

APPETIZERS

BURRATA 🌱 *lactose*

Paired with marinated Choggia and yellow beetroot, lamb's lettuce and aceto balsamic pearls.

CARPACCIO + € 2.00 *lactose*

Wafer-thin sliced raw tenderloin, sprinkled with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colourful salad.

ABBEY CHEESE 🌱 *nuts - lactose - gluten*

Colourful mixed salad with Val-Dieu cheese, mango-honey salsa and mini croutons.

HALIBUT *soya*

Beechwood-smoked fish, served with miso dressing and a colourful salad bouquet.

RILLETTE + € 2.00 *nuts - lactose - gluten*

A spread of cooked duck meat and a slice of duck liver, served with toasted brioche bread.

SOUPS

TOMATO 🌱 *gluten - soya*

Traditional soup of tomato and basil, served with or without meat balls.

PUMPKIN 🌱 *lactose - gluten*

Spicy curry pumpkin soup prepared with coconut milk, lemongrass and coriander.

MUSHROOM 🌱 *lactose - gluten*

Creamy soup of various forest mushrooms with a hint of white truffle oil.

MAIN DISHES

RHIZ-PILAV 🌱 *soya - egg*

Rice dish from the oven with chickpeas and a host of Mediterranean spices, with a delicious homemade falafel skewer.

RAVIOLI 🌱 *lactose - gluten*

Pastry cushion filled with a cream of celeriac, fried chanterelles and a truffle cream sauce.

Ravioli is served with bread.

VEGA TIKKA MASALA 🌱 *nuts - soya*

Fermented pieces of tofu with a herbal sauce of various spices, served with basmati rice and vegetables.

CATCH OF THE DAY

Fresh catch from the fishmonger presented in varying ways.

SCHNITZEL *nuts - gluten - egg - lactose*

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables. Served plain or with choice of pepper or mushroom sauce.

LIVER

Golden-brown fried veal liver with mashed potatoes, apple, and a gravy of onion and bacon.

TOURNEDOS + € 10.00 *lactose - egg*

A nice piece of tenderloin from the grill with Bearnaise sauce, potato and vegetables.

DISH OF THE DAY

Ask our employees about today's dish.

DESSERTS

DAME BLANCHE *nuts - lactose*

Our vanilla ice cream classic in a modern twist of hot chocolate sauce finished with white chocolate shots and whipped cream.

RASPBERRY *soya*

Light raspberry parfait on a puffed rice base, a mango sorbet and a macedoine of different red fruits.

CURDS *lactose - soya*

From the small village Velden, served with a compote of marinated forest fruits and caramel ice cream.

FRIANDISES *nuts - lactose - egg - gluten*

With a delicious cup of coffee or tea.

RANGE OF CHEESES + € 6.00 *nuts - lactose - gluten*

Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf.