

DINNER MENU

Soups

Onion soup	€ 6,50
Lobster soup	€ 7,95
Tomato soup	€ 6,50

Hot and cold appetizers

Bread with Koekenbierdip (garlic sauce) and garlic butter	€ 3,95
Carpaccio with Parmesan cheese, pine nuts, and truffle mayonnaise	€ 10,95
Gambas pil pil (original spanish way with garlic oil)	€ 10,95
Shrimp cocktail (dutch shrimps served with cocktail sauce)	€ 13,95
Gravlax with crème fraîche, dill mayonnaise and toast	€ 11,25
Plate " Koekenbier " (tasting of little appetizers from our menu)	€ 15,45
Tuna carpaccio papadum served with wasabi mayonnaise and sweet and sour cucumber	€ 12,95
Oven baked mushrooms served with cheese au gratin	€ 8,95
Tarte flambée topped with bacon, onion, cheese and crème fraîche	€ 8,95
Tarte flambée topped with brie, walnoot, spinach, honey and sundried tomatoes	€ 8,10
3 bruschettas (gravlax, mozzarella-tomato and carpaccio)	€ 9,95

Main course salads

Goat cheese with honey, walnuts, apple and balsamic dressing	€ 13,25
Carpaccio with Parmesan cheese, pine nuts and truffle mayonnaise	€ 13,25
Piri piri chicken salad	€ 13,25
Salad Koekenbier (with several kinds of fish)	€ 15,15

Several main courses

Hamburger Sandwich " Koekenbier " with cheese, bacon, fried egg, lettuce etc.	€ 15,45
Wiener schnitzel (lamb) with sauce at choice ** and vegetables	€ 19,40
Spareribs sweet ,spicy or half sweet/ half spicy	€ 18,35
Chickensaté (250 gram) with peanut sauce and fried onions	€ 16,25

Fish courses

Slip soles (3 pieces) with remoulade sauce and vegetables	€ 20,45
Oriental-styled salmon (with crust of sesame seeds, wasabi and soya sauce)	€ 18,35
Baked mussels grated with cheese and breadcrumbs	€ 15,15
Sole with with fried parsley and capers	€ price of the day

Vegetarian – and pasta courses

Vegetarian pasta with tomato, mozzarella and pesto	€ 15,25
Oriental-styled chicken pasta with (spicy)	€ 16,20
Salmon pasta with spinach, cream sauce and sundried tomato	€ 17,35
Vegetarian burger with cheese, onion, egg and spicy sauce	€ 14,55
Vegetarian satay with fried onion and peanut sauce	€ 14,50
Cheese fondue (blue cheese or regular) with bread and crudités	€ 17,10 or 19,75



Dishes from our hot stone

“ Stone grill in the big way “

All of the following dishes are served raw on a 340 degrees preheated stone.

You determine the way your meat is cooked (medium, red or well done) and the meat remains hot at all times.

BE THE ULTIMATE CHEF

<i>Lady steak (160 gram) with sauce at choice **</i>	€	18,95
<i>Black Angus steak (200 gram) with sauce at choice **</i>	€	20,95
<i>Surf en turf (Black Angus steak with gamba's)with sauce at choice **</i>	€	24,65
<i>Fred Flintstone (chicken, pork ,steak)with sauce at choice**(only from the stone)</i>	€	22,50
<i>Pork tenderloin with sauce at choice **</i>	€	16,75
<i>Black Angussaté, with peanut sauce</i>	€	21,00

For guests with a big appetite

<i>T-Bone steak XXL (500 gram) with sauce at choice ** (only from the stone)</i>	€	34,10
<i>Ribeye XXL (350 gram) with sauce at choice **</i>	€	25,75
<i>Black Angus steak XXL (300 gram) with sauce at choice **</i>	€	31,25

*** 1 Sauce at your choice are pepper-, mushroom-, stroganoff sauce , fried onions/ bacon/ mushrooms or cold garlic and cocktail sauce. Extra Sauce € 2,25*

All main courses will be served with fries and salad

!! IF YOU PREFER THE ABOVE DISHES TO BE PREPARED IN THE KITCHEN, WE HANDLE AN ADDITIONAL CHARGE OF € 2,- PER DISH !!

Extra's

<i>Roasted roseval potatoes with thyme, rosemary and olive oil</i>	€	3,75
<i>Warm vegetables of the day</i>	€	3,75