



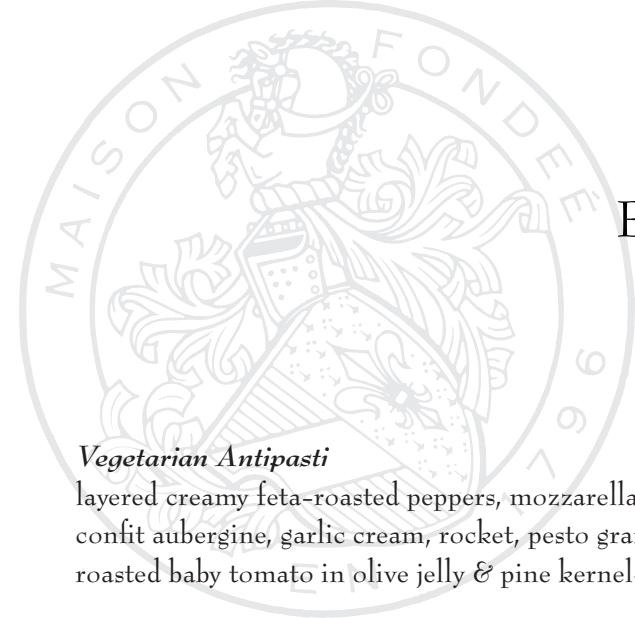
Buitenverwachting

Restaurant

Rustic Affairs

	<i>Starter Portion</i>	<i>Main Portion</i>
<i>Mixed Salad with broiled Halloumi</i> mixed leaves, heirloom tomato, baby leeks, zucchini, peppers, confit aubergine & herb, garlic, red wine, olive oil vinaigrette	95	125
<i>Edgar's Caesar Salad with pan-fried Norwegian Salmon</i> gem lettuce, free range egg, white anchovies, parmesan, bacon & croutons	115	155
<i>Moroccan Yoghurt pan-fried Chicken Breast</i> quinoa-tabbouleh salad, coss lettuce, rocket, oven-roasted baby tomatoes with orange, apple-almond-crostini chips	95	135
<i>Duck Liver Parfait</i> spicy plum chutney, fig coulis, bacon braised witloff, morello cherry in jelly, walnut brioche	95	125
<i>D.I.Y Steak Tartar</i> hand chopped beef fillet served with nine traditional garnishes	115	155
<i>250g Fish & Chips</i> homemade tartar sauce		120
<i>Traditional Wiener Schnitzel</i> chips or parsley potatoes or potato salad		155
<i>Roasted Pork Belly with Crackling, its own Sauce</i> butternut gnocchi's, burned apple-horseradish puree, beer battered red onion heirloom carrot, savoy cabbage timbale, roasted baby leek		175
<i>Grilled Entrecote in Café de Paris Butter</i> red wine sauce, porcini galette, bacon beans, kohlrabi, broccoli & cauliflower		195
<i>Desserts</i>		
<i>Vanilla Panna Cotta with Strawberry-Balsamico Sorbet</i> amarula zabaglione in cannolis		75
<i>Délice of Pineapple, Gianduja & Lemongrass Ice Cream</i> spiced pineapples, gianduja mousse, coconut dacquoise, passion fruit espuma		75
<i>Selection of Local Cheeses</i> condiments, apples, pears & crackers		115

*Menu items and prices are subject to change throughout the year
12.5% discretionary service charge will be added to tables of 7 and more*



Buitenverwachting

Restaurant

Indulge

	<i>Starter Portion</i>	<i>Main Portion</i>
<i>Vegetarian Antipasti</i>	115	
layered creamy feta-roasted peppers, mozzarella-tomato panna cotta, confit aubergine, garlic cream, rocket, pesto granita, bocconcini, aged balsamico, roasted baby tomato in olive jelly & pine kernel-parmesan short bread		
<i>Pan-fried Prawn Salad</i>	175	255
cucumber, pak choi, sea lettuce, spring onion, pea shoots, ginger jelly, micro coriander, citrus dressing, sesame & soy crocante		
<i>Pan-roasted Scallops</i>	265	385
kohlrabi-lettuce puree, sweet melon in crustacean wild pepper fond & yuzu foam		
<i>Porcini Consommé with its own Porcini-Ricotta Raviolo</i>	135	
parsnip puree, watercress, xeres-red pepper foam, burned butter powder		
<i>Pan-fried Catch of the Day with its own Jus</i>		205
set on saffron & risotto nero, citrus-fennel-oven-dried tomato-calamari salad		
<i>Grilled Beef Fillet, Bone Marrow Crust, Red Wine Shallot Sauce</i>		235
truffle potato, parsley puree, asparagus, bacon-carrot		
<i>Pan-fried Lamb Cutlet & Noisette, own Sauce</i>		220
aubergine falafel, chorizo, leek puree, roasted chick peas, gremolatta-yoghurt		
<i>Grilled Loin of Venison, Port Wine Sauce</i>		220
almond crème fraîche potato, baby beet roots, celeriac, vanilla confit baby carrot		
<i>Desserts</i>		
<i>Buitenverwachting Chocolate Variation- for the serious Chocoholic</i>		95
chocolate fondant, caramel ice cream in a chocolate cone, gianduja phyllo parcel, chocolate grand piano with crocante parfait, white chocolate mousse in baumkuchen, orange parfait in milk chocolate ring		
<i>Modified Black Forest Cake</i>		85
sponge topped with parisienne & kirsch cream mousse, cherry sorbet, cherry jelly, white chocolate-cherry parfait cone, chocolate fondant, cherry coulis		
<i>Rhubarb Soufflé in a Glass</i>		75
gianduja cream, raspberry jelly, lightly candied orange, cinnamon speculoos, vanilla-pecan nut ice cream		

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