

STARTERS

Great to combine with our signature "Bread assortment Westerlee"

BREAD ASSORTMENT 'WESTERLEE'€ 5,⁵⁰

Freshly baked bread with tapenade, herb butter and a chutney of red onion

TARTARE OF SALMON € 12,⁵⁰

Smoked salmon with a dressing of white chocolate and a -20 degrees egg

VITELLO € 12,⁵⁰

Grilled veal escalope with a pineapple chutney

STUFFED MUSHROOMS€ 8,⁵⁰

With risotto

TASTING € 12,⁵⁰

Combination of our starters in four small portions

SOUPS

Great to combine with our signature "Bread assortment Westerlee"

CLEAR TOMATO BOUILLON€ 7,⁵⁰

With tiger shrimps (*Possible to order as a vegetarian soup*)

PUMPKIN SOUP€ 7,⁵⁰

With a cream of curry and crayfish (*Possible to order as a vegetarian soup*)

SOUP OF THE DAY€ 6,⁵⁰

Daily changing soup with fresh ingredients. Ask the staff for more information

WARM STARTERS

GRILLED SHRIMPS 5 pieces € 12,⁵⁰

Served with a small salad

CHORIZO CROQUETTES 3 pieces € 10,⁵⁰

Served with a small salad

RAVIOLI WITH SPINACH AND RICOTTA V... € 11,⁵⁰

Served as main course € 16,50

*Taste and enjoy the flavours
the Groningen region has to offer*

MAIN COURSES

SCHNITZEL ESCALOPE€ 14,⁵⁰

With unions and bacon

PORK TENDERLOIN € 18,⁵⁰

With a creamy mushroom sauce

BEEF TENDERLOIN € 19,⁵⁰

With béarnaise sauce

CONFIT DUCK € 21,⁵⁰

With a sauce of cherries

HALIBUT € 18,⁵⁰

With capers

FISH OF THE DAY € 17,⁵⁰

Daily changing dish with fresh ingredients. Ask the staff for more information

CHEESE FONDUE € 15,⁵⁰

Served with freshly baked bread and vegetables to dip

COCOTTE STUFFED WITH AUBERGINE CAVIAR.. € 18,⁵⁰

Risotto, spinach and brie cheese

EXTRA SIDE DISHES TO ORDER

FOR € 3,⁵⁰ EACH

- GREEN SALAD
- FRESHLY BAKED FRIES
- BREAD WITH HERB BUTTER

All of our main courses are served with a potato garniture and seasonal vegetables

Desserts

CHEESE PLATEAU€ 9,⁵⁰

4 different regional cheeses with fig bread

CREMA CATALANA€ 6,⁵⁰

Fresh dessert made of custard and karamalized sugar

HOMEMADE PARFAIT€ 7,⁵⁰

Ask the staff for today's flavour

TASTING€ 9,⁵⁰

Combination of sweets in four small portions

MENU DU CHEF

3 courses € 32,00

4 courses € 42,00

5 courses € 52,00

WINE PARING

3 glasses € 19,50

4 glasses € 26,00

5 glasses € 32,50

**Official wedding location, Parties, Ceremonies, Buffets,
Barbeques, Private dining, Meetings & Presentations**