



PROEVERIJ

dinner menu

5 COURSE TASTING 48.50 P.P.

You can choose from various delicious dishes per course, possibly with free fries and mayonnaise with one course of your choice (sweet potato fries +2.50).

If you want fries with multiple courses, you will be charged:

- Fries & mayonnaise: 4.50
- Sweet potato fries and truffle mayonnaise: 6.00



Hot dishes can be ordered during rounds 2, 3 and 4 and until 10:30 PM. Dishes can also be ordered separately. The prices are listed with the courses.

NICE TO START WITH

Break bread with herb butter and aioli	7.00	
Half bread with herb butter and aioli	4.00	
Pata negra from Iberico(matured for 24 months)- 75 grams	15.00	
Olives	6.50	
Serrano ham croquettes with smokey bacon mayonnaise (per piece)	1.50	

NICE TO END WITH (Seperate dish: 8.50)

CAFE GOURMAND	
coffee or tea / three different treats	
THREE CHEESES	
three varying cheeses / fig toast / syrup	
CARAMEL MOUSSE	
dark chocolate / vanilla ice cream / chocolate chip cookie / vanilla sauce	
PISTACHIO BAVAROIS	
chocolate ice cream / crumble	
ESPRESSO MARTINI DESSERT	
monchou cream / espresso martini foam / almond ice cream	

STARTERS

(Seperate dish: 12.00)

CARPACCIO



seed mix / aged cheese / sun-dried tomato / truffle mayonnaise

SEA BASS



tartare / ajo Blanc / herb cream cheese / smoked almond / herb oil / white grapes

OX SAUSAGE



fried black pudding / apple / red port vinaigrette / sweet and sour vegetables / piccalilly

PIKE PERCH



roasted / sauerkraut / various preparations of celeriac / miso

TUNA TATAKI



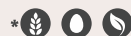
pizza / wasabi mayo / furikake / wakame / edamame / bonito flakes

TRUFFLE CROQUETTES



chicory salad / truffle mayonnaise / arugula

SHAKSOUKA



sauce of tomato / chili pepper / pepper / onion / poached egg / garlic bread

SOUP

(Seperate dish: 7.00)

BISQUE



scampi / rouille / brioche

TOMATO SOUP



herbal oil / soup vegetables

SEASONAL SOUP



ask one of our employees about it

WARM DISHES

(Seperate dish: 15.00)

BEEF STEAK



potato rösti / herb salad / pani puri / béarnaise sauce

DEER DUO



steak / stew / sprouts / hazelnut / hete bliksem / smoked
bacon / gravy enriched with gingerbread and amaretto

PORK BELLY



mini corn / corn on the cob / popcorn / veal gravy with
barbecue sauce



COD

kibbeling / carrot puree / marinated carrot / quinoa / beurre
blanc with carrot juice



DUCK

duck leg / spaetzle / seasonal vegetables



CHICKEN SATE

atjar / prawn crackers / satay sauce / onions / seroendeng



CELERIAC PIE

roasted / szechuan / green asparagus / roasted corn / angel
hair / cashew



LANGOUSTINE

orzo / shrimp / salsa verde



SALMON FILLET

baked on bread / red cabbage atjar / mussels in herb sauce



MUSHROOM STEW

puff pastry / beer syrup / fennel-onion compote

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MEAL SIZE SALADS

All salads are made with tomato, cucumber, snow peas and haricoverts and are served with a (possibly gluten-free) bread and herb butter.

CARPACCIO	18.50	  
seed mix / aged cheese / sun-dried tomato / truffle mayonnaise		
TUNA TATAKI	21.50	    
parika piperade / tomato mayonnaise / pearl couscous		
BURRATA	19.50	    
salad with cherry tomato / balsamic vinegar / peach / Parma ham		
GOAT CHEESE	19.50	   
nuts / raspberry dressing / peach		
CRISPY CHICKEN	19.50	  
sweet chili / aged cheese / bacon / egg		

We use icons to show you which dishes are vegetarian and/or which allergens are contained in our dishes. A * to the left of an icon means that it is possible to order a dish vegetarian or allergen-free.



egg



shellfish



lactose



fish



corn



gluten



peanuts



nuts



soy



sesame



lupine



celery



mustard



sulfite



wheat



vegetarian

LE VERRE XL

Grab a delicious Le Verre XL, served with warm vegetables and fries with mayonnaise (sweet potato fries +2.50).

RIBEYE(+/- 300 GRAMS)	33.50	
mini corn / corn on the cob / popcorn / veal gravy with barbecue sauce		
SPARE RIBS	23.50	   
smokey barbecue sauce / aioli		
BEEF STEAK	25.50	  
potato rösti / herb salad / pani puri / béarnaise sauce		
SALMON FILLET	26.50	   
baked on bread / red cabbage atjar / mussels in herb sauce		
DEER DUO	29.50	     
steak / stew / sprouts / hazelnut / hot lightning / smoked bacon / gravy enriched with gingerbread and amaretto		
LANGOUSTINE	26.50	 
orzo / shrimp / salsa verde		
COD	25.50	  
kibbeling / carrot puree / marinated carrot / quinoa / beurre blanc with carrot juice		
CELEBERART TART	23.50	   
roasted / szechuan / green asparagus / roasted corn / angel hair / cashew		
CHICKEN SATE	19.50	      
atjar / satay sauce / prawn crackers / onions / seroendeng		
FISH & CHIPS	20.50	   
fried delicacies / fries / remoulade / burnt lemon		
HAMBURGER LE VERRE	18.50	    
ketchup / bacon / pickle / cheddar / onion rings / brioche bun		