

MONDAY TILL SUNDAY
12.00 PM – 9.00 PM
ROOMSERVICE COST € 7,50



Bread platter ✓ € 4,75

Bread served with dip

Homemade pumpkin soup ✓ € 6,50

with cinnamon-croutons

Wine suggestion: Sauvignon Blanc

Forest mushroom soup € 8,00

with bacon and cream

Wine suggestion: Merlot

Vitello tonnato € 10,50

thinly sliced veal roulade with tuna-mayonnaise,
capers, olives and tomatoes

Wine suggestion: Sangiovese

Beefcarpaccio € 10,50

thinly sliced beef with pesto mayonnaise,
pine nuts, arugula and Grana Padano cheese

Wine suggestion: Pinot Grigio

Cocktail of crab € 11,00

with mango, avocado, crayfish
and a homemade cocktail sauce

Wine suggestion: Verdejo

Thai beef salad € 13,00 XL €18,00

steak, cucumber, mango, spring onion,
cashew nuts, bean sprouts and a Thai-soy dressing

Wine suggestion: Garnacha

Beurs salad ✓ € 11,50 XL €14,50

with roasted pumpkin, stewed pears,
walnuts and goat cheese

Wine suggestion: Merlot



STARTERS



Pork tenderloin satay 180 gr with cassava prawn crackers, acar, melon and peanut sauce Wine suggestion: Merlot	€ 17,50	Guinea fowl 150 gr* crispy baked served with squirrel-bread and a sauce of wild forest mushrooms Wine suggestion: Viognier	€ 22,50
Pepper steak 150 gr* steak of beef with a crust of black pepper served with gravy Wine suggestion: Malbec	€ 22,00	Spicy salmon 150 gr* fillet of salmon with a crust of fresh herbs and white wine sauce Wine suggestion: Verdejo	€ 19,00
Casserole 150 gr* slow cooked beef in bock beer with leek, carrot and parsnip tied of with gingerbread Wine suggestion: Cabernet Sauvignon	€ 24,50	Cod lasagne 150 gr* with spinach, Ricotta-cheese and tomato sauce Wine suggestion: Pinot Grigio	€ 21,50
"Brochette" tenderloin 150 gr* with stroganoff sauce Wine suggestion: Temperanillo	€ 26,00	Forest mushroom risotto ✓ wild mushrooms, Parmesan cheese and fresh arugula Wine suggestion: Chardonnay from Bourgogne	€ 17,00
Beurs burger 150 gr grilled Angus beefburger on brioche bread with tomato, pickle, bacon, Cheddar and burgersauce Wine suggestion: Merlot	€ 17,50	Meat of the day* Fish of the day* Pasta -dish of the day daily varying dishes; ask the staff for more information Pasta of the day can also be ordered vegetarian	€ 21,50 € 20,50 € 19,50
		Side dish: Green salad ✓ Side dish: fries ✓	€ 4,00 € 4,00

***These main courses will be served with
seasonable vegetables and a potato garnish**



MAIN COURSES



Warm cherries

served with vanilla-ice cream and whipped cream

Wine suggestion: Mocatel

€ 8,00

Tartufo

rum raisins-ice cream with a forest fruit coulis

Wine suggestion: Sherry

€ 8,50

Apple strudel

with cinnamon-ice cream and whipped cream

Wine suggestion: Moscatel

€ 8,75

Trio of chocolate

homemade chocolate mousse, lava cake

and a scoop of chocolate ice cream served with whipped cream

Wine suggestion: Pedro Xeminez

€ 9,00



DESSERTS