





biologisch culinair  
lokaal  
verantwoord  
spa cuisine  
sanadome

## Voorgerechten

### Starters

- Shetland zalm** € 16,00  
Tartaar, crème fraîche, bieslook, mesclun  
Shetland salmon, tartar, crème fraiche, chive, mesclun
-  **Tonijn** € 19,00  
Gegrild, paprika, olijven, rode ui, kropsla  
Tuna, grilled, red pepper, olives, red onion, lettuce
- Ierse O'Sullivan's carpaccio** € 15,00  
Oosters, bosui, koriander, sesam, zwarte peper  
Irish O'Sullivan's carpaccio, oriental, spring onion, coriander, sesame, black pepper
- Eendenborst** € 14,00  
Gerookt, mango chutney, komkommer  
Breast of duck, smoked, mango chutney, cucumber
-  **Gruyère salade** € 14,00  
Gruyère, bleekselderij, pijnboompitten, walnotenolie, mesclun  
Gruyere salad, Gruyère, celery, pine nuts, walnut oil, mesclun
-  **Kruiden Crostini** € 14,00  
 Rucola, geroosterde groenten, ricotta crème  
Herb crostini, rocket, roasted vegetables, ricotta cream

## Soepen


### Soups


-  **Runderbouillon** € 8,00  
Iers rundvlees, kruiden, zomergroenten  
Beef broth, Irish beef, herbs, summer vegetables
-  **Jonge bladspinazie** € 9,00  
Zomertruffel, verse geitenkaas  
Young spinach, summer truffle, fresh goat cheese
- Hollandse strandkrab** € 10,00  
Bisque, noordzee garnalen, soldaatjes, rouille  
Dutch shore crab, bisque, North sea shrimps, croutons, rouille

flow

# Tussengerechten

## Warm starters

 **Gamba's** € 14,00  
Pittig, krokante noedels, currysaus, koriander  
*Prawns, spicy, crispy noodles, curry sauce, coriander*

 **Papardelle** € 14,00  
Andijvie, olijven, kappertjes, pijnboompitten  
*Papardelle, endive, olives, capers, pine nuts*

**Duif** € 15,00  
Gebakken, maïs, quinoa, rode port  
*Pigeon, pan fried, corn, quinoa, red port*

## Vis


### Fish


**Kreeft** € 36,00  
Béarnaise saus, spinazie, pasta  
*Lobster, sauce béarnaise, spinach, pasta*

**Shetland zalm** € 25,00  
Gegrild, kruiden, choronsaus  
*Shetland salmon, grilled, herbs, sauce choron*

**Hollandse schol** € 24,00  
Gebakken, citroen, boter, peterselie  
*Dutch plaice, pan fried, lemon, butter, parsley*


 **Kabeljauw** € 26,00  
Geroosterd, antiboise  
*Cod, Roasted, antiboise*

 Gezond gerecht met minder calorïën  
*Healthy dish with less calories*

 Vegetarisch gerecht  
*Vegetarian dish*


# Vegetarisch

## Vegetarian

 **Lasagne** € 19,00  
Geroosterde groenten, mozzarella, tomatensalsa  
*Lasagna, roasted vegetables, mozzarella, tomato salsa*

**Fritto misto** € 19,00  
Aubergine, courgette, paddenstoelen, limoenmayonaise  
*Fritto misto, egg plant, zucchini, mushrooms, lime mayonnaise*

**Crottin de Chavignol** € 19,00  
Gebakken, kruidenpanade, aceto balsamico reductie  
*Crottin de Chavignol, pan fried, herb panache, balsamic vinegar reduction*

 **Courgetteflan** € 19,00  
Brandnetelkaas, macadamia, tijmhoning  
*Zucchini flan, nettle cheese, macadamia, thyme honey*


## Vlees

### Meat

**Kalfsentrecôte** € 26,00  
Gekonfijt, gegrild, groene asperges, tuinboontjes  
*Veal sirloin steak, confit, grilled, green asparagus, beans*

**Iers O'Sullivan's lam** € 28,00  
Sukade, lamsrack, ratatouille, linzen  
*Irish O'Sullivan's lamb, lamb stew, rack of lamb, ratatouille, lentils*

**Ierse O'Sullivan's tournedos** € 32,00  
Geroosterd, zomertruffel, saucijs, sjalot  
*Irish O'Sullivan's tournedos, roasted, summer truffle, sausage, shallot*

 **Poulet noir** € 22,00  
Gestoomd, Aziatisch, gember, soya, rijst  
*French free range chicken, steamed, Asian, ginger, soy, rice*