

# POLDERDINER

17-21.30 UUR

## VOORAF

NL

|                                                                                          |              |
|------------------------------------------------------------------------------------------|--------------|
| Soep : zie bord (dagprijs)                                                               |              |
| Garnalenkroketjes (3) van Holtkamp, turks brood en aioli                                 | 10,50        |
| Burrata met gemarineerde tomaat, pesto en crostini                                       | 8,75         |
| Salade van haricots verts, lof, roquefort, lamsham en mosterddressing                    | 7,75   10,50 |
| Salade van quinoa, gegrilde asperge en paprika, feta, cranberry en citroen-munt dressing | 7,75   10,50 |

## HOOFDGERECHTEN

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| Dagschotel : zie bord (dagprijs)                                                        |       |
| Angusburger met rode uienchutney, tzatziki en friet                                     | 13,50 |
| Entrecote met geroosterde bieten, ovenaardappels en balsamicojus                        | 19,50 |
| Roodbaarsfilet met aardappelgratin, courgette-asperge salade en tomaten-saffraan-coulis | 17,50 |
| Kaasfondue van boerenkaas en maasdammer                                                 | 16,50 |
| Lasagne van spinazie, tomaten, venkel en taleggio                                       | 13,50 |
| Couscous met pompoen, pruimen, rettich en Noord Afrikaanse kruiden                      | 14,50 |

## NAGERECHTEN

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| Brownie met vanille ijs                                                        | 6,50 |
| Vanille hang-op met rabarber en crumble                                        | 5,50 |
| Drie soorten sorbetijs van de IJsmakerij (aardbei, appel en citroen-basilicum) | 6,50 |
| Affogato (espresso met bolletje vanilleijs)                                    | 4,00 |

## BIJ DE BORREL ZIE OMMEZIJDE

## WIJN

### ROOD GLAS | FLES

|                                  |              |
|----------------------------------|--------------|
| Los Frailes, Monastrell          | 3,50   19,00 |
| Bilogia, Monastrell   Syrah      | 4,25   24,00 |
| Nero d'Avola, Cabernet Sauvignon | 5,00   28,00 |

### WIT GLAS | FLES

|                          |              |
|--------------------------|--------------|
| Los Vigneaux, Sauvignon  | 3,50   19,00 |
| Los Vigneaux, Chardonnay | 3,50   19,00 |
| Laballe, Cascade         | 4,00   21,50 |

## STARTER

EN

|                                                                                                   |  |
|---------------------------------------------------------------------------------------------------|--|
| Soup : see black board (day price)                                                                |  |
| Shrimp croquettes (3) by Holtkamp with aioli                                                      |  |
| Burrata with marinated tomatoes, pesto and crostini                                               |  |
| Salad of green beans, chicory, roquefort, lamb ham and a mustard dressing                         |  |
| Salad of quinoa, grilled asparagus and paprika, feta, dried cranberries and a lemon-mint dressing |  |

## MAIN COURSES

|                                                                                             |  |
|---------------------------------------------------------------------------------------------|--|
| Dish of the day : see black board (day price)                                               |  |
| Angus burger with red onion chutney, tzatziki, french fries                                 |  |
| Entrecote with roasted beets, oven-baked potatoes and basil gravy                           |  |
| Red bream filet with potato gratin, zucchini and asparagus salad, and tomato-saffron-coulis |  |
| Cheese fondue of farmhouse and Maasdammer cheese                                            |  |
| Lasagne with spinach, tomato, fennel and taleggio                                           |  |
| Couscous with pumpkin, prunes, black radish and North African seasoning                     |  |

## DESSERTS

|                                                                        |  |
|------------------------------------------------------------------------|--|
| Brownie with vanilla icecream                                          |  |
| Vanilla curds with rhubarb and crumble                                 |  |
| Three flavours of sorbet ice cream (strawberry, apple and lemon basil) |  |
| Affogato (espresso with a scoop of vanilla ice cream)                  |  |

## SNACKS SEE OTHER SIDE

## WINE

### RED GLASS | BOTTLE

|                                  |  |
|----------------------------------|--|
| Los Frailes, Monastrell          |  |
| Bilogia, Monastrell   Syrah      |  |
| Nero d'Avola, Cabernet Sauvignon |  |

### WHITE GLASS | BOTTLE

|                          |  |
|--------------------------|--|
| Los Vigneaux, Sauvignon  |  |
| Los Vigneaux, Chardonnay |  |
| Laballe, Cascade         |  |