

# MOCKTAILS

€

**Nojito**  
*Ginger ale - mint - lime - sparkling water*

8,-

**Virgin Milano**  
*Cranberry juice - prosecco 0.0 - lime juice - cucumber - mint*

8,-

**Exotic Spritz**  
*Juice Lime - Royal Club Tonic - Mango*

8,-

**Nugo**  
*Elderflower syrup - 0.0% prosecco - sparkling water*

8,-

# SPRITZ

**Aperol Spritz**  
*Aperol - prosecco - sparkling water*

9,-

**Limoncello Spritz**  
*Limoncello - prosecco - sparkling water*

9,-

**Hugo**  
*Elderflower syrup - prosecco - sparkling water*

9,-

**Campari Milano**  
*Campari - prosecco - cranberry juice - sparkling water*

9,-

# GIN-TONIC

**Non - Alcoholic Gin Tonic**  
*Lyre`s London Dry 0,0 % - Fever tree tonic - grapfruit - rosemary*

13,-

**Bombay Sapphire**  
*Fever tree tonic - citrus - orange*

14,-

**Dry Dutch 1689**  
*Fever tree tonic - ginger - lemon*

15,-

**Hendrick's Gin**  
*Fever tree tonic - cucumber - lime*

15,-

**Gin Mare**  
*Fever tree tonic - rosemary - lime*

15,-

**Dutch Pink 1689**  
*Fever tree tonic - red fruits - lime*

15,-

**CROWNE PLAZA MAASTRICHT**  
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W. www.cpmaastricht.com  
A. Ruiterij 1 | 6221 EW Maastricht | Netherlands

# HIGH TEA

€

12:00 - 17:00

**Maastricht High Tea** 27,50  
Glas bubbels, soep van de dag, hartig belegde sandwiches, verse smoothie, zoete lekkernijen, scones, room, jam, honing, warme hartige bladerdeeg hapjes, fruitsalade en een selectie van Ronnefeldt thee

*Glass of bubbles, soup of the day, savory sandwiches, fresh smoothie, sweet treats, scones, cream, jam, honey, warm savory puff pastry snacks, fruit salad, and a selection of Ronnefeldt tea*

# MEN'S TEA

12:00 - 17:00

**Men's Tea** 27,50  
*Seizoensbier, soep van de dag, plank met warme en koude hapjes, brood en smeersels*

*Seasonal beer, soup of the day, platter with hot and cold bites, bread and spreads*

