



## Alexander Menu € 27,50

### *3 dishes + dessert*

**Bestel 2 voorgerechten (ook soep) en een hoofdgerecht en krijg dessert van het huis!**

*Order 2 Starters & Main and have dessert from the house.*

Uiteraard kunt u ook a la carte bestellen. Wij serveren hoofdgerechten in kleine porties.

*Dishes can be ordered separately. We serve Mains as small portions.*

\*supplement € 4,5

## *Soups*

<b>Borscht</b> .....	12,5*	<b>Porcini</b>	9,5
Russische rode bietensoep   Crème Fraîche <i>Russian beetroot soup, sour cream</i>		..... <i>vegetarian</i> Bospaddenstoelen   Eekhoornbrood   Truffel <i>French Mushroom Soup with truffle</i>	
<b>Zuppa di Zucca</b> .....	9,5	<b>Zuppa di pomodoro</b>	9,5
<i>vegetarian</i> Pompoensoep   Geiten Kaas <i>Rich pumpkin soup with goat cheese</i>		<i>vegetarian</i> Tomaten Soep   Basilicum <i>Tomato soup with basil</i>	
<b>Broodplankje</b> .....	4,5		
Kruidenboter   Olijventapenade <i>Bread platter, herb butter and olive tapenade</i>			

**Heeft u een allergie of intolerantie, meld het ons voordat u bestelt**  
*If you have a food allergy, please let us know before ordering*



### **Wine Arrangement:**

Een bijpassende wijn die wij per glas aanbieden

## *Starters*

<b>Charcuterie</b> ..... 9,5 BBQ Chorizo   Pata Negra   Spinata Romana   Manchego <i>Grill Chorizo sausage, Pata Negra ham Spinata Romana &amp; Manchego</i>	<b>Oysters</b> <i>Fines de Claires</i> 9,5 Oesters   Citroen & Sjalot vinaigrette   ( 4 stuks ) <i>Oysters, lemon &amp; shallot vinegar (4x )</i>
<b>Vitello Tonato</b> ..... 9,5 Kalfsvlees   Tonijnsaus   Capers & Olijven <i>Thinly sliced veal with tuna sauce and capers</i>	<b>Coquilles</b> ..... 12,5* Sint-jakobsschelpen   Cavolfiore   Zalm Kaviaar <i>Scallops with cauliflower mousseline and salmon caviar</i>
<b>Carpaccio</b> ..... 9,5 Black Angus   Rucola   Parmezaan & Truffelsaus <i>Beef carpaccio with rucola, parmesan and truffle sauce</i>	<b>Tuna</b> ..... 12,5* Ginger, Sojasaus,  Sesam en Maanzaad <i>Tuna fish with soy sauce, sesame and poppy seeds</i>
<b>Caprino</b> ..... <i>vegetarian</i> 9,5 Geitenkaas   Bieten, Appel   Honing & Noten <i>Goat cheese with beetroot, apple, honey and walnuts</i>	<b>Crêpe Caviar</b> ..... 12,5* Zalm Kaviaar   Creme Fraiche <i>Pancake with salmon caviar and sour creme</i>
<b>Gamberi</b> ..... 9,5 3x gepelde BBQ scampi's, gember en lemongrass <i>3x Peeled Prawns, ginger and lemon grass</i>	<b>Canard</b> ..... 12,5* Eendenborst   Eendenlever Terrine   Frambozen Confit <i>Breast of Duck &amp; fois gras terrine with raspberry confit</i>



