

# MENU



## STARTERS

### Bread Board €7,25

Freshly baked whole-grain roll, served with creamy butter, aioli and herb cream cheese.

### Nol Salade €14,50

A mix of mesclun greens, sautéed mushrooms, sun-dried tomatoes, and crispy bacon.

### Smoked Salmon €15,75

Lightly smoked salmon served with a saffron mayonnaise and a side of mesclun greens.

### Steak Tartare €15,75

Freshly prepared steak tartare, delicately mixed with piccalilli mayonnaise, capers, and crunchy cornichons.

### Celeriac Carpaccio €13,75

Thinly sliced celeriac, served with black aioli, smoked paprika, Grana Padano and a seed mix.

## SOUPS

### Forest Mushroom Soup €7,50

Creamy soup made with wild mushrooms, topped with spring onions and a swirl of cream.

### Pumpkin Soup €7,50

Velvety Pumpkin soup with a hint of curry, finished with roasted almonds for added texture.

## MAIN COURSES

### Roasted Pork Tenderloin Medallions €24,75

Tender medallions of pork tenderloin, served with a flavorful pepper sauce.

### Pan-Seared Fillet Steak €28,50

Juicy fillet steak, finished with a smoky garlic sauce.

### Slow-Cooked Guinea Fowl Suprême €25,50

Tender slow cooked guinea fowl, served with a rich red port sauce.

### Catch of the Week €24,50

Ask our servers about the week's fresh catch.

**All main courses are accompanied by fries and mayonnaise and seasonal vegetables.**

### Vegan Mushroom Pie €22,50

A savory vegan pie filled with wild mushrooms and tomato salsa.

### Cheese Fondue €23,50

Served with crusty bread for dipping and seasonal vegetables.

#### Extras

Fries with mayonnaise €5,50

Seasonal Vegetables €5,50

Fresh green salade €5,50

## DESSERTS

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### Lemon Cheesecake €8,50

Topped with raspberry coulis and whipped cream.

### Coupe Nol €8,50

Vanilla Ice cream served with apple compote and whipped cream.

### Crème Brûlée €8,50

Classic crème brûlée served with walnut ice cream.

### Coupe Hazelino €8,50

Hazelnut and vanilla ice cream, drizzled with warm chocolate-hazelnut sauce.

### Cheese Plate €13,25

Bleu de wolvega, Grietje from Ouddorp, Oude Reypenaar, Tynjetaler

Appel syrup, Kletzenbrood, Walnuts



