



PROEVERIJ

dinner menu

5 COURSE TASTING 40.00 P.P.

Per course you can choose from various delicious dishes, possibly with free fries and mayonnaise with on course of your choice (sweet potato fries + 2.00).
If you want fries with several courses, these will be charged:

- Fries & mayonnaise 3.50
 - Sweet potato fries & truffle mayonnaise: 5.00
- *

*

*

*

*

*

Warm dishes can be ordered during the first 4 rounds and until 10.30 PM. Dishes can also be ordered separately. The prices are listed with the courses.

NICE TO START WITH

8-piece breaking bread with herb butter and aioli	7.00	*
4-piece breaking bread with herb butter and aioli	4.00	*
Pata Negra (aged for 24 months)- 50 grams	10.00	

NICE TO END WITH (Single dish: 7.00)

PASSION FRUIT AND BANANA	
bacon biscuit / passion fruit sorbet / marinated banana / merengue	
BABA	
grand marnier / mandarin sorbet / compote / coffee gel	
SORBET	*
three types of sorbet ice cream / fresh fruit / whipped cream	
DAME BLANCHE 2.0	
vanilla parfait / cocoa gel / chocolate sauce / vanilla cream / whipped cream	
THREE CHEESES	
three varying cheeses / fig toast / apple syrup	
CAFE GOURMAND	
coffee or tea / three different changing delicacies	

STARTERS

(Single dish: 10.00)

BEEF CARPACCIO   
seed mix / truffle mayonnaise / parmesan cheese /
sun-dried tomatoes

PORK BELLY      
mustard mayonnaise / tomato / chive crumble

TATAKI     
beef / ice cream pastille of red onion / sesame / wasabi mayonnaise

SALMON    
pickled / basil mayonnaise / Chioggia beet / cucumber /
basil panna cotta

TUNA     
flammkuchen / fried onion / balsamic vinegar / tomato compote /
arugula

RENDANG CROQUETTE     
salad of sushi rice / mini pak choy / Szechuan ginger cream /
seroendeng

REDFISH   
carrot espuma / purple carrot gel / sweet and sour carrot /
carrot sponge cake

SOUP

(Single dish: 7.00)

BISQUE     
scampi / rouille / brioche

TOMATENSOEP   
kruidenolie / soepgroenten

SEIZOENSSOEP
vraag ernaar bij één van onze medewerkers

WARM DISHES

(Single dish: 13.00)

BEEF STEAK   
new potatoes / corn / vanilla / red port sauce

SMALL SOLE FISH    
remoulade / potato mousseline / lemon / chives

CATFISH   
cream of pointed cabbage and curry / gremolata

CORN SPARERIB    
corn on the cob / spicy mayonnaise / spring onion / sweet potato
fries / yogurt

CAULIFLOWER STEAK    
pomegranate / cashew nut cream / sweet and sour / roasted

SEA BASS    
radishes / crumble of salted lemon / coral tuille / beurre blanc of
verjuice

PORK RIBROAST 
Amsterdam onions / meloes onions / roasted shallot gravy

GAMBA    
yellow curry flan / celery / wonton wrapper / orzo / baharat oil

CHICKEN SATE      
atjar / prawn crackers / satay sauce / onions / seroendeng

TRUFFLE RISOTTO    
parmesan cheese / mushrooms / herb oil

PLAICE FILLET     
tarragon butter / stewed leek / black olive crème brûlée

BUTTER CHICKEN    
lemon / waffle / thigh fillet / broccoli cream / bimi

MEAL SALADS

All our salads are made with tomato, cucumber, sugar snap peas and are served with a bread roll (optional gluten-free) and herb butter.

CARPACCIO	18.50	  
seed mix / parmesan cheese / sun-dried tomato / truffle mayonnaise		
BAKED GOAT CHEESE	17.50	 *  
fig compote / nut mix		
WARM BRIE / PULLED CHICKEN PESTO	18.50	 *  
nut mix / raspberry coulis		
TUNA TATAKI	19.50	  
Oriental vegetables / prawn crackers / soy dressing		
GAMBA	18.50	  
edamame / wakame / sweet chili sauce		

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



vegetarian

LE VERRE XL

Grab a delicious Le Verre XL, served with warm vegetables and fries with mayonnaise (sweet potato fries +2.00).

SOLE burnt lemon / remoulade / seasonal vegetables	37.50	    
RIBEYE (+/- 300 GRAMS) sweet and sour cauliflower / cashew nut cream / pomegranate / herb butter	31.50	 
PORK RIBROAST (+/- 350 GRAMS WITH BONE) Amsterdam onions / meloes onions / roasted shallot gravy	23.50	   
GAMBA yellow curry flan / celery / wonton wrapper / orzo / baharat oil	25.00	   
BEEF STEAK new potatoes / corn / vanilla / red port sauce	25.50	  
SEA BASS radishes / crumble of salted lemon / beurre blanc of verjuice / coral tuille	23.50	    
CHICKEN SATE atjar / satay sauce / prawn crackers / fried onions / seroendeng	19.00	     
FISH & CHIPS fried cod / fries / remoulade / burnt lemon	19.00	   
TRUFFLE RISOTTO* parmesan cheese / mushrooms / herb oil	19.00	   
HAMBURGER LE VERRE ketchup / bacon / pickle / cheddar / onion rings / brioche bun	18.50	  

**without fries*

www.le-verre.nl

 grandcafeleverre  le.verre