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Broeck

GRAND CAFÉ • HOTEL • AMBACHT



DINER: 17:00 – 21:00



## TO START WITH

### BREAD

Salted butter | olive oil

6.5

### HOISIN PORK BELLY

Crispy pork belly | hoisin sauce

11

### PATA NEGRA

Spanish ham | Iberico pork | 60 grams

14.5

### EBI PRAWNS

Fried | torpedo shrimp | chili sauce | 6 pieces

12

## STARTERS

*Delicious to share or just as a starter*

### BEEF CARPACCIO

Truffle mayonnaise | pecan | parmesan | aged balsamic

15

### VEAL

Thinly sliced veal | basil mayonnaise | dukkah

14.5

### ARGENTINIAN PRAWNS

Potato foam | olive dust | chives

15

### HOMEMADE DIM SUM

Fried | chicken | carrot | spring onion | leek | soy

13.5



### TUNA TACO'S

Fresh tuna | avocado | mango | 2 pieces

15

### WATERMELON TATAKI

Yuzu pearls | wasabi mayonnaise | sesame

13.5

## MAIN COURSES

*Delicious to share or simply as a main course*

### REDFISH

Green peas | orzo | koji beurre blanc | sage-lemon butter

26

### TAGLIATA

Veal entrecôte | Parmesan | rocket | balsamic vinegar

27.5

### BAVETTE

Parsnip purée | seasonal vegetables | truffle jus

29.5

### PORKBELLY AND GAMBA

Argentinian prawns | chimichurri | sweet potato cream

24



### LEEK AND POINTED CABBAGE

Roulade | pointed cabbage | orange beurre blanc | hazelnut

21

### CAESAR SALADE

Crispy karaage chicken | Parmesan | egg | crouton

17.5



Vegetarian option: crispy cauliflower

*Fancy something sweet? Ask for our dessert menu*

## SOUP

### MUSTARD SOUP

Spring onion | cheese stick

8.5

### LOBSTER SOUP

Crayfish | parsley | crouton

9

## PLATE DISH

### CHICKEN SATAY

Chicken | peanut sauce | atjar | cassava | fries

21

### SMASHED BURGER

Tomato | pickle | burger sauce | cheddar | fries

22

## DELICIOUS TO ADD

Fries with mayonnaise

small 3.5 | large 5.5



Vegetables

3.5

Fries with truffle mayonnaise  
and parmesan

small 5 | big 7



Green salad

6

• Do you have an allergy? Let us know! •