

Starters

 **Chicory salad** 16,50
Roquefort | Pear | Walnut | Mustard-dressing

 **Salad Nicoise** 16,50
Capers | Croutons

Crayfish tartare 17,50
Lemon-mayonnaise

Gravad lachs 17,50
Grilled asparagus | Lime-dressing

Livar charcuterie 17,50
Ryebread

Steak tartare of MRIJ beef 17,50

Soups

Lobster bisque 12,50
Rouille | Old cheese from the Floating Farm | Brioche toast

Chicken broth “Oranjehoen” 12,50
Herb-omelette

Main course

 **Ravioli** 27,50
Spinach | Ricotta | Roasted plum-tomato | Sage-butter

 **Asparagus** 27,50
"Naturelles "
"Traditionelles" 29,50 | Livar ham | Potato | Butter sauce

Codfish 29,50
Butter sauce

Baby sole 32,50
"Meuniere "

"Oranjehoen" chicken in Riesling sauce 32,50
Potato-mousseline

Sirloin steak from MRIJ beef 34,50
Butter Café de Paris

Side dishes

Fresh fries 5,00
Green salad with herb-dressing 5,00
Sauted green beans 5,00

Dessert

Dame Blanche 12,50
Vanilla ice | Whipped cream | Chocolate sauce

Crème brûlée 12,50
Vanilla ice

Chocolate bavarois 12,50
Meringue

Cheese 12,50
Assortment of cheese | Figs hazelnut-bread