



Pasta e Basta menu

Welcome drink
in Italian style

Focaccia | extra virgin olive oil | ricotta | pesto

Antipasti

Shared starter

Bruchetta | roasted aubergine | anchovy | buratta

Pasta seafood | spaghetti | tomato | garlic | red pepper

Prosciutto | artichoke | buffalo mozzarella | arugula | balsamic vinaigrette

Arancini balls | risotto | peas | capers | Parmesan cheese

Primi piatti

Entremet

Minestrone | pasta shells | prawn | spring vegetables | Italian herbs

Secondo piatti

Main course

Ossobuco | tenderly cooked | polenta | asparagus | citrus gremolata | veal jus

Dolce

Shared dessert

Creamy tiramisu

Panna cotta of vanilla and hazelnut

Cannoli of ricotta and pistachio

Semifreddo of limoncello and almonds



GRAND HOTEL
HUIS TER DUIN
★★★★★



Pasta e Basta vegetarian menu

Welcome drink
in Italian style

Focaccia | extra virgin olive oil | ricotta | pesto

Antipasti

Shared starter

Bruchetta | roasted aubergine | anchovy | buratta

Pasta aioli | spaghetti | tomato | garlic | red pepper

Roasted pepper | artichoke | buffalo mozzarella | arugula | balsamic vinaigrette

Grilled mushroom | risotto | peas | capers | Parmesan cheese

Primi piatti

Entremet

Minestrone | pasta shells | tomato | spring vegetables | Italian herbs

Secondo piatti

Main course

Dutch asparagus | polenta | sage | citrus gremolata | vegetable gravy

Dolce

Shared dessert

Creamy tiramisu

Panna cotta of vanilla and hazelnut

Cannoli of ricotta and pistachio

Semifreddo of limoncello and almonds



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Pasta e Basta children's menu

Antipasti

Starter

Cream of pomodori tomatoes | mascarpone | croutons

Or

Pasta salad | pesto | Parmesan cheese | prosciutto | arugula

Secondo piatti

Main course

Spaghetti Margarita | basil | sundried tomatoes | Parmesan cheese

Or

Pizza | mozzarella | tomato | salami | Italian herbs

Dolce

Dessert

Children's dessert



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