

Lunch – Mittagessen (tot 18.00 uur)

Club sandwich – kip – ei – spek – roomkaas – mosterd € 12.00
 Club sandwich – chicken – egg – bacon – cream cheese – mustard
 Club Sandwich – Huhn – Ei – Speck – Frischkäse – Senf

Tosti uit de pan – ham – kaas € 7.50
 Toast – ham – cheese
 Toast – Schinken – Käse

Ciabatta pikante kip – champignon – paprika – pikante woksaus € 8.75
 Ciabatta spicy chicken – mushrooms – paprika – spicy wok sauce
 Ciabatta heißes Hähnchen – Pilzen – Paprika – heiße Woksoße

Baguette – zalm – roomkaas – yuzu crème € 9.50
 Baguette – salmon – crème cheese – yuzu crème
 Baguette – Lachs – Weichkäse – yuzu Creme

Focaccia – tomaten – basilicum – buffel mozzarella ✓ € 8.50
 Focaccia – tomato – basil – buffalo mozzarella ✓
 Focaccia – Tomaten – Basilikum – Büffelmozzarella ✓

Uitsmijter – ham – kaas – wit of bruin brood € 7.50
 Fried eggs – ham – cheese – white or brown bread
 Strammer-Max – Schinken – Käse – Weiß- oder Schwarzbrot

2 rundvlees kroketten – wit of bruin brood € 7.75
 2 beef croquettes – white or brown bread
 2 Rindfleisch Krokette – Weiß- oder Schwarzbrot

Flammkuchen op Elzasser wijze

Spek – ui – crème fraîche – rucola € 12.50
 Bacon – onion – crème fraîche – rocket lettuce
 Speck – Zwiebeln – Crème Fraîche – Rucola

Zalm – garnalen – crème fraîche – rucola € 12.50
 Salmon – shrimps – crème fraîche – rocket lettuce
 Lachs – Garnele – Crème Fraîche – Rucola

Mozzarella – tomaat – crème fraîche – rucola ✓ € 12.50
 Mozzarella – tomatoes – crème fraîche – rocket lettuce ✓
 Mozzarella – Tomaten – Crème Fraîche – Rucola ✓

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Maaltijdsalades – Meal salads – Mahlzeitsalate

<p><i>Gamba's – kruidenboter – yuzu crème</i> <i>Prawns – garlic butter – yuzu creme</i> <i>Gambas – Kräuter Butter – yuzu Creme</i></p>	<p>€ 14.75</p>
<p><i>Pikante kip – champignons – paprika – pikante woksaus</i> <i>Spicy chicken – mushrooms – paprika – spicy wok sauce</i> <i>Heißes Hähnchen – Pilzen – Paprika – Heiße Woksoße</i></p>	<p>€ 14.75</p>
<p><i>Caprese: tomaat – buffelmozzarella – pesto</i> ✓ <i>Caprese: tomato – buffalo mozzarella – pesto</i> ✓ <i>Caprese: Tomaten – Büffelmozzarella – Pesto</i> ✓</p>	<p>€ 14.75</p>

Soepen – Soup – Suppen

<p><i>Wild bouillon – Shi-i-take – bosui – tauge</i> <i>Game broth – Shi-i-take – spring onion – bean sprouts</i> <i>Wild Brühe – Shi-i-take – Frühlingszwiebel – Sojasprossen</i></p>	<p>€ 7.50</p>
<p><i>Pomodori tomatensoep croutons</i> <i>Pomodori tomato soup – croutons</i> <i>Pomodori-Tomatensuppe – Croutons</i></p>	<p>€ 5.75</p>
<p><i>Gepofte paprika – geitenkaas – bosui</i> ✓ <i>Popped paprika – goat cheese – spring unions</i> ✓ <i>Tauchte Paprika – Ziege Käse – Frühlingszwiebel</i> ✓</p>	<p>€ 5.75</p>

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Voorgerechten – Appetizers – Vorspeisen

<p><i>Steak tartaar (100 gram) – truffel crème – Parmezaan – olijfolie</i></p> <p>Steak Tartare – truffle cream – Parmesan cheese – olive oil</p> <p>Steak Tartar – Trüffel Creme – Parmesankäse – Olivenöl</p>	<p>€ 12.75</p>
<p><i>Burrata – tomaat – basilicum – olijfolie – pesto</i> ✓</p> <p>Burrata – tomato – basil – olive oil – pesto ✓</p> <p>Burrata – Tomaten – Basilikum – Olivenöl – Pesto ✓</p>	<p>€ 11.75</p>
<p><i>Carpaccio van hertenbief – truffel crème – Parmezaan – olijfolie</i></p> <p>Carpaccio of deer – truffle cream – Parmesan cheese – olive oil</p> <p>Carpaccio von Hirsch – Trüffel Creme – Parmesankäse – Olivenöl</p>	<p>€ 12.00</p>
<p><i>Gerookte zalm – Yuzu crème – Venkel</i></p> <p>Smoked salmon – Yuzu crème – fennel</p> <p>Geräucherter Lachs – Yuzu crème – Fenchel</p>	<p>€ 11,75</p>

