

# DINER

## HUMPHREY'S

### VOORGERECHTEN

#### OOSTERSE BLOEMKOOLOSOEP

KOKOSMELK – KRUIDENOLIE – SESAMZAADJES



#### RUNDERCARPACCIO

RUCOLA – GRANA PADANO – ZONGEDROOGDE TOMAATJES – TRUFFELMAYONAISE

#### KROKANT GEFRITUURDE ZALMROL

EDAMAME – INGELEGDE GEMBER – ZOETZURE CHINESE KOOL – YUZUDRESSING

### HOOFDGERECHTEN

#### RODE BIETENSTAMPPOT

RUCOLA-KAAS KROKETJES – WALNOTEN – GEITENKAAS



#### BLACK GARLIC KALFSENTRECOTE

GRATIN – GROENE ASPERGES – RODE WIJN & KNOFLOOK JUS

#### GEBAKKEN SCHOLFILET

PREISTAMPPOTJE – CITROEN – MOSTERDKAVIAAR – TARTAARSAUS

ALLE HOOFDGERECHTEN WORDEN GESERVEERD MET FRITES EN SALADE

### NAGERECHTEN

#### PUMPKIN-WALNUT STRUDEL

PISTACHE-AMANDELROOMIJS

#### DOUBLE CHOCOLATE BROWNIE

VANILLEROOMIJS

#### TIRAMISU

SEA SALTED KARMELROOMIJS – KARMELSAUS

# DINNER

## HUMPHREY'S

### STARTERS

**EAST ASIAN CAULIFLOWER SOUP**  
COCONUT MILK – HERB OIL – SESAME SEEDS



**BEEF CARPACCIO**  
ROCKET – GRANA PADANO – SUN-DRIED TOMATOES – TRