

# DINNER



From 12 persons it is possible to enjoy the 3-course menu below. Up to 30 persons you can make a choice per person per course on the evening itself. From 30 persons we ask you to choose one dish per course in advance that we will serve for the entire group. Of course we take any dietary requirements into account.

# TMH MENU

3 COURSES € 43.50 p.p.

4 COURSES € 54.00 p.p.

## APPETIZERS

### Beef Carpaccio

Arugula / Parmesan / roasted seed mix / sun-dried tomato / truffle mayonnaise

or

### Smoked herring


Yellow beet / potato foam / lemon mascarpone cream / cucumber / toasted grains and seeds

or

### Carrot 'lachs'

Marinated carrot / cucumber / radish / cream cheese / dill / spelt bread toast

## SIDE DISHES

French fries with mayonnaise	€ 4.75
Sweet potato fries with Parmesan, fresh herbs, and truffle mayonnaise	€ 7.50
Roseval potato	€ 4.50
Corn on the cob with butter and herb salt	€ 4.50
Small salad 	€ 4.95
Seasonal vegetables	€ 4.95

## INTERMEDIATE COURSES

### Asparagus soup (vegetarian possible)

Asparagus soup / smoked salmon / spring onion

or

### Gamba

Risotto with citrus and artichoke / lemon oil / vanilla foam / rice crisp with Wadden Sea salt & herbs

or

### Grilled watermelon

Feta / cream cheese / mint gel / crunchy seeds and kernels / basil cress

## MAIN COURSES

### Duck breast with black garlic jus

or

### Haddock with rouille mayonnaise

or

### Radish steak with miso and lemon sauce

*Our main courses are served with roasted fennel, carrots, beets, and a millefeuille of Groningen potatoes.*

## DESSERTS

### Blondie

Almond blondie / blackberry panna cotta / vanilla curd / grapefruit and Timut pepper sauce / white chocolate crisp

or

### Dutch cheese platter

Selection of Dutch cheeses / crispy sugar bread / grapes

*Additional price + € 2.50 p.p.*

 Vegetarian  Vegan

# WALKING DINNER

52.50 p.p.

Would you rather dine in an informal setting? From 30 persons you can choose our Walking Dinner menu. Were we sere 5 small dishes witch are easily edible with your hands or a small fork or spoon. All dishes combined form a complete dinner.

## Carrot 'lachs'

Purple carrot tartare / cream cheese / sweet-and-sour radish / crispy capers / ginger pearls / wasabi crisp

## Prawn

Risotto with citrus and artichoke / lemon oil / vanilla foam / rice crisp with Wadden Sea salt & herbs

## Asparagus soup (vegetarian possible)

Dutch asparagus / smoked salmon / spring onion

## Steak

Cream of parsley root and sea lavender / artichoke / lamb 'glaze' / garlic / tomato / thyme

## Homemade friandises from 'Bakkerij Westers'

Served with coffee or tea

 Vegan

