



# MENUCARD

KITCHEN OPEN 17.30 - 21.00

## APPETIZERS



### Homemade Shrimp Croquettes

*On a fresh salad with lemon mayonnaise*

**Gruner Veltliner**

11

### Beef Carpaccio

*With Old Amsterdam Cheese, sun dried tomatoes and honey mustard vinaigrette*

10

### Stuffed Portobello

*With a salsa of cherry tomatoes and green asparagus*

9,75

### Bad Boekelo Platter

*A variety of home smoked treats*

**Grimbergen Hop Karakter/ Chardonnay**

15,5

### Duo of Salmon

*Gravlax and salmon in red beet with a crème fraiche*

**Chardonnay**

12,5

## CHEF'S FAVORITE

### A tender tournedos \*

*200 gram*

**Malbec**

31,5

### Oriental wok

*With rice, beef, oriental sauce and shiitake from 'Masselink'*

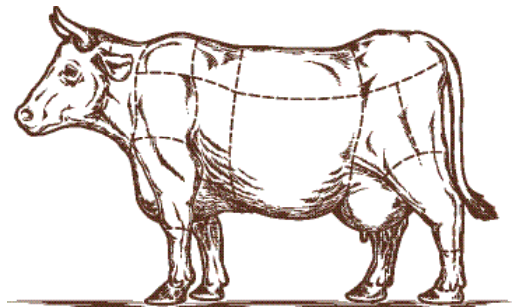
**Grimbergen Blond / Primitivo**

19,5

### Confitted guinea fowl supreme

*with tagliatelle in herb-garlic cream*

20



## VEGETARIEN

### Veggie wrap \*

*With vegetables and vegetarian chicken*

18

### Pulled veggie sandwich \*

*With coleslaw salad and barbecue sauce*

**Omer bier**

17

### Tagliatelle

*With artichokes, spinach and ricotta*

**Ramon Bilbao rosé**

18

## SOUP

### Twentse onion soup

*With a cheese crouton*

7,5

### Soup of the day

7,5

### Tomato soup

7,5

### Allergies?

If you have an allergy or other dietary restrictions, please let us know! For information about allergies, please ask our staff.



## SALADS

	<i>small   big</i>
<b>Chef's salad</b> <i>With grilled eggplant and roasted pepper   Beef, chicken of vega</i>	9,75 18,5
<b>Tuna Salad</b> <i>With Roseval potatoes and capers</i>	9,75 18,5
<b>Green couscous salad</b> <i>With green asparagus, scallion, avocado, arugula and pomegranate</i>	9,75 18,5

## ON THE SIDE

<b>Bread basket</b> <i>with herb butter and tapenade</i>	4,75
<b>Farm fries</b> <i>With mayonnaise</i>	4,75
<b>Warm vegetables</b>	4,5
<b>Fresh salad</b>	4,5

## GRILLED DISHES



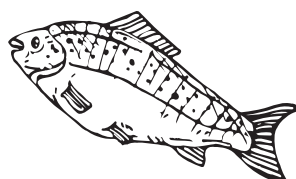
<b>Veal Rib Eye *</b> <i>200 gram</i>	20,5	<b>Saté of chicken *</b> <i>With peanut sauce, prawn crackers, atjar and onions</i>	19,5
<b>Runder Entrecote *</b> <i>200/300 gram</i>	23,5   26	<b>Lamb tenderlions *</b> <i>180 gram</i>	22
<b>&amp; Surf</b> <i>Accompanied by 5 gambas</i>	6,75	<b>Boekelo's grillburger *</b> <i>200 grams pure beef with cheese and bacon on a soft bulb from 'De Tukkerij'</i>	19,5



SAUCES: *Pepper sauce, Mushroom cream sauce, Barbecue sauce, Herb butter or Red Port sauce*

## FISH

<b>North Sea Cod fish *</b> <i>With white wine and chive sauce</i>	22
<b>Tagliatelle with gamba's</b> <i>With garlic-herb oil</i> <b>Chardonnay Viognier</b>	23
<b>Barramundi *</b> <i>With a citrus vinaigrette</i> <b>Sauvignon blanc</b>	20



## DESSERT

<b>Dame blanche</b> <i>Classic with hot chocolate sauce</i>	10
<b>Crème Brûlée</b> <i>Made of passionfruit with yoghurt ice-cream</i> <b>Muscat</b>	9
<b>Nut Gingersnap</b> <i>With hazelnut ice-cream and various nuts</i>	10
<b>Winter trifle</b> <i>With blueberries and bastogne bisquit</i>	9,5
<b>Cheese platter</b> <i>5 types of cheese with nut bread and apple syrup</i> <b>Port Tawny</b>	15,5

\* Above dishes are served with farm fries and warm vegetables

