

## DINNER

MODERN CLASSIC RESTAURANT IN THE CENTER OF DORDRECHT

DAY  
SPECIALS  
ASK THE CREW FOR  
MORE INFO

## TO SHARE

**V SOURDOUGH BREAD** 6,5  
HERB BUTTER - OLIVE TAPENADE**OYSTERS** *PER 1/3/12* 3,5/9/33,5  
RAW: SHALLOT VINAIGRETTE  
OR  
LUKEWARM ROCKENFELLER: GRATINATED WITH  
HERB BUTTER AND SPINACH**PATA NEGRA** *(80 GR.)* 16  
HAM FROM THE IBERICO PIG - MARCONA ALMONDS**V BEETROOT SPREAD** 9,5  
PITA - GOAT CHEESE - SPRING ONION -  
POMEGRANATE - BEETROOT - CHICKPEAS - CUMIN**CHARCUTERIE** *(130 GR.)* 16  
ASSORTMENT COLD CUTS - MUSTARD - PICKLES**BITTERBALLEN** *(6 PCS.)* 7,5  
ARTISANAL - MUSTARD**FRIED SQUID** 9,5  
PANKO - AIOLI - LEMON**CRISPY**  
**V SPRING VEGETABLES** 7,5  
TEMPURA - SRIRACHA MAYONNAISE**MINI BURGERS**  
**PULLED CHICKEN** *(2 PCS.)* 12,5  
SWEET AND SOUR RED CABBAGE - RED PEPPER -  
MANGO - AVOCADO CREAM**FRIED SHRIMPS** *(6 PCS.)* 9  
PANKO - AIOLI - LEMON**WHITE FISH RILETTE** 9,5  
FOAM OF LEEK - MIXED HERB SALAD -  
CRUNCH OF BLACK OLIVES - CROSTINI'S**IBERICO RIBFINGERS** 9,5  
SPRING ONION - RED PEPPER - SESAME - HOISIN  
SAUCE**SNACK MIX** 9,5  
OLIVES WITH ANCHOVIES - AGED CHEESE -  
FUET - PEANUTS

## MENU

**3-COURSE CRIMP MENU** 39,5  
OPTIONS MARKED WITH \*

## STARTER

**\* CARPACCIO** 14,5  
RICOTTA TRUFFLE CREAM - HAZELNUT LIME  
DRESSING - PARMESAN CHEESE - PINE NUTS**SCALLOPS** 16,5  
BALSAMIC VINEGAR - PUMPKIN MOUSSELINE -  
GEL OF GARDEN HERBS - CRISP FROM COPPA LIVA**STEAK TARTARE** 15  
CHOPPED ONION - PICKLE - CAPERS - PARSLEY -  
HOMEMADE MAYONNAISE - EGG YOLK -  
SOURDOUGH CRISPY**\* SMOKED SALMON** 14,5  
CRISPY FILO PASTRY - LIME CORIANDER CREAM -  
POMEGRANATE - CRESS**V\* OYSTER MUSHROOM CARPACCIO** 12,5  
ARUGULA - PARMESAN CHEESE CRISPS -  
GARLIC PARSLEY OIL**BOUILLABAISSE** 14,5  
FRENCH FISH SOUP - ROUILLE - SOURDOUGH CRISPY**V\* CAESAR SALAD** 10,5  
PARMESAN - ANCHOVIES - CROUTONS -  
BOILED EGG - CAESAR DRESSING  
*SUPPLEMENT CHICKEN THIGH* +4**VITELLO TONNATO** 16,5  
VEAL SCALLOP - TUNA SASHIMI - CAPERS -  
HAZELNUT CRUMBLE - DRIED TOMATOES -  
BASIL MAYONNAISE**GREY SHRIMPS** 16,5  
COCKTAIL SAUCE - ROMAINE LETTUCE - GRAPEFRUIT -  
AVOCADO CREAM**V REED BEET GAZPACHO** 10,5  
CUCUMBER - RADISH - CROUTONS - DILL - TARRAGON

## MAIN

**TOURNEDOS** 33,5  
JUS DE VEAU - MOREL - GREEN BEANS - BACON -  
POTATO GRATIN - ROZEVAL CHIPS**BAVETTE ANDALUSIA** 27,5  
RED AND YELLOW BELL PEPPER - RED ONION -  
CHILI PEPPER - CRÈME FRAICHE -  
POTATO MOUSSELINE - POTATO CRISP**\* SALMON BAKED ON THE SKIN** 24,5  
WILD SPINACH - ONION - GARLIC OIL -  
VERVEINE-HOLLANDAISE - SWEET POTATO CHIPS**\* VEAL SUCKET** 24,5  
CELERIAC/PEA STEW - STROGANOFF SAUCE**\* ANGUS CHEESE/BACON BURGER** 18,5  
ROMAINE LETTUCE - SMOKEY BBQ SAUCE -  
CHEDDAR - BACON  
**THE BURGER BUT THEN X2** +5,5**SMALL SOLE FISH** *(2 PCS.)* 29,5  
HOMEMADE REMOULADE SAUCE - GLAZED CARROTS -  
PARSLEY - LEMON**GUINEA FOWL FILET** 27,5  
SAVOY CABBAGE - CELERIAC PUREE -  
POULTRY/THYME SAUCE**V\* PAPARDELLE PASTA** 18,5  
TRUFFLE - MUSHROOMS - PARMESAN CHEESE -  
RICOTTA - HAZELNUTS - ARUGULA**V RATATOUILLE** 17,5  
ONION - GARLIC - TOMATO - RED PEPPER - THYME  
- ZUCCHINI - EGGPLANT - OLIVE OIL -  
GARLIC BREAD**PASTA CARBONARA** 17,5  
BACON - SPAGHETTI - EGG - PARMESAN CHEESE -  
ARUGULAALL MAIN COURSES ARE SERVED WITH FRIES &  
MAYONNAISE

## SIDES

**FRIES** 4  
HOMEMADE MAYONNAISE**MIXED SALAD** 4  
FRENCH DRESSING**HARICOTS VERTS** 4,5  
SHALOT - BUTTER - BOUILLON**GLAZED CARROTS** 4,5  
BUTTER - PARSLEY - SUGAR

V STANDS FOR VEGETARIAN OPTION

ALL OUR PRODUCTS MAY CONTAIN ALLERGENS.

DO YOU HAVE QUESTIONS ABOUT THE DISHES ON  
OUR MENU? OUR TEAM IS HAPPY TO HELP YOU.