# KIDS MENU

**Soep van de week** 4,50  
*Soup of the Week*

**Pasta met tomatensaus (Laag in suiker en zout)** 9,50  
*Pasta with tomato sauce (low in sugar and salt)*

**Gegrilde kipfilet met frieten en appelmoes** 14,50  
*Grilled chickenbreast with french fries and apple sauce*

**Kleine fish & chips** 14,50  
*Small fish and chips*

**Kinderijs** 5,50  
*Icecream for our little guests*

CROWNE PLAZA  
BY IHG  
Maastricht

# FOOD & DRINKS MENU

A little something  
keeps you going

# COCKTAILS

€

17:00 - 0:00

**Mojito** 15,-  
*Havana Club 3yr - mint - lime - sparkling water*

**Espresso Martini** 15,-  
*Kahlúa - absolut vodka - espresso*

**Cosmopolitan** 15,-  
*Absolut Vodka - triple sec - cranberry juice - lime juice*

**Negroni** 15,-  
*Campari - gin - martini rosso*

**Margarita** 15,-  
*Tequilla - triple sec - lime juice*

**Old Fashioned** 15,-  
*Four Roses - sugar syrup - angostura bitters*

**Amaretto Sour** 15,-  
*Amaretto - lime juice - foamer*

**Whiskey Sour** 15,-  
*Bourbon - lime - sugar syrup - foamer*

**Moscow Mule** 15,-  
*Absolut vodka - gingerbeer - mint - lime*

**Maastricht Mule** 15,-  
*Dutch Gin - ginger beer - mint - lime*

**Mexican Mule** 15,-  
*Tequilla - lime juice - ginger beer - mint - ginger*

**Caipirinha** 15,-  
*Cachaca rum - lime - brown sugar - sparkling water*

**Basilicum Smash** 15,-  
*Dutch gin - lemon juice - sugar syrup - foamer - basil*

# SIGNATURE COCKTAILS

**Glacier** 15,-  
*Havana Club - Malibu-Cointreau - coconut syrup - blue curaçao*

**Sweet Escape** 15,-  
*Licor 43 - amaretto - cointreau - prosecco - pineapple*

**Kellyiente** 15,-  
*Jameson - Licor 43 - lime juice - ginger ale - ginger*

**Apple Pie** 15,-  
*Amaretto - apple juice - vanilla syrup - lime juice - cinnamon*

**Lost Sailor** 15,-  
*Chivas - Martini Rosso - Sambucca - dark chocolate*



EAT, DRINK, ENJOY.

SMALL BITES

|                                                                                                                          |            |      |
|--------------------------------------------------------------------------------------------------------------------------|------------|------|
| <b>Bitterballen</b> <i>met Limburgse mosterd</i>                                                                         | (4 stuks)  | 6,-  |
| The famous Dutch bitterballen with regional mustard                                                                      | (8 stuks)  | 12,- |
| <b>Japanse gefrituurde kip</b> <i>met chipotle-mayonaise</i>                                                             | (8 stuks)  | 12,- |
| Chicken bites with mayo chipotle                                                                                         |            |      |
| <b>Butterfly garnalen</b> <i>met chilisaus</i>                                                                           | (10 stuks) | 12,- |
| Deep fried butterfly shrimps with chili sauce                                                                            |            |      |
| <b>Snack assortiment</b> <i>met dips</i>                                                                                 | (12 stuks) | 12,- |
| Assortment of deep fried snacks with different dips                                                                      |            |      |
| <b>V Vegetarische borrel</b> <i>Mini loempia's, uienringen, kaassouffles chilisaus en Limburgse mosterd</i>              |            | 12,- |
| Vegetarian bites; deep fried mini spring rolls, onion rings, cheese bites chilisauc <span></span> e and regional mustard |            |      |
| <b>V Nacho's</b> <i>met cheddar saus, guacamole, salsa van tomaat en jalapeños</i>                                       |            | 13,- |
| Nachos with cheddar sauce, guacamole, tomato salsa and jalapeños                                                         |            |      |
| <b>Borrelplank</b> <i>met warme en koude hapjes, brood en smeersels</i>                                                  |            | 23,- |
| Platter with hot and cold bites, bread and spreads                                                                       |            |      |

SALADS

|                                                                                                                             |  |      |
|-----------------------------------------------------------------------------------------------------------------------------|--|------|
| <b>Caesar salade</b> <i>met gegrilde kip, ansjovis dressing, gedroogde tomaat en Parmezaanse kaas</i>                       |  | 21,- |
| Cesar salad with grilled chicken, anchovy dressing, dried tomatoes and parmesan cheese                                      |  |      |
| <b>V Val Dieu Salad</b> <i>Gemengde bladsalade met Val-Dieu kaas, tomaten, komkommer en walnoten</i>                        |  | 18,- |
| Mixed leaf salad, Val Dieu cheese, tomatoes, cucumber & walnuts                                                             |  |      |
| <b>Scampi Salad</b> <i>Gamba's met knoflook en boter, gemengde bladsalade met appel, cherrytomaten, olijven en bieslook</i> |  | 19,- |
| Scampi with garlic and butter, mixed leaf salad with apple, cherry tomatoes, olives, and chives                             |  |      |

