



PROEYERIJ

dinner menu

5 COURSE TASTING 49.50 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. 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	
Truffle fuet 70 grams	7.50	
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	
TIRAMISU churros / crumble / ice cream / chocolate	
MANGO AND PASSION FRUIT CHEESECAKE mango madeleine / passion fruit gel / passion fruit sorbet ice cream	
STRAWBERRY ROMANOFF fresh strawberries / strawberry sorbet ice cream / romanoff sauce	

STARTERS

(Seperate dish: 12.00)

CARPACCIO

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



IBERICO CHEEK

prawn / pumpkin / pumpkin seeds / mango and red pepper vinaigrette



SALMON

gravad lax / beetroot ball / yellow beet tartare / dill / aceto balsamic dressing



SEA BASS

roasted / crispy sushi rice / black sesame ice cream / cucumber pearls / sesame mayonnaise



TOM KHA KAI MOUSSE

marinated radish / coconut pearls / radish / daikon / yellow curry mayonnaise / red pepper prawn crackers



STEAK TARTARE

fried egg yolk / crispy capers / herb salad / mustard mayonnaise / toasted brioche



GOAT CHEESE CREME CATALANA

carrot jam / red port vinaigrette / carrot gel / sweet and sour carrot / smoked almond



SOUP

(Seperate dish: 7.00)

BISQUE *(additional charge 1.50)*

shrimp / 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

lobster foam / zucchini / potato cream / mussel / fondant potato



REDFISH FILLET

tomato salsa / roasted cherry tomato / saffron prawn crackers / parmesan gnocchi



TACOS

minced beef / corn / diced tomatoes / cheddar / kiwi and jalapeño salsa



RENDANG

waffle / red pepper / spring onion / oriental mayonnaise / red cabbage salad / seroendeng



LINGUINE

pasta / crispy and creamy salsify / herb salad / nuts



TUNA STEAK

roasted / fried anchovies / pearl couscous / bimi / beurre blanc of dashi sesame and soy sauce



LAMBDUO

lamb fillet / kofte / harissa gravy / cream of peas and mint



ERINGII MUSHROOM

mushroom flan / fried eringii / spinach / creamy sauce enriched with porcini mushrooms



FEATHERSTEAK

slowly cooked and fried / melousse onions / herb puree / roasted shallot gravy / green herb oil



CHICKEN SATE

atjar / satay sauce / prawn crackers / onions / seroendeng



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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		
CEASAR SALAD	19.50	   
romaine lettuce / bacon / egg / anchovies / croutons / parmesan cheese / chicken fillet / Caesar dressing		
BURRATA	19.50	   
salad with cherry tomato / balsamic / 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)	34.50	  
melousse onions / herb puree / roasted shallot gravy / green herb oil		
SPARE RIBS	24.50	   
smokey barbecue sauce / aioli		
BEEF STEAK	25.50	   
lobster foam / zucchini / potato cream / mussel / fondant potato		
TUNA STEAK	27.50	      
roasted / fried anchovies / bimi / pearl couscous / beurre blanc of dashi sesame and soy sauce		
FEATHERSTEAK	26.50	  
slowly cooked and fried / melousse onions / herb puree / roasted shallot gravy / green herb oil		
LAMB DUO	29.50	  
lamb fillet / kofte / harissa gravy / cream of peas and mint		
REDFISH FILLET	25.50	   
tomato salsa / roasted cherry tomato / saffron prawn crackers / parmesan gnocchi		
LINGUINE	23.50	    
pasta / crispy and creamy salsify / herb salad / nuts		
CHICKEN SATE	20.00	      
atjar / satay sauce / prawn crackers / onions / seroendeng		
FISH & CHIPS	20.50	   
fried delicacies / fries / remoulade / burnt lemon		
HAMBURGER LE VERRE	19.50	    
ketchup / bacon / pickle / cheddar / onion rings / foccacia		