



A LA CARTE MENU

Starters

Basket of bread for two persons garlic butter aioli muhammara	€ 8,50
Carpaccio of het Black Angus beef truffle mayonnaise Pecorino kaas pine nut arugula	€ 12,50
Salad of seafood mussels shrimp prawns	€ 13,50
Burrata with Iberic ham marinated tomatoes arugula pesto	€ 13,50
✓ Vegetarian spring-rolls homemade tomatoes chili salsa	€ 11,50

Homemade Soups

✓ Roasted red bell pepper soup green oil	€ 7,25
Tom Kha Kai (slightly spicy Thai chicken soup) shrimp red bell pepper spring onion	€ 8,25



HET WITTE HUIS
olterterp
RESTAURANT - HOTEL

Main courses

Bavette off the Agnus with appropriate garnish and a gravy of tarragon	€ 27,50
Catch of the day with a king prawn sweet potato shellfish sauce	€ 25,50
Guinea fowl with mushroom duxelles green asparagus poultry gravy	€ 23,50
stewed cheek of the Iberic pork celeriac puree carrot own gravy	€ 23,50
✓ Homemade souffle of cheese bean sprouts leek chili sauce	€ 22,50
✓ Ravioli of eggplant & basil pomodori tomato sauce	€ 22,50
In butter baked sole (± 400/500 gram) remoulade sauce	€ 49,50
Beef tenderloin tournedos celeriac puree beans gravy of port (can be expanded with duck liver € 6,75)	€ 39,50

Desserts

Lemon-yoghurt pie with a bottom of chocolate brownie Blackberry ice cream	€ 8,50
Marinated strawberries white chocolate mouse vanilla ice cream	€ 8,50
Seasonal fruit with sorbet ice whipped cream	€ 8,50
cheese platter varying cheeses	€ 12,50