

BRGRS N STEAKS

FEELING HOME, BEING AWAY FROM HOME

BITES

FRESHLY BAKED BREAD SPELT BREAD 3 TOPPINGS	5
OVEN BAKED FOCACCIA POMODORI TOMATO PESTO	6
CRUDITÉ WITH YOGHURT-HERBS DIPPING CARROT CUCUMBER CELERY	6

SOUPS N STARTERS

CELERIC SOUP VEGETARIAN, WITH DRIED SERRANO HAM OF MACKAREL	7
SEAFOOD CHOWDER COD FILLET MUSSELS PRAWNS	11
BEETROOT TARTARE BEETROOT WATER CRESS 64C EGG YOLK	9
CAESAR SALAD SALAD GRILLED CHICKEN DUTCH OLD CHEESE EGG TOMATO	12
DUTCH SHRIMP CROQUETTES SHRIMP CROQUETTES MUSTARD MAYONNAISE	12
VITELLO MACARELLO SLOWLY COOKED VEAL LOIN MACKEREL MAYONNAISE SWEET AND SOUR SCALYCAP	13
RILETTE OF DUCK CHICORY ESCAROLE PRESERVED BLACKBERRIES	15
WILD BOARPATÉ WILD BOAR CHICORY ESCAROLE ORANGE-ANISE COMPOTE	12

RUN OF THE HOUSE BURGERS

PREPARED EXCLUSIVELY FOR NOVOTEL

LIMOUSIN KLING BURGER, 180 GRAMS	20
BEEF BURGER FRIED ONIONS BACON LETTUCE MAYONNAISE TOMATO PICKLE HOMEMADE KLING SAUCE FOCACCIA BREAD	

Originated from the Tartars, who would put meat under their horse's saddle to ensure the meat would become tender and could be eaten raw, came the "steak tartar". Emigrants from Hamburg took this with them to America. This created the hamburger; not of one piece, but ground meat pressed into a disc. Proudly provided by local butcher Pieter Kling.
BEER SUGGESTION:: AMSTEL BOCK

GORGONZOLA BURGER	20
50/50 BURGER GORGONZOLA CHEESE FRIED ONION PITA BREAD <i>BEER SUGGESTION:: JOPEN MOOIE NEL I.P.A.</i>	

DUTCH SEAWEED BURGER (V)	18
ROYAL KOMBU SEAWEED SEA LETTUCE SESAME BUN TOMATO ICEBERG LETTUCE SEASAUCE	

It comes out of the sea, needs sunlight to grow and is one of the most powerful plant on the planet. Correct, it is seaweed. The Royal Kombu in this burger is grown by Rebecca en Jennifer from sustainable seaweed farm Zeewaar in National Parc Oosterschelde.
BEER SUGGESTION:

ALL BURGERS ARE SERVED WITH STEAKHOUSE FRIES



DESERTS

HOMEMADE CHOCOLATE MOULLEUX FOREST FRUIT ICE-CREAM WHIPPED CREAM <i>WINE SUGGESTION:</i>	9
TARTE TARTIN FROM PEAR & CARDAMOM PEAR YOGHURT ICE-CREAM <i>WINE SUGGESTION:</i>	8
FOREST FRUIT CHEESECAKE HOT PRESERVED FOREST FRUIT <i>WINE SUGGESTION:</i>	8
GIN-TONIC WATERMELON CARPACCIO WATERMELON GIN CURD CHEESE HONNY CRESS	8
DUTCH CHEESE PLATTER ROTTERDAM MATURED CHEESE GORGONZOLA CHARENTES CAMEMBERT NUT-FIGBREAD DRIED FRUIT ACETO CREMA HONEY <i>WINE SUGGESTION: PEDRO XIMENEZ PORT</i>	12

STEAKS 'N MORE

GRILLED SIRLOIN STEAK SIRLOIN CARAMELIZED CELERIC BAKED POTATO DICES SMOKED GARLIC SAUCE <i>WINE SUGGESTION:</i>	24
MAGRET DE CANARD DUCK BREAST SWEET POTATO MOUSSELINE GINGER STYLED BRUSSEL SPROUTS TARRAGON SAUCE <i>WINE SUGGESTION:</i>	20
VENISON FILLET VENISON RED CABBAGE WITH APPLE JERUSALEM ARTICHOKE CREAM GINGERBREAD SAUCE <i>WINE SUGGESTION:</i>	29
PORK TENDERLOIN ROLLED ROAST PORK SERRANO HAM STEWED PEAR MASHED POTATOES <i>WINE SUGGESTION:</i>	19
SALMON SOUS VIDE SALMON STEAMED SEA LAVENDER BAKED POTATO DICES BEURRE NOISETTE FOAM <i>WINE SUGGESTION:</i>	25
RED MULLET RED MULLET LEAK MASHED POTATOES WHITE WINE SAUCE <i>WINE SUGGESTION:</i>	18
CREAM CHEESE RISOTTO (V) RISOTTO SEA LAVENDER PUMPKIN PUFFED TOMATO <i>WINE SUGGESTION:</i>	16
PASTA BOLOGNAISE MINCHED MEAT TOMATO GARLIC BASIL <i>WINE SUGGESTION:</i>	16

ALL PRICES INCLUDE SERVICE AND V.A.T. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS ABOUT ALLERGIES.