SANDWICHES

|                                                                                            |  |      |
|--------------------------------------------------------------------------------------------|--|------|
| <b>Bagel gerookte zalm</b> <i>met dille roomkaas, komkommer en sla</i>                     |  | 13,- |
| Bagel with smoked salmon, dill cream cheese, cucumber and lettuce                          |  |      |
| <b>V Ciabatta Caprese</b> <i>ciabatta met tomaten, mozzarella, pesto en balsamicoazijn</i> |  | 12,- |
| Ciabatta with tomatoes, mozzarella, pesto, and balsamic vinegar                            |  |      |
| <b>Pulled Pork</b> <i>Zacht broodje met barbecuesaus, coleslaw en krokante uitjes</i>      |  | 13,- |
| Soft bun with pulled pork, barbecue sauce, coleslaw, and crispy onions                     |  |      |
| <b>Croque monsieur XXL</b> <i>(Madame-fried egg +€2,00)</i>                                |  | 13,- |
| Croque Monsieur with béchamel, ham and cheese                                              |  |      |

SOUP

|                                                                       |  |     |
|-----------------------------------------------------------------------|--|-----|
| <b>V Tomatensoep</b> <i>met verse basilicum en een milde kruiding</i> |  | 9,- |
| Silky tomato soup with fresh basil and mild seasoning                 |  |     |
| <b>V Soep van de week</b> <i>met huisgemaakte croutons</i>            |  | 9,- |
| Soup of the week with homemade croutons                               |  |     |

THE FAVOURITES

|                                                                                                               |  |      |
|---------------------------------------------------------------------------------------------------------------|--|------|
| <b>Classic Club Sandwich</b> <i>met friet</i>                                                                 |  | 22,- |
| Classic Club Sandwich with French Fries                                                                       |  |      |
| <b>Crowne Burger</b> <i>gegrilde runderburger, spek, Cheddar kaas en friet</i>                                |  | 22,- |
| Beef burger with cheddar, bacon and french fries                                                              |  |      |
| <b>V* Beyond Meat® Burger</b> <i>met guacamole, sla en friet</i>                                              |  | 22,- |
| Beyond Meat® Burger with guacamole, salad and fries                                                           |  |      |
| <b>Kipburger</b> <i>met Chipotle mayo, coleslaw en friet</i>                                                  |  | 22,- |
| Chicken Burger with Chipotle mayo, coleslaw, and fries                                                        |  |      |
| <b>V Linguini Verde</b> <i>Courgette, spinazie, cherrytomaten, knoflook, room, Parmezaanse kaas en rucola</i> |  | 22,- |
| Courgette, spinach, cherry tomatoes, garlic, cream, Parmesan, and arugula                                     |  |      |
| <b>Wok chicken</b> <i>met kipfilet, diverse groenten en ramen noedels</i>                                     |  | 21,- |
| Wok chicken with vegetables and ramen noodles                                                                 |  |      |
| <b>Gegrilde zalm</b> <i>met orzo, beurre blanc met bieslook en seizoensgroenten</i>                           |  | 26,- |
| Grilled salmon fillet with orzo, beurre blanc with chives and seasonal vegetables                             |  |      |
| <b>Flat iron steak</b> <i>met groene pepersaus, aardappelgratin en salade</i>                                 |  | 28,- |
| Flat iron steak with green pepper sauce, potato gratin and salad                                              |  |      |
| <b>Fish &amp; Chips</b> <i>met friet, gemengde salade en huisgemaakte tartaarsaus</i>                         |  | 22,- |
| Fish & chips with French fries, mixed salad and homemade tartar sauce                                         |  |      |

SWEETS

|                                                                                 |  |      |
|---------------------------------------------------------------------------------|--|------|
| <b>V Limburgse vlaai</b>                                                        |  | 6,-  |
| Limburg pie                                                                     |  |      |
| <b>V Apple Strudel</b> <i>met vanille-ijs</i>                                   |  | 12,- |
| with Vanilla Ice Cream                                                          |  |      |
| <b>V Basilicum Panna Cotta</b>                                                  |  | 10,- |
| Basil Panna Cotta                                                               |  |      |
| <b>V Ijs selectie</b> <i>3 bollen naar keuze, slagroom optioneel</i>            |  | 12,- |
| Selection of 3 ice cream scoops of your choice, whipped cream optional          |  |      |
| <b>V GF Dame Blanche</b> <i>vanille ijs met warme chocoladesaus en slagroom</i> |  | 12,- |
| Dame Blanche, vanilla ice cream with warm chocolate sauce and whipped cream     |  |      |

