

APPETIZERS

Marinated carpaccio of beef <i>with truffle mayonnaise, sun dried tomato, crispy Parmesan, pine nuts and fried capers</i>	10,50
Seasonal tasting <i>'bitterbal' of Quadrupel beer, lamb ham with pesto mayonnaise and spring onion soup</i>	8,50
Tuna tataki <i>with wakame, wasabi mayonnaise and sesame tuile</i>	9,50
Caesar salad <i>with smoked turkey, bacon, egg and croutons</i>	8,50
Crispy asparagus * <i>with beetroot crème, salad of Roseval potato and pickled silver onion</i>	9,50
Tartare of crayfish <i>with Japanese mayonnaise, crispy nori and mint</i>	9,50
Chef's speciality of the week <u>in 3 course menu + 1,50</u> <i>Your host(ess) will advise you of today's fish and meat specials</i>	11,00

SOUPS

Traditional "Huisman" mustard soup * <i>with homemade breadstick and Parmaham</i>	7,50
Beemster cheese soup * <i>with garlic crouton</i>	7,50
Puur Saen soup <i>soup of the day served with homemade breadstick</i>	7,50
Farmers bread served with a variety of dips	3,00

* (Also) vegetarian

MAIN COURSES

Grilled beef steak <i>with herb mousseline, roasted mini bell pepper, black garlic and beer sauce</i>	21,00
Cod fillet	19,50

with pesto beurre blanc, crispy gnocchi, spaghetti of zucchini and Beemster crumble

Mixed Grill: pork, chicken, beef and lamb 21,00
with potato gratin, warm garlic sauce and grilled corn

Pappardelle * 18,00
with burrata, antioise, basil and balsamic syrup

Confit of lamb procureur 20,50
lacquered with Teriyaki, garlic gratin and crispy celeriac in almonds

Organic salmon fillet 19,50
with green pea mint risotto, beurre blanc, baby fennel and tomatoes

Risotto of pearl barley * 18,00
with Parma ham and bruschetta with tomato salsa and arugola

Chef's speciality of the week [in 3 course menu + 2,00](#) 22,00
Your host(ess) will advise you of the week's fish or meat specials

* (Also) vegetarian

Supplement French fries 3,00

Supplement green salad 2,50

Supplement fresh vegetables 2,50

DESSERTS

Coffee Puur Saen 6,50
Coffee with friandises

Chocolate tartlet with "stroopwafel" 7,00
with vanilla ice cream and vanilla sauce

Mojito 7,00
mint panna cotta, lime ice cream, crispy cane sugar and raspberry crunch

Marinated pineapple 7,00
with hazelnut praliné ice cream and sauce of tonka beans and caramel

Tiramisu 7,00
made with local liquor and 'Duyvekater'

Local cheeses 8,50
3 local cheeses with fig chutney and brioche

Crème brûlée 7,00

of Malibu and coconut with straciatella ice cream