## DINNERMENU served from 17:15



## portobello | mushrooms | shallots

10.5

portobello

**APPETIZER** 

	poached egg	
	salmon papadum   smoked salmon   feta yuzu mayonnaise	13.5
	steak tartare served raw   capers gherkin   piccalilli   egg	15.5
	carpaccio carpaccio with pine nuts pesto dressing, bacon crumbs, and parmesan	16.5
Œ	pumpkin and carrot soup creme fraiche	8.5
	smoked duck breast orange scotch whisky marmalade	12.5
	bisque creamy crab soup   shrimp cognac cream   rouille   focaccia	14.5
E.	goat cheese mesclun lettuce, lukewarm goat cheese, apple honey/thyme dressing and walnut, pomegranate	14.5

5.5

6.5

SUPPLEMENTS

fresh fries

parmesan

fresh loaded fries

with truffle-mayonnaise and

chicory salad with blue chees grapes	e, walnuts, and	6.5
	MAIN	
bavette		24.5

	bavette grilled bavette with chimichurri fries	24.5
R	melanzane di parmigiana eggplant lasagna   zucchini tomato   mozzarella	22.5
	surf & turf grilled round steak   prawns hollandaise sauce   fries	27.5
E)	hamburger classic   beef   brioche bun lettuce   tomato bacon   cheddar   fries blue cheese   beef   brioche bun little gem   red onion   bacon BBQ sauce   fries vegetarian beyond meat   brioche bun tomato   lettuce   onion chutney fries	19.5
	sea bass grilled sea bass fillet   basil cream sauce   roasted tomato   parmesan biscuit   fries	25.5
	tournedos + rossini (duck liver and Madeira sauce)	38.5 5
	cod skin-fried cod   aligot   wild mushroom sauce	26.5
	deer steak with cranberry port sauce pumpkin I mousseline	28
(F)	pointed cabbage steak grilled pointed cabbage red pepper   garlic olive oil almonds	22.5
	poussin piri piri whole oven-baked chicken mildly spicy   fries	26.5

## warm apple crumble crumble | apple | blackberry yogurt ice cream cheese board

DESSERT

8.5

8.5

9

15

affogato speculaas espresso | speculaas ice cream cantuccini | dash of kaluha liqueur

callebaut chocolate | cherry

chocolate mousse

compote

four-cheese board   port syrup fig bread		
koekela choice of various koekela cakes	6.5	
we will gladly inform you on allergens, but we cannot guarantee you that our products do not contain allergens		
ESTAURAN		

SCHONE LEI

DE

opened daily\* ma – vrij from 12.00 za - zo from 11.00 \* (October till March opened from tuesday till sunday)

> Plaszoom 500 (via PrinsesBeatrixlaan) 3062 CL Rotterdam

info and reservations 010 - 21 21 555



