dinner menu

Delicious food in fine company. Whatever and whenever we want. The good life tastes delicious to us. Every single day.



starters

Bread & dips 🧭 freshly baked sharing rolls with various dips	6.75
Beef carpaccio with aged cheese flakes, rocket salad and truffle mayonnaise	13.50
Tasting platter enjoy a selection of our starters together order from 2 persons	p.p. 15,00
Onion soup 🧭 with crispy cheese crouton	8.00
Tomato soup 🕅 with fresh chives	7.50
Fried large shrimps with mango and sweet and sour cucumber	11.00
Carpaccio of celeriac 🕐 with crispy cauliflower, roasted hazelnuts	10.50

and apple-onion chutney

main dishes

Beef steak 170 gram grilled beef with béarnaise sauce	25.00
Chicken satay tender chicken fillet with satay sauce, pickled vegetables and fried onions	23.00
Pork rib roast with thyme-honey crumble and salsa verde	24.75
Boeuf bourguignon with mushrooms and a crispy rösti pancake	23.50
Fried salmon with chimichurri and grilled vegetables	24.50
Jackfruit stew v mildly spicy and flavorful with pickled vegetables and basmati rice	20.50
Oven-baked codfish au gratin with vegetables and herb crumble	27.50
Flat iron steak 200 gram grilled beef with café de paris garlic butter	29.50
Cheeseburger vegetarian 'new meat' burger with cheddar, lettuce, tomato salsa and red onions. <i>also available with a beef burger</i>	19.75
Fried sea bass fillet with large shrimps and foamy tarragon sauce	24.50
Crispy fried schnitzel with lemon	21.50
with pepper sauce or mushroom cream sauce	+ 1.50

On the side: our main courses are served with a potato side and a fresh salad

salads

Fried large shrimps with mixed lettuce, mango, garlic oil and parmesan crisp	19.00
Burrata 📎 mixed lettuce, italian cheese, marinated tomatoes and peppers with balsamic syrup	17.00
Caesar romaine lettuce, crispy chicken, egg, mature cheese and bacon	18.50

CER. On the side: salads are served with bread and butter

desserts

Dame blanche bombe vanilla ice cream covered in chocolate, with warm chocolate sauce and whipped cream	9.00
Crème brûlée with hazelnut ice cream	9.50
Cheesecake with lemon curd and roasted almonds	7.50
Warm chocolate cake with soft filling, raspberry ice cream and meringue	9.00
Tarte tatin warm apple pie with caramel sauce and vanilla ice cream	8.50



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We choose green!

We want a greener and healthier world, that's why: \checkmark We prepare our dishes with local and sustainable ingredients as much as possible. 🗸 We have a wide offer of vegetarian and vegan dishes on our menu.

HANNER



<u> Vege</u>tarian



Natural food and drinks to enjøy tøgether

Take the time to enjoy this special moment of the day together. With us, you will discover what green can do for you.

In our kitchen, we use as many sustainable ingredients as possible. Preferably seasonal and where possible, from Dutch soil. There are plenty of options: we have something for everyone.

With our main courses, we serve fries or potatoes and vegetables in custom portions. This will help us throw away less food. Together with you, we will fight food waste. Do you have any allergies? Let our employees know.

Green Key

We work according to the Green Key guidelines. We support this sustainability quality mark in the leisure sector with all our heart. For example, we use energy and water carefully, we clean in an environmentally friendly way, recycle where possible and prioritize the use of sustainable, certified products.