

3-gangen keuze diner

3-course choice dinner

45.00

Voorgerecht:

Starter:

Argentijnse garnaal | rode biet | lavas | yuzu | mierikswortel

Argentinean shrimp | beetroot | lovage | yuzu | horseradish

of / or

Steak tartaar | wasabi | avocado | nori | dashi

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Hoofdgerecht:

Maincourse:

Forel | gerookte paling | wortel | bundelzwam | beurre blanc

Trout | smoked eel | carrot | fungus | beurre blanc

of / or

Runder entrecote | pastinaak | paprika | ui | bordelaise

Beef entrecote | parsnip | red pepper | onion | bordelaise

Nagerecht:

Dessert:

Ananas | verveine | mango | dulce leche | kokos

Pineapple | verveine | mango | dulce leche | coconut

of / or

Banaan | chocolade | Baileys | cacao

Banana | chocolate | Baileys | cocoa

of / or

Kaas | honingraat | Nashi peer | kletzenbrood

+ 6.00

Cheese | honeycomb | Nashi pear | 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

Carpe Diem

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

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
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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