

Starters

Salad with stir-fried shrimps 15,00
with a slightly spicy soy sauce

Carpaccio 14,50
with Parmesan and basil oil

Smoked chicken breast 11,00
with an orange chutney

Buffalo Burrata (V) 11,50
with lukewarm plum and honey

Autumn salad 14,50
with fried mushrooms, pecan nuts and Blue Wolvega cheese

Bread basket 7,50
with spreads

Soups

Tomato soup (Vegan) 6,50
from pomedori tomatoes with fresh herbs

Miso soup 6,50
with soy, bean sprouts and shiitake mushrooms

Drentse mustard soup (V) 6,50
with dry sausage and spring onion

Do you have an Allergy? Ask for our allergen menu.

Hunebed Highway menu

a 3-course surprise dinner for 45,00 (from 2 persons)

Main courses

Red mullet 28,50

steamed and served with hollandaise sauce

Pikeperch 29,50

with a smooth beurre blanc sauce

Tenderloin steak 200 grams 39,50

fried in butter

Talens schnitzel 23,50

with fried onion and mushrooms

Pork rib roast 25,50

with rosemary gravy

Pasta carbonara (V) 19,50

Falafel (Vegan) 17,50

fried and served with couscous and stir-fry vegetables

All main courses are served with hot vegetables, salad and matching potato garnish

Desserts

Dame Blanche 7,50

vanilla ice cream with warm chocolate sauce

After Eight parfait 7,50

with chocolate sauce

Green apple bavarois 9,50

with yoghurt ice cream and green apple pearls

Plum cake 9,50

with poached pear ice cream

Brown chocolate mousse with pumpkin spice 8,50

with a sweet pumpkin compote

Special coffee's

Irish Coffee 9,50

with Irish whisky

French Coffee 9,50

with French cognac

Marnissimo Coffee 9,50

with Grand Manier

Spanish Coffee 9,50

with Tia Maria

Mediterranean Coffee 9,50

with Likeur 43

One note per table