

If you have any allergies or diet tell our collaborators!

LUNCHMENU VESTDIJK47 (order until 17.00)

NEW ZEALAND PIE

chicken & mushroom **OR** vegetarian ratatouille

8.5

HOT DOG V47 STYLE

pickle / jalapeno / fried onion / musterd / cheddar / ketchup

10.5

IBERICO PORK ON TOAST

brioche / tomato salsa / olive oil

14.5

BLT CLUBSANDWICH

bacon / lettuce / tomato / fries

15.5

CEASAR SALADE

roasted chicken **OR** smoked salmon / marinated green olives / Parmesan cheese

16.5

SALAD CARPACCIO

Truffle cream / pine nuts / Parmesan cheese

16.5

SUNNY SIDE UP V47

fried eggs / sough dough bread / siege of your choice (bacon, cheese, roast beef, ham)

13.5

PLAT DU JOUR

fish-, meat or vegetarian / fries / salad

23.5

CHICKEN SATE

peanut sauce / fried onions / fries / salad

18.5

APPLE PIE

vanilla sauce / whipped cream

5.75

CHOCOLADE PIE

changing pie of the season

5.75

CHEESE PLATTER

nuts – raisinbread / garnitures

14.5

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MENU VESTDIJK 47
(SURPRISE MENU OF OUR CHEF)

MENU VESTDIJK47	2 COURSES	30.00
MENU VESTDIJK47	3 COURSES	35.00
MENU VESTDIJK47	4 COURSES	43.50
MENU VESTDIJK47	5 COURSES	49.50

(Assortment of cheeses instead of dessert €4.50 p.p.)

WINE ARRANGEMENT MENU VESTDIJK 47

(One appropriate glass with each course)

WINE ARRANGEMENT 2 COURSES	15.00
WINE ARRANGEMENT 3 COURSES	22.50
WINE ARRANGEMENT 4 COURSES	30.00
WINE ARRANGEMENT 5 COURSES	37.50

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STARTERS:

LOBSTER

green apple / mango / tomato

22.5

GAMBA

couscous / mango / chorizo

16.5

HASS AVOCADO

yuzu / carrot / truffle potato

14.5

VEAL NECK

carrots / 5 spices / parsnip

16.5

CARPACCIO OF BEEF

brioche / truffle / Parmesan / aceto - balsamic

16.5

MAINCOURSES:

HAKE FILLET

razor clam / fennel / cardamom

24.5

SEABASS

risotto / beet root / corn

24.5

DRY AGED RIBEYE

red onions / celeriac structures

30.5

GRASSLAND BEEF ENTRECÔTE

lovage / flat beans / bell pepper

24.5

SUKADE

mushroom / own gravy / potato

24.5

PLAT DU JOUR

fish-, meat or vegetarian course / fries / salad

23.5

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HEALTHY EN WELLBEING:

MEAL SALAD ± 550 CALORIES

avocado / nuts / red onion / basil vinaigrette

17.5

COUSCOUS ± 460 CALORIES

roasted vegetables / truffle / poached egg

17.5

CRISP TORTILLA ± 620 CALORIES

pomegranate / avocado / corn / yoghurt

17.5

CATCH OF THE DAY EN PAPILOTE ± 500 CALORIES

several fine vegetables / white wine / roseval potato / basil vinaigrette

23.5

SIDE DISHES:

ROASTED VEGETABLES

5

FRIED POTATOES

5

RISOTTO

5

COUSCOUS

5

HOME MADE FRIES

5