

Curious about our Wine and Dinner menu?

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## SWEET

Yoghurt with muesli and fruit	5
Lemon meringue pie	5
Carrot cake with mascarpone crème	4
Fruitshake	6

## OPEN WINES

	GL.	BTL.
<b>Crémant de Bourgogne Brut</b> Vitteaut-Alberti	7,5	34
<b>Poiré ADP Domfront</b> Jérôme Forget	6	32

### RED

<b>Côtes du Rhône</b> Tavel	5	27
<b>Cabernet Sauvignon</b> Languedoc	6	32
<b>Pinot Noir</b> Botunjac Servië	7	36

### WHITE

<b>Penedès 'Blanc de Pacs'</b> Parés Baltà	5	27
<b>Touraine Sauvignon</b> , Loire	5,5	29
<b>Chardonnay</b> "Révélation", Pays d'Oc	5,5	29
<b>Chenin Blanc</b> False Bay, ZA	7	36

### ROSÉ

<b>Grenache-cinsault</b> , Domaine St. Felix	4,5	24
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## WINE OF THE MOMENT

## MENU DU JOUR

"fixed lunch menu"

(not on Monday and Saturday)

Entrée + Plat	18
Entrée + Plat + Dessert	24
Plat + Dessert	18

## BREAD

White or dark sourdough

<b>MATURED CHEESE</b>   mustard   cornigon	7
<b>SMOKED SALMON</b>   citrus mascarpone   red onion   puffed rice	9
<b>TUNA MAYONNAISE</b>   capers   garden cress	8
<b>COTTAGE CHEESE</b>   avocado   cucumber   sweetened olive	8
<b>DUCK BREAST</b>   blueberry   hazelnut	8
<b>HOLTKAMPCROQUETTES</b>   veal   mustard	9

## DISHES

<b>GAZPACHO</b>   spring onion   basil oil	7
<b>CROQUE MONSIEUR</b>   bechamel sauce   chives   onion compote	9
<b>SCRAMBLED EGGS</b>   tomato   cheese   onion	8
<b>FRESH POTATO SOUP</b>   crème fraiche   chives	7
<b>SALAD</b>   garden peas   carrots   Quinoa	7
<b>RAVIOLI</b>   mushroom   tomato   Parmesan   chervil	11
<b>GRILLED RIB EYE STEAK</b> French fries   gravy   salad	18