GF

– Gluten vrij – Gluten free

V

– Vegetarisch – Vegetarian

– Vegan

GRAAG INFORMEREN WIJ U OVER DE AANWEZIGHEID VAN ALLERGENEN IN UW GERECHT

ASK ONE OF OUR EMPLOYEES ABOUT THE PRESENCE OF ALLERGENS IN YOUR DISH

\*Beyond Meat® Burger, op verzoek veganistisch verkrijgbaar  
\*Beyond Meat® Burger, available vegan on request

DRINKS

|                                                                            |              |                                 |      |
|----------------------------------------------------------------------------|--------------|---------------------------------|------|
| <b>Warme dranken / Hot drinks</b>                                          |              |                                 |      |
| Koffie                                                                     | 3,50         | Latte macchiato                 | 4,25 |
| Espresso                                                                   | 3,50         | Warme chocolademelk             | 5,50 |
| Dubbele espresso                                                           | 5,00         | Ronnefeldt thee                 | 3,50 |
| Cappuccino                                                                 | 4,00         | Verse munt / gember thee        | 4,50 |
| Koffie verkeerd                                                            | 4,00         | Irish / French / Spanish coffee | 9,50 |
| <b>Frisdranken / Soft drinks</b>                                           |              |                                 |      |
| Sourcy blauw / Rood                                                        | 3,75         | Royal Club Tonic / Bitter Lemon | 4,00 |
| Pepsi Cola / Pepsi Max                                                     | 3,75         | Royal Club Cassis / Ginger Ale  | 4,00 |
| Seven-Up / Sisi Sinas                                                      | 3,75         | Lipton Ice Tea / Ice Tea Green  | 4,00 |
| Rivella                                                                    | 4,00         | Sourcy Pure Blue / Red 75cl     | 8,00 |
| <b>Vruchtensappen / Fruit juices</b>                                       |              |                                 |      |
| Verse Jus d' Orange                                                        | 6,00         | Tomatensap                      | 4,25 |
| Appelsap                                                                   | 3,75         | Homemade smoothie               | 6,50 |
| <b>Bieren van de tap / Draft beers</b>                                     |              |                                 |      |
| Brand Pilsener 25cl                                                        | 4,75         | Weizen 30cl brand               | 6,75 |
| Brand Pilsener 50cl                                                        | 9,50         | Weizen 50cl brand               | 9,95 |
| <b>Lokale bieren van de tap / fles / Local draft beers / bottled beers</b> |              |                                 |      |
| Mergel Wit, uit Maastricht - 25 cl                                         | 7,50         |                                 |      |
| De Maltezer 33 cl                                                          | 8,00         |                                 |      |
| IPA Gerard 33 cl                                                           | 8,50         |                                 |      |
| <b>Bieren van de fles / Bottled beers</b>                                  |              |                                 |      |
| Heineken Star Bottle                                                       | 5,50         | Affligem Blond                  | 6,25 |
| Duvel                                                                      | 7,50         | Affligem Dubbel                 | 6,25 |
| Liefmans on the rocks                                                      | 5,50         | Affligem Tripel                 | 7,25 |
| Brand Oud Bruin                                                            | 4,50         |                                 |      |
| <b>Alcoholvrije bieren / 0.0% beers</b>                                    |              |                                 |      |
| Heineken 0.0%                                                              | 4,50         |                                 |      |
| Amstel Radler 0.0%                                                         | 4,50         |                                 |      |
| Affligem Blond 0.0%                                                        | 5,50         |                                 |      |
| <b>WINES</b>                                                               |              |                                 |      |
| <b>Mousserend</b>                                                          | <b>Glass</b> | <b>Bottle</b>                   |      |
| Grand Barón 0.0%                                                           | 7,50         | 39,50                           |      |
| La Tordera Jelma's                                                         | 8,00         | 42,50                           |      |
| Simonsig Kaapse Vonkel Rosé                                                | 9,00         | 49,50                           |      |
| Laurent-Perrier Brut Champagne                                             | 17,50        | 95,00                           |      |
| <b>White</b>                                                               | <b>Glass</b> | <b>Bottle</b>                   |      |
| Sedosa Verdejo Sauvignon Blanc                                             | 6,00         | 35,00                           |      |
| Le Grand Ballon Sauvignon                                                  | 7,50         | 42,50                           |      |
| Viu Manent Chardonnay                                                      | 7,50         | 42,50                           |      |
| Simonsig Chenin Blanc                                                      | 7,00         | 39,50                           |      |
| Von der Leyen (zoet/sweet)                                                 | 6,00         | 35,00                           |      |
| Mip Classic Vermentino                                                     | 9,00         | 49,50                           |      |
| <b>Rosé</b>                                                                | <b>Glass</b> | <b>Bottle</b>                   |      |
| Maison Virginie Cinsault Grenache Syrah                                    | 6,00         | 35,00                           |      |
| MIP Cinsault Syrah Grenache                                                | 9,00         | 49,50                           |      |
| <b>Red</b>                                                                 | <b>Glass</b> | <b>Bottle</b>                   |      |
| Sedosa Tempranillo Shiraz                                                  | 6,00         | 35,00                           |      |
| Chermin des Geants Merlot                                                  | 7,50         | 42,50                           |      |
| Simonsig Cabernet Sauvignon Shiraz                                         | 7,00         | 39,50                           |      |

