

BRASSERIE KLOKSPIJS

STARTERS	€9,-	MAKE YOUR OWN THREE COURSE MEAL FOR €28,⁵⁰ Starter – Main – Dessert or Soup – Main – Dessert Or Starter – Soup – Main	MAINS	€19, ⁵⁰
<p>Poached and lightly smoked hake with a salad of potatoes and beurre noisette</p> <p>Home made poultry parfait served with balsamic onions and crostini</p> <p>Crostini with duck breast, rocket, tomatoes and truffle mayonnaise</p> <p>Rillettes of free range Iberico pork served with tomato relish and crostini</p> <p>Salad with terrine of game and dried fruit with a red currant dressing and mushrooms</p> <p>Filo pastry croquettes filled with ragout of crustaceans and lightly smoked white fish on a truffle coleslaw</p> <p><i>Vegetarian:</i> Carpaccio of roasted pumpkin with goat cheese and a basil dressing</p>	SOUP	€9,-	<p>Fish of the day accompanied by a lemon beurre blanc</p> <p>Dutch sirloin steak (ca. 300 gram) served with a creamy sherry and garlic sauce (supl. €3,-)</p> <p>Stew of game with a ginger bread sauce</p> <p>Wild duck breast with a jus of small cranberries (supl. €2,50)</p> <p>Slowly braised veal tongue with a Madeira jus</p> <p>Steak of venison served with a jus of wild mushroom (supl. €2,50)</p> <p><i>Vegetarian:</i> 'Lasagne without pasta' with alternating layers of (grilled) vegetables, wild mushrooms and matured cheese</p>	
	<p>Cappuccino of game: game bouillon with curry cream</p> <p>Creamy soup of roasted pumpkin</p>			
	DESSERTS	€8,-		
	<p>Cake of the week with ice cream</p> <p>Sticky Toffee Pudding and vanilla ice cream</p> <p>A variety of home made sorbet</p> <p><i>Pepernoten</i> parfait with a apple-rhubarb compote</p> <p>Bread&Butter pudding of <i>Zeeuwe bolussen</i> (sticky cinnamon rolls) with yoghurt sorbet</p> <p>A selection of cheese from <i>Bourgondisch lifestyle</i> with nut bread (supl. €2,50)</p> <p>Coffee complete (supl. €5,-)</p>			