sea bream skin fried with mousseline, green asparagus and antiboise        | 22   |
| Mussels prepared in Skuumkoppe beer, fries and salad                       | 22   |
| Mussels prepared with white wine, ginger, laos, fries and salad            | 22   |
| Veal escalope with la Ratte potatoes, chestnut-carrotcream and jus de veau | 28   |

## SIDES

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|                           |     |
|---------------------------|-----|
| Green salad               | 4   |
| Fries                     | 3.5 |
| Potato mousseline         | 4   |
| Roasted la Ratte potatoes | 5   |
| Roasted vegetables        | 4   |