

La Terrasse

menu

Lunch till 4 p.m.

🌿 Freshly baked sourdough bread Lightly smoked butter	8
Northsea salad Various fish preparations quinoa salad cocktail foam fennel	25.5
Club sandwich Roast chicken bacon tomato avocado French fries creamy mayonnaise	19.5
Holtkamp croquettes Sourdough bread pulled beef "Opperdoezer Ronde" mustard mayonnaise	17.5
🌿 Bagel Smoked salmon avocado red onion capers citrus cream	22.5

Classics all day

Bouillabaisse Fishsoup saffron croutons rouille	18.5
🌿🌱 Gazpacho Green herbs pea spinach garlic croutons	14.5
🌿 Caesar salad Romaine lettuce Parmesan cheese croutons anchovies poached egg suppl. chicken thigh 6,- suppl. Prawn 8,-	21.5
🌿 Beefburger Brioche Reypenaer V.S.O.P. bacon tomato BBQ French fries creamy mayonnaise	24.5
Tournedos Puffed tomato green asparagus Pommes Frites bearnaise Madeira sauce	42.5
"Lekkerbek" Fried cod fillet egg yolk capers shallot cabbage salad lime	26.5
Salmon fillet Grilled mussel saffron risotto salty vegetables Beurre blanc	31.5
🌿 Truffle pasta Parmesan cheese poached egg pine nuts truffle cream sauce	24.5

Do you have an allergy? Report it to us.

🌿 Vegetarian available 🌱 Vegan available

Shared Experience

Cold

Soft shell crab	Avocado cucumber atjar curry coconut apple vinaigrette	22.5
Mussel	Leek shallot bell pepper celery horseradish	17.5
Ceviche	Sea bass tiger milk lime grapefruit coriander pappadum	20.5
Steak tartare	Egg yolk cream brioche capers shallot chives	18.5
Duck breast	Smoked orange pumpkin tarragon	18
Beef tataki	Oriental sesame garlic wakame	18.5
🌿 Cremeux	Young carrot smoked almond allspice	16.5
🌿 Burrata	Yellow beetroot pecan basil	19.5
🌿🌱 Tomato	Quinoa black olive wild garlic Parmesan cheese	17

Hot

Sea bass	Curry couscous cauliflower coconut sauce	21.5
Cod	Risotto lime prawn salty vegetables ketchup	23
Vongole	Pasta garlic lemon olive oil parsley	19.5
Belly bacon	Pea king bolete teriyaki potato	19.5
Veal cheek	Broad beans shimay quinoa cracklings chives miso lacquer	22
Flat iron steak	Puffed tomato green asparagus Pommes Frites bearnaise	23.5
🌱 Aubergine	Chili sesame chives umami sweet potato	17.5
Potato	Poached egg hazelnut truffle Hollandaise	24.5
🌱 Cauliflower	Vadouvan almond puree cauliflower couscous	19
🌱 Risotto	Green herbs asparagus Parmesan cheese pea	18.5

Sweets

"Bokkenpootje"	Vanilla raspberry pink pepper	14.5
Caramel shortbread	Caramel biscuit dark chocolate	14.5
Banana	Mascarpone vanilla caramel white chocolate	14.5
Homemade chocolates	Yuzu caramel tea (per piece)	3.25
🌿 Cheese platter	A selection of Dutch cheeses quince apple syrup nut bread	19.5

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