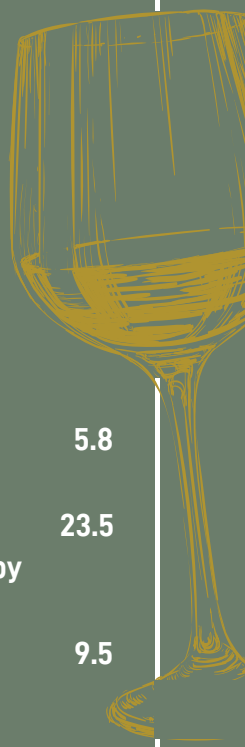
DINNERMENU

Plein 7



STARTERS

Bites:

BREAD WITH DIP 5.8
Organic bread from bakery Carl Siegert | homemade dip

CHARCUTTERIE BOARD 23.5
Assorted cheeses | cold cuts | bread with homemade dip | olives | grilled vegetables | crispy chicken (Serves 2 to 4 people)

NACHOS 9.5
Cheese | guacamole | chili crème fraîche | tomato salsa | spring onion

Specialties:

SMOKED SALMON 12.5
Yellow pepper drops | coral tuile | wasabi mayonnaise | wakame

HALIBUT FILLET 12.5
Marinated in beetroot | sugar snaps | basil orange dressing

SWEET & SOUR PUMPKIN RIBBONS (VEGAN) 12.5
Pumpkin compote | beech mushroom | cranberry gel

CARPACCIO 12.5
Arugula | aged cheese | crispy fava beans | olive | bell pepper | chive mayonnaise

SMOKED DUCK BREAST 12.5
Tomato-chili confit | Pecorino cheese | date | arugula mayonnaise

PLEIN 7 TASTING BOARD 14.5 p.p.
A mix of small starters from the menu to share (Available for 2 or more people)

Soups: Small 6.0 / Large 9.0

TOMATO CREAM SOUP
Pomodoro tomatoes | pesto

ONION SOUP
Cheese crouton

SOUP OF THE DAY
Ask us or check our chalkboard

DINNERMENU

Plein 7



Salads (Served with organic bread | butter): Small 13.5 / Large 18.5

CARPACCIO
Grilled vegetables | pumpkin seeds | bell pepper | aged cheese | pesto mayonnaise

GOAT CHEESE (VEGETARIAN)
Grilled vegetables | date | tomato | honey

SMOKED SALMON
Grilled vegetables | capers | pickels | curry mayonnaise

MAIN COURSES

Specialties:

FISH OF THE DAY 24.5
Daily fresh fish with varying garnish

CRISPY RED MULLET FILLET 23.5
Couscous | pointed red pepper | peach | ras el hanout sauce

SIRLOIN STEAK 24.5
Potato mousseline | winter carrot | parsnip | crispy shallots | truffle sauce

VENISON SUKADE 23.5
Beetroot mash | capers | walnuts | our own gravy

MUSHROOM GNOCCHI (VEGETARIAN) 22
Assorted mushrooms | arugula cream | crispy parmesan

ZUCCHINI CANNELLONI (VEGAN) 22
Vegan cream cheese | sun-dried tomatoes | black olive | spring onion | basil vinaigrette

DAILY SPECIAL
Variable | ask us or see the chalkboard

Classics: 21.5

CHICKEN THIGH SATAY
Homemade peanut sauce | cassava crackers | fried onions | atjar | seroendeng

HOMEMADE BEEF BURGER
Brioche bun | lettuce | tomato salsa | pickles | bacon | cheddar | Homemade dip

DINNERMENU

Plein 7



3-COURSE DINNER* 39.5
Choose your own 3-course dinner from the menu! Pleas let us know your choice in advance
*Cheese supplement +3.5

All main courses are served with fries

Allergies? Please let us know!

For the Kids:

FRIES 7.5
Apple sauce | mini frikandellen | chicken nuggets | croquette

3 MINI PANCAKES 7.5
Syrup | sugar | chocolate spread

BAKED WHITE FISH 9.5
Fries

KIDS ICE CREAM 5
Vanilla ice cream | whipped cream | Chocolate sprinkels

DESSERTS

Sweet Desserts: 9.5

CHOCOLATE CAKE
Hazelnut cream | túile cookie | pear sorbet

PASSION FRUIT TARTELETTE
Dark chocolate mousse | pecan crunch | pink pepper ice cream

LIME CHEESECAKE (VEGAN)
Wild berry gel | yogurt crunch | pomegranate sorbet

COFFEE PLEIN 7 11
Coffee or tea served with homemade sweets

CHEESE SELECTION 13.5
Selection of nice Dutch cheeses | fig bread | nuts | apple syrup