

DINNER / 18:00 - 22:00

## ON THE SIDE

### BREAD PLATTER

With three dips  
6.5 €

### LOCAL FRESH FRIES

With mayonnaise  
4.5 €

### ONION RINGS

With aioli  
4.5 €

### GREEN SALAD

Side salad  
4.5 €

## PIZZA

### MARGHERITA

15 €

### PEPPERONI

16 €

### HAWAIANA

16€

## DESSERTS

### CHAMPAGNE SORBET

Champagne ice cream, mango, blueberry and lemongrass  
12 €

### MASCARPONE MOUSSE

White chocolate, citrus, almond  
12 €

### SEASONAL FRUIT

Walnut granola and honey  
12 €


### CRÈME BRÛLÉE


Limoncello  
12 €

### CHOCOLATE DESSERT

Chocolate mousse, orange and marinated strawberry's  
12 €

If you have any food or drink allergies/  
intolerances, please speak to a member of our  
staff before placing your order!

 Suitable for vegans

 Suitable for vegetarians

## STARTERS

### POMODORI SOUP

Sun-dried tomatoes, basil and crouton  
9 €

### BEEF CARPACCIO

Garlic croutons, truffle mayonnaise and pine nuts  
15 €

### SALMON CEVICHE

Salmon, ponzu, ginger, lime and green asparagus  
16 €

### CAESAR SALAD

Crispy chicken, Romaine lettuce, Parmesan, anchovy, poached egg,  
and a creamy garlic dressing  
16 €

### SPRING SALAD

Watercress, avocado, lentils, artichoke, red onion and roasted  
chickpeas  
15 €

### BURRATA SALAD

Tomato, figs, Parma ham, pesto and pistachio  
16 €

## GRILL

### BEEF RIB-EYE DRY AGED (250 GR)

Seasonal vegetables, Madeira gravy or creamy pepper sauce  
33 €

### RUMPSTEAK

Seasonal vegetables, Madeira gravy or creamy pepper sauce  
26 €

### FRESH CATCH OF SALMON

Seasonal vegetables and lemon sage butter  
26 €

## MAIN COURSE

### VEAL LOIN

Summer mash, bacon, rocket lettuce, port gravy  
29 €

### FILLET OF CATFISH

Artichoke ravioli, tomato and herb beurre blanc  
27€

### MUSHROOM WELLINGTON

Asparagus and mushroom gravy  
25 €

### CHICKEN SATAY SKEWERS

Peanut sauce, serundeng, cassava, pickled cucumber and fries  
23 €

### MRIJ GOURMET BURGER

Brioche sesame bun, Beemster cheese and fries  
(with bacon & mushrooms +€2 supplement)  
23 €

### DUTCH WEED BURGER

Soy, Japanese kombu, seaweed, mayonnaise and fries  
22 €

### LINGUINI ALLE VONGOLE

Shellfish, garlic and green herb. Served with a small ceasar salad  
24 €

# GOURMET BAR

BY NOVOTEL