Hoofdgerechten – Main dishes – Hauptgerichte

<p><i>Parkhotel burger – 100% mals Rundvlees – spek – ui – Cheddar</i></p> <p>Parkhotel Burger – 100% tender beef – bacon – onion – cheddar</p> <p>Parkhotel Burger – 100% weich Rindfleisch – Speck – Zwiebeln – Cheddar</p>	<p>€ 18.50</p>
<p><i>Tortellini – ricotta – spinazie – tomaat – Parmezaan – olijfolie</i> ✓</p> <p>Tortellini – ricotta – spinach – tomato – Parmesan cheese – olive oil ✓</p> <p>Tortellini – Ricotta – Spinat – Tomate – Parmesankäse – Olivenöl ✓</p>	<p>€ 17.75</p>
<p><i>Spies kippendijen – satésaus – atjar – kroepoek</i></p> <p>Skewer chicken thighs – satay sauce – atjar – prawn crackers</p> <p>Spies Hähnchen Schenkel – Erdnusssoße – Atjar – Krabben Brot</p>	<p>€ 17.50</p>
<p><i>Tournedos – rode wijn jus</i></p> <p>Beef tenderloin – red wine gravy</p> <p>Tournedos – Rotweinsouße</p>	<p>€ 29.50</p>
<p><i>Vangst van de dag – seizoensgroenten</i></p> <p>Catch of the day – seasonal vegetables</p> <p>Fang des Tages – Gemüse der Saison</p>	<p>€ 23.50</p>
<p><i>Hertenbief – rode kool – aardappelmousseline – stoofpeer</i></p> <p>Venison – redcabbage – potato muslin – stewed pear</p> <p>Hirsh – Rotkohl – Kartoffel Musselin – geschmorte Birne</p>	<p>€ 24.50</p>

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Desserts

<i>Kaasplank – kletzenbrood – honing – rucola</i> Cheese platter – rich fruit loaf – honey – rocket lettuce Käse platte – Kletzenbrot – Honig – Rucola	<i>€ 9.50</i>
<i>Scroppino: vodka – citroenijs – Prosecco</i> Scroppino: vodka – lemon ice cream – Prosecco Scroppino: Vodka – Zitronen Eis – Prosecco	<i>€ 6.50</i>
<i>Karamel cheesecake – mandarijn – popcorn</i> Caramel cheesecake – mandarin – popcorn Karamell Käsekuchen – Mandarinen – Popcorn	<i>€ 8.75</i>
<i>Affogato: Bourbon vanille roomijs – espresso</i> Affogato: Bourbon vanilla ice cream - espresso Affogato: Bourbon Vanille Eis – Espresso	<i>€ 6.00</i>

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Keuzemenu € 27.50

Voorgerechten – Appetizers – Vorspeisen

<i>Gepofte paprika soep – geitenkaas – bosui</i> ✓	€ 5.75
<i>Popped paprika soup – goat cheese – spring unions</i> ✓	
<i>Tauchte Paprika Suppe – Ziege Käse – Frühlingszwiebel</i> ✓	
<i>Of</i>	
<i>Carpaccio van Hertebief – truffel crème – Parmezaan</i>	€ 12.00
<i>Venison carpaccio – truffle crème – Parmesan cheese</i>	
<i>Carpaccio von Hirsch- Trüffelcreme – Parmesankäse</i>	
<i>Of</i>	
<i>Gerookte zalm – Yuzu crème – Venkel</i>	€ 11,75
<i>Smoked salmon – Yuzu crème – fennel</i>	
<i>Geräucherter Lachs – Yuzu crème – Fenchel</i>	

Hoofdgerechten – Main dishes – Hauptgerichte

<i>Merluza – saffraan beurre blanc – seizoensgroenten</i>	€ 17.50
<i>Merluza – saffron beurre blanc – seasonal vegetables</i>	
<i>Merluza – Safran beurre blanc – Saison Gemüse</i>	
<i>Of</i>	
<i>Thaise kippendijen spies – kokos curry saus</i>	€ 18.50
<i>Thai Skewer chicken thighs – coconut curry sauce</i>	
<i>Thai Hühnerschenkel Spieß – Kokonuß currysoße</i>	
<i>Of</i>	
<i>Tortellini – ricotta – spinazie – tomaat – Parmezaan – olijfolie</i> ✓	€ 17.75
<i>Tortellini – ricotta – spinach – tomato – Parmesan cheese – olive oil</i> ✓	
<i>Tortellini – Ricotta – Spinat – Tomate – Parmesankäse – Olivenöl</i> ✓	

Desserts

<i>Parfait van Bastogne – krokante noten – mandarijn</i>	€ 7.75
<i>Parfait of Bastogne cookies – crispy nuts – mandarin</i>	
<i>Parfait von Bastogne Kekse – Knusprige Nüsse – Mandarinen</i>	
<i>Of</i>	
<i>Crème brûlée – chocolade crumble – vanille ijs</i>	€ 7.50
<i>Crème brûlée – chocolate crumble – vanilla icecream</i>	
<i>Crème brûlée – schokolade bröckeln – Vanille eis</i>	
<i>Of</i>	
<i>Koffie of thee – bonbons</i>	v.a. € 4.50
<i>Coffee or tea – chocolates</i>	
<i>Kaffee oder Tee – Pralinen</i>	

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