**Starters**

Fresh baguette with home-made herb butter and aioli • 6.75

Beef Carpaccio with a truffle mayonnaise, arugula, dried broad beans and Parmesan cheese

• 11.00

Prawns in garlic oil, squid rings, garlic sauce and Turkish bread • 11.50

Home-smoked beef entrecote with potato-egg salad and a balsamic- Parmesan mayonnaise • 14.75

Home- smoked salmon on brioche toast • 14.75

Caesar salad with avocado, sundried tomatoes, mini and a garlic dressing (vega)• 9.25

Toast with mushrooms ,bell pepper, ham, onion baked in herb butter (also as vega) • 8.75

***Meat***  
Steak “De Engel”, round steak (200 gr) with potato wedges, snow peas and a stroganoff sauce • 22.75

Veal cheek with a potato truffle mousseline, white cabbage with curry and veal gravy • 20.00

Medallions of pork tenderloin with a creamy Madeira sauce, potato rösti,

and string beans • 18.50

Grilled entrecote with chimmichurri, Dutch vegetable mix and home-made potato

pancakes• 24.50

Burger ‘De Engel’, 220 gram Angus beef, with bacon, tomato and mozzarella on brioche bread, served with fries and salad • 16.75

Marinated spareribs with fries and salad

• 24.00 (sweet, spicy or BBQ marinated )

Satay of pork tenderloin or chicken with a salad, home-made pickle relish and

prawn crackers • 18.25

*(with fries or bread with herb butter)*

***Soup***

Soup of the chef • 5.25

Tomato soup with a dash of cream• 5.00

French onion soup covered with cheese (vegetarian) • 5.25

***Vegetarian***

Pearl couscous with red pepper, zucchini, bell pepper, salad and grilled feta • 16.75

Home-made vegetable-cheese burger, with avocado, sundried tomato and a egg on Turkish bread, fries and salad • 16.75

***Fish***

Role of lemon sole filled with sun-dried tomato, corn crab and stewed leek • 23.00

Bream fillet with fennel, onion and tomato, home-made pommes duchesses and a

tomato coulis • 21.00

***Extra’s***

Fries • 2.50 /

Baked potatoes • 2.50

Fresh vegetable mix• 3.75 / Salad • 2.50

Heeft u een allergie? Meld het bij ons en wij zullen uw gerecht

in samenspraak met de keuken waar nodig aanpassen!

***Coffee & Tea***

Moretta Coffee,

*Espresso with Moretta Cavalo* 9.50

Irish Coffee (with Irish Whisky) 8.00

Kiss of Fire(with Cointreau/ Kahlúa) 8.00

Dutch Coffee (with Tia Maria) 8.00

French Coffee (with Grand Marnier) 9.50

Spanish Coffee (with Licor 43) 8.00

Koffee 2.75

Espresso 2.75

Cappuccino 3.25

Cafe au lait 3.25

Latte Macchiato 4.50

Tea (from Pickwick) 2.75

Fresh mint tea 3.50

Bonbons of Pierre, each 1.25

***Desserts***

Chocolate fondue with fresh fruit, biscuits,

and marsh mellows • 7.50

Panna cotta of coconut, vanilla-ice cream , passionfruit-mango coulis and cream • 7.75

Dessert of Espresso, Licor 43 and

Stracciatella ice cream • 7.50

Coupe ‘De Engel’:

vanilla- peach- and cherry ice cream with strawberry sauce, fresh fruit and cream • 8.50

‘Dame blanche Engel style’:

vanilla-, white chocolate- and chocolate ice cream with a warm chocolate sauce and cream • 8.50

Cheeseboard with various cheeses and

vig bread • 12.50

***Kids menu***

**Starters** *(children’s portion)*

Cream of tomato soup with a dash of cream • 4.00

Beef carpaccio with truffle mayonnaise, arugula, dried broad beans and Parmesan cheese • 6.50

**Maincourse**

Children’s menu with – Minced meat/cheese souffle/croquette • 7.00

- Chicken nuggets • 11.75

- Spare ribs • 13.50

- Chicken satay (1 skewer) 8.50 (extra skewer satay +3.50)

*The children’s menu will be served with fries, fresh fruitsalad and mayonnaise*

Pancake with sugar and syrup • 6.00

Pasta Bolognese • 7.00

**Dessert**

Children’s ice-cream with vanilla-ice, strawberry sauce, whipped cream and a little suprise • 4.50

Kijk ook eens op onze website **www.restaurant-de-engel.nl** voor informatie over ons hotel en onze evenementen!