# Mains

<b>Entrecote al Barolo</b> .....	12,5	<b>Rossini</b> .....	15,-*
Black Angus   Bospadenstoelen   Barolo-saus <i>Strip loin steak with forest mushrooms and Barolo wine sauce</i>		Ossenhaas   Eenden Lever & Truffel   Périgueux-saus <i>Fillet of beef Rossini with duck lever, truffle &amp; Périgueux sauce</i>	
<b>Involtini di Pollo</b> .....	12,5	<b>Rombo</b> .....	15,-*
Kip Roulade   Gerookte eend   Gorgonzolla-saus <i>Free range chicken with smoked duck and gorgonzolla sauce</i>		Grietfilet   Cime di Rape   Saffraan- saus <i>Brill fillet served with Cime di Rape and saffron sauce</i>	
<b>Cannelloni</b> ..... <b>vegetarian</b>	12,5	<b>Agnello</b> .....	15,-*
Spinazie & Ricotta   Pomodoro <i>Cannelloni with spinach and ricotta, tomato sauce</i>		Gegrilde Lams Frenched Rack   Spitskool   Granaatappel-saus <i>Rack of lamb with cabbage &amp; Pomegranate</i>	
<b>Spigola</b> .....	12,5	<b>Tortellon</b> ..... <b>vegetarian</b>	15,-*
Zeebaarsfilet   Spinazie   Tomaat en Citroen <i>Sea bass filet, spinach, tomato and lemon</i>		Bospaddenstoelen & Truffel <i>Tortelloni stuffed with forest mushrooms and black truffle</i>	
<b>Pelmeni</b> .....	15,-*		
Pasta met Kalfsvlees   Zure Room <i>Russian pelmeni stuffed with veal and crème fraiche</i>			

## Sides

<b>Groenten</b> .....	4,5
Gegrilde ratatouille groenten <i>Grilled Ratatouille vegetables</i>	
<b>BBQ Aardapels</b> .....	4,5
Creme Fraiche <i>Grilled potatoes, sour cream</i>	
<b>Verse Friet</b> .....	4,5
<i>Fresh french fries</i>	
<b>Asperges</b> .....	6,5
Asperges & parmezaan <i>Asparagus, parmigiano</i>	

# Very Special

<b>Osetra</b>   Kaviaar   Blini's   Crème Fraiche <i>Osetra caviar, blini's and sour cream</i>	29,5
<b>Côte de Boeuf</b>   500 gr   BBQ Black Angus Rib Steak   Bordelaise <i>Grilled Rib steak with Bordelaise sauce</i>	39,5
<b>Pata Negra Côtelette</b>   250 gr   BBQ Varkens Rib Steak   Mosterd <i>Grilled Iberico pork steak with rosemary and mustard</i>	19,5
<b>Entrecote al Barolo</b>   250 gr Black Angus   Bospadenstoelen   Barolo <i>Strip loin steak with forest mushrooms and Barolo wine sauce</i>	22,5

## Kids

<b>Zuppa di Pomodoro</b> ..... 4,9 Tomaten Soep   Crème fraiche <i>Tomato soup with sour cream</i>	<b>Spaghetti</b> ..... 7,9 Roomsaus   Jonge Kaas <i>Cream sauce &amp; young cheese</i>
<b>Kip Nuggets</b> ..... 7,9 Frietjes   Appelmoes <i>Chicken Nuggets, French fries, apple mousse</i>	<b>Kinder Ijsje</b> ..... 3,5 Vanille ijs, aardbeien saus <i>Vanilla ice cream, strawberry sauce</i>

## Desserts

<b>Crepe Suzette</b> .....	8,-	<b>Cheese cake</b> .....	8,-
Geflambeerde flensje   Sinaasappel   Vanille-ijs <i>Crepe flambé served with orange sauce and vanilla ice cream</i>		Amandel Crumble   Rozijnen <i>Cheese cake with almond crumble, raisins</i>	
<b>Lava Cake</b> .....	8,-	<b>Tiramisu</b> .....	8,-
Chocolade Fondant Cake   Vanille-ijs <i>Chocolate fondant cake, vanilla ice cream</i>		Klassieker om je vingers bij af te likken <i>Tiramisu-heaven for lovers of the cocoa and mascarpone</i>	
<b>Tartufo Bianco e Nero</b> .....	8,-	<b>Kaasplateau</b> .....	12,5*
Witte & Zwarte Truffel Ijs   Amaretto <i>Black &amp; White truffle ice cream with amaretto</i>		Harde, Zachte en Blauwe kazen <i>Cheese plate selection of soft, hard and blue cheese</i>	