VRAAG EEN MEDEWERKER NAAR ONZE UITGEBREIDE WIJNKAART  
ASK ONE OF OUR EMPLOYEES FOR OUR EXTENDED WINE LIST

DRINKS

|                                                                   |       |                                 |       |
|-------------------------------------------------------------------|-------|---------------------------------|-------|
| <b>Likeuren / Liquors</b> <sup>4cc</sup>                          |       |                                 |       |
| Amaretto Disaronno                                                | 7,00  | Cointreau                       | 8,00  |
| Grand Marnier                                                     | 9,00  | Kahlúa                          | 7,00  |
| Drambule                                                          | 9,00  | D.O.M. Benedictine              | 8,00  |
| Sambuca Molinari                                                  | 7,00  | Baileys                         | 7,00  |
| Limoncello DiCapri                                                | 6,00  | Licor 43                        | 7,00  |
| <b>Binnenlands Gedistilleerd / Dutch Spirits</b> <sup>4cc</sup>   |       |                                 |       |
| Ketel 1 Jonge Jenever                                             | 4,50  | Bokma Oude Jenever              | 4,50  |
| Els La Vera                                                       | 4,50  | Sonnema Berenburg               | 4,50  |
| <b>Buitenlands Gedistilleerd / Foreign spirits</b> <sup>4cc</sup> |       |                                 |       |
| Malibu                                                            | 7,00  | Bacardi Carta Blanca            | 8,00  |
| Absolut Vodka                                                     | 7,00  | Havanna                         | 8,00  |
| Grey Goose Vodka                                                  | 14,00 | Don Papa                        | 11,00 |
| Pernod / Ricard                                                   | 7,00  | Grappa Julia                    | 7,00  |
| Olme <span></span> ca Tequila Blanco                              | 7,00  | Grappa Rossj Bass               | 13,00 |
| <b>Cognacs / Brandies</b> <sup>4cc</sup>                          |       |                                 |       |
| Busnel Calvados Trois Lys                                         | 9,00  | Remy Martin V.S.O.P.            | 12,00 |
| Hennessy VS                                                       | 12,00 | Hennessy X.O.                   | 39,00 |
| <b>Whisky / Whiskey</b> <sup>4cc</sup>                            |       |                                 |       |
| <b>Scotch</b>                                                     |       |                                 |       |
| Chivas Regal 12 yo                                                | 12,00 | Dimple 15 yo                    | 13,00 |
| Macallan 12 yo                                                    | 19,00 | Johnny Walker Black Label 12 yo | 11,00 |
| <b>Irish</b>                                                      |       |                                 |       |
| John Jameson                                                      | 8,00  |                                 |       |
| <b>American</b>                                                   |       |                                 |       |
| Four Roses                                                        | 7,00  | Bulleit                         | 12,00 |
| Jack Daniel's                                                     | 9,00  | Woodford                        | 14,00 |
| <b>Single Malt</b>                                                |       |                                 |       |
| Glenfiddich 12 yo                                                 | 12,00 | Dalwhinnie 15 yo                | 15,00 |
| Glenmorangie 10 yo                                                | 13,00 | Oban 14 yo                      | 17,00 |
| Talisker 10 yo                                                    | 14,00 | Lagavulin 8 yo                  | 18,00 |
| <b>Aperitieven / Aperitifs</b>                                    |       |                                 |       |
| Crodino (non-alc.)                                                | 5,00  | Sherry Medium/Dry               | 6,00  |
| Kirr                                                              | 7,00  | Taylor's Select Ruby Port       | 6,00  |
| Kirr Royal                                                        | 10,00 | Taylor's LBV Port               | 8,00  |
| Martini Bianco/Rosso                                              | 6,00  | Taylor's 10 yo Tawny Port       | 10,00 |

