

DE KOPPELPAARDEN

DINNER



STARTERS

MOSAIC OF COD

Ponzu cream | edamame beans

16.00

LEMON LINGUINE

Creamy lemon butter | prawn
fresh herbs

15.00

BEEF CARPACCIO

Parmesan cheese | basil oil
sun-dried tomatoes
pine nuts

15.50

IBERIAN BRUSCHETTA

Provolone cheese | fresh mango
crispy bread

15.50

GOAT CHEESE QUICHE

Spinach | leek | red onion
walnut | arugula

13.50

WATERMELON

Feta | mint-onion vinaigrette
balsamic | cashew nuts

14.00

SOUPS

MUSTARD SOUP WITH SALMON

Leek chiffonade garnish

8.00

POULTRY BROTH

Chervil | celery
julienne of leek and carrot

8.00

SOUP OF THE SEASON

7.00

MAINS

SEA BREAM ROYALE

Whole fish | butter | lemon

29.50

REDFISH

Beurre blanc | chive oil

29.50

GRILLED VEAL RIBEYE

Green asparagus | paprika and garlic butter

29.50

BAVETTE BLACK ANGUS

Café de Paris

30.00

TOURNEDOS

Pink pepper sauce | crispy fried bacon

36.50

PORK TENDERLOIN MEDALLIONS

Mango-Habanero Chutney

27.00

TURKEY TENDERLOIN

Brunoise of apple, apricot and honey

26.00

FLAMMKUCHEN

Crème fraîche | goat cheese | red onion
beetroot | honey | pecans

26.00

WALNUT PECORINO CARBONARA

Linguine | creamy & rich sauce

26.00

CHEF'S MENU

3-COURSE

44.00

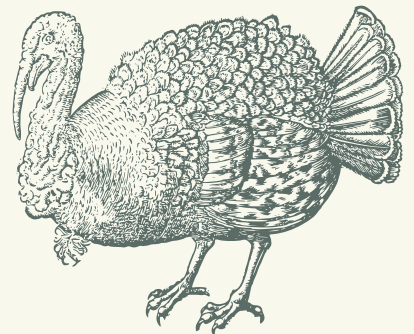
4-COURSE

49.00

5-COURSE

54.00

From 2 persons
Orders can be placed
until 8:00 PM



FOR THE SIDE

FRENCH FRIES

With mayonnaise

4.50

RUSTIC BREAD

With different spreads

6.50

IBERIAN BELLOTA

Rustic bread | olive oil

15.00

HOMEMADE SALAD

3.50

Our main courses are served
with fried potatoes.