

# 3-gangen keuze diner

3-course choice dinner

45.00

## Voorgerecht:

Starter:

**Gerookte Paling** | Tom kha kai | aardappel | laos | limoenblad

**Smoked Eel** | Tom kha kai | potato | galangal | lime leaf

of / or

**Steak tartaar** | wasabi | avocado | nori | dashi

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## Hoofdgerecht:

Maincourse:

**Snoekbaars** | venkel | prei | algen | groene kruiden

**Pike-perch** | fennel | leek | algae | green herbs

of / or

**Iberico** | po choi | salsa verde | zwarte knoflook | zwarte peper

**Iberico** | po choi | salsa verde | black garlic | black pepper

## Nagerecht:

Dessert:

**Framboos** | aardbei | tonkaboon | vanille | aalbes

**Raspberry** | strawberry | tonka bean | vanilla | redcurrant

of / or

**Banaan** | chocolade | Baileys | cacao

**Banana** | chocolate | Baileys | cocoa

of / or

**Kaas** | honingraat | peccannoot | kletzenbrood

+ 6.00

**Cheese** | honeycomb | pecan nut | fruit loaf

+ 6.00

of / or

**Koffie complet** | koffie, cappuccino, espresso of thee | friandises 3 stuks

**Coffee complete** | coffee, cappuccino, espresso or tea | friandises 3 pieces

## Menu van de chef

### Chef's menu

Ook vegetarisch te bestellen  
*Can also be ordered vegetarian*

#### 4-gangen menu van de chef

55.00

*4-course chef's menu*

#### 5-gangen menu van de chef

65.00

*5-course chef's menu*

**Te bestellen tot 19.45 uur / order until 19.45 o'clock**

#### 6-gangen menu van de chef

75.00

*6-course chef's menu*

#### 7-gangen menu van de chef

85.00

*7-course chef's menu*

## Bijgerechten

### Side dishes

#### Aardappel, salade of friet

per stuk

4.00

complete set

10.00

*Potatoes, salad or fries*

per unit

complete set

## Wijnarrangementen

### Adjoining wines

#### 3-gangen bijpassend wijnarrangement

24.00

*adjoining wines*

#### 4-gangen bijpassend wijnarrangement

32.00

*adjoining wines*

#### 5-gangen bijpassend wijnarrangement

40.00

*adjoining wines*

#### 6-gangen bijpassend wijnarrangement

48.00

*adjoining wines*

#### 7-gangen bijpassend wijnarrangement

56.00

*adjoining wines*



hotel • restaurant • vergaderlocatie • terras

# HAVEZATHE

## Caspe Dierm

### Loungekaart

#### Lounge menu

#### Voorgerecht:

Starter:

**Soep van de chef** 9.00

wisselende soep met bijpassende garnituren, brood, boter  
*Soup of the chef, with matching garnishes, bread, butter*

**Gerookte zalm salade** 15.00

groene komkommer relish, bosui, mierikswortel mayonaise, furikake  
*Smoked salmon salad, green herb relish, spring onion, horseradish mayonnaise, furikake*

**Carpaccio** 15.00

salade, geroosterde hazelnoot, oude kaas, pompoen chutney en truffelmayonaise  
*Salad, carpaccio, toasted hazelnut, aged cheese, pumpkin chutney and truffle mayonnaise*

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#### Hoofdgerecht:

Maincourse:

**Bavette** 28.00

pastinaak, friet, kalfsjus, gemengde salade  
*Bavette, parsnip, fries, gravy, mixed salad*

**Kabeljauw / codfish** 26.00

venkel, friet, saus beurre blanc, gemengde salade  
*Codfish, fennel, fries, sauce beurre blanc, mixed salad*

**Tagliatelle** 22.00

paddenstoelen, paddenstoel/truffel saus, bosui, gemengde salade  
*Mushrooms, mushroom/truffle sauce, spring onion, mixed salad*

**Beef burger** 23.00

brioche, ui chutney, cheddar, mississippi saus, little gem, kool, friet, sla  
*Brioche, onion chutney, cheddar, mississippi sauce, little gem, cabbage, fries, lettuce*

**Ook vegetarisch te bestellen**  
*Can also be ordered vegetarian*

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#### Nagerecht:

Dessert:

**Ijs van de Steenoven** 11.00

3 bollen ambachtelijk ijs van ijsboerderij 'De Steenoven'  
*3 scoops of ice from local farm de Steenoven*

**Kaas** 16.00

5 verschillende kaassoorten, honingraat, Nashi peer, kletzenbrood  
**Cheese plate**, 5 different cheeses, honeycomb, Nashi pear, fruit loaf

**Lava cake** 8.00

vanille roomijs, dulce leche  
**Lava cake**, vanilla ice cream, dulce leche