FREE WI-FI  
NETWORK: IHGWifi.com  
TICKET LOGIN: MSTNL

Cocktails served from 17:00

ENTREES

|                                                                                                                                                                                               |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b><u>Zalm mozaiek</u></b>                                                                                                                                                                    | <b>19</b> |
| Zalm met ponzu-gel, wasabi-mayonaise, nori en gemengde salade<br>Sliced salmon with ponzu gel,wasabi mayo, nori and mixed salad                                                               |           |
| <b><u>Tuna Tartar</u></b>                                                                                                                                                                     | <b>19</b> |
| Tonijn tataar met tomaten, avocado, kappertjes, sjalotten en een cracker van inktvisinkt<br>Tuna tartar with tomatoes, avocado, capers, shallots and a squid ink cracker                      |           |
| <b><u>Chicken Roulade</u></b>                                                                                                                                                                 |           |
| Kip met abrikozen, pistachenoten, chutney van rode ui, gemengde salade en paprika<br>Chicken with apricots, pistachio, red onion chutney, mix salad and paprika                               | <b>18</b> |
| <b><u>Rosbief</u></b>                                                                                                                                                                         |           |
| Dun gesneden runderrosbief met romescosaus, ingelegde sjalotjes, peterselie-olie en gedroogde olijven<br>Sliced roast beef with romesco sauce, pickled shallots, parsley oil and dried olives | <b>19</b> |
| <b><u>Panzanella**</u></b>                                                                                                                                                                    |           |
| Tomaten, komkommer, sjalotten, zuurdesemcroutons and mozzarella<br>Tomatoes, cucumber, shallots, sourdough croutons, and mozzarella                                                           | <b>18</b> |

Mosselen

Traditional

Mussels prepared with white wine, shallots, garlic, celery, leek, fresh herbs and butter  
Mosselen bereid met witte wijn, sjalot, knoflook, bleekselderij, prei, verse kruiden en boter

Belgian

Mosselen bereid in Belgisch blond bier met mosterd, sjalot, bleekselderij en peterselie  
Mussels cooked in Belgian blond beer with mustard, cream, shallots, celery and fresh parsley

Thai

Mosselen bereid in een kokoscurry met citroengras, gember, knoflook, limoen en koriander  
Mussels cooked in a coconut curry with lemongrass, ginger, garlic, lime and coriander

Verse mosselgerechten worden geserveerd met brood, frites en knoflooksaus  
Fresh mussel dishes are served with bread, fries and garlic sauce

29.50

\*\* Vegetarisch gerecht/Vegetarian dish/Végétarien

Graag informeren wij u over de aanwezigheid van allergenen in uw gerecht.  
Ask one of our employees about the.presence of allergens in your dish.

MAIN COURSES

|                                                                                                                                                                                            |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b><u>Tournedos Rossini</u></b>                                                                                                                                                            | <b>49</b> |
| Gegrilde tournedos met foie gras, aardappelgratin, paddenstoelen en jus de veau met portwijn<br>Grilled beef tenderloin with foie gras, potato gratin, mushrooms and port wine jus de veau |           |
| <b><u>Lamsfilet</u></b>                                                                                                                                                                    | <b>30</b> |
| Gegrilde lamsfilet met geroosterde aardappelen, lente-uitjes, muntsalsa en rozemarijnjus<br>Grilled lamb fillet with roasted potatoes, spring onion, mint salsa and rosemary jus           |           |
| <b><u>Zeebaarsfilet</u></b>                                                                                                                                                                | <b>30</b> |
| Gebakken zeebaarsfilet op orzo met pesto, beurre blanc, lentegroenten en asperges<br>Seared seabass fillet on pesto orzo with beurre blanc, spring vegetables and asparagus                |           |
| <b><u>Risotto**</u></b>                                                                                                                                                                    | <b>24</b> |
| Romige risotto van Arborio-rijst met pesto, erwten, tuinbonen en groene asperges<br>Creamy arborio risotto with pesto, peas, broad beans and green asparagus                               |           |
| <b><u>Ravioli**</u></b>                                                                                                                                                                    | <b>21</b> |
| Ravioli met pecorino en artisjok, room, spinazie, zongedroogde tomaten en amandelen<br>Pecorino and artichock ravioli, cream, spinach, sun dried tomatoes & almonds                        |           |

DESSERTS

|                                                                                                                                                                    |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b><u>Crumble</u></b>                                                                                                                                              | <b>11</b> |
| Crumble van bosvruchten en speculoos met zelfgemaakt vanille-ijs<br>Crumble of forest fruits and speculoos with homemade vanilla ice cream                         |           |
| <b><u>Parfait</u></b>                                                                                                                                              | <b>12</b> |
| Parfait met walnoten, amandelen, pecannoten en een sabayon van pistachenoten en amaretto<br>Parfait with walnuts, almonds, pecans and pistachio & amaretto sabayon |           |
| <b><u>Banana Cheesecake</u></b>                                                                                                                                    | <b>12</b> |
| Bananen-cheesecake geserveerd met pindakaasijs<br>Banana cheesecake served with peanut butter ice cream                                                            |           |
| <b><u>Kaas</u></b>                                                                                                                                                 | <b>15</b> |
| 4 soorten kaas met kletzenbrood, Limburgse stroop en walnoten<br>Cheeseassortment with “kletzenbrood”, Limburgian syrup and walnuts                                |           |



# Monthly Menu

## S T A R T E R S

### Vitello Tonnato

*Dungesneden kalfsvlees, tonijnsaus, kapperappeltjes en rucola*  
*Thinly sliced veal, tuna sauce, caperberries and rocket*

### Salade van Heirloomtomaten met Mini Mozzarella Heritage Tomatoes Salad with Baby Mozzarella

*Tomaten, komkommer, ingelegde sjalotten,  
geroosterd brood en mini mozzarella*  
*Tomatoes, cucumber, pickled shallots, toasted bread and baby mozzarella*

## M A I N C O U R S E S

### Gebakken Doradefilet | Pan Fried Dorade Fillet

*Krieltjessalade met cherrytomaten, kappertjes, rode ui  
en beurre blanc*  
*Baby potato salad with cherry tomatoes, capers, red  
onion and beurre blanc*

### Gegrilde Lamschump | Grilled Lamb Chump

*Couscoussalade met gegrilde paprika,  
cherrytomaten, komkommer en muntsaus*  
*Couscous salad with grilled bell pepper,  
cherry tomatoes, cucumber and mint sauce*

## D E S S E R T S

### Kaasplank | Cheese Platter

*Selectie van drie kazen*  
*Selection of three cheeses*

### Huisgemaakte Rockslide Brownie Homemade Rockslide Brownie

*Met karamel en pecannoten*  
*With caramel and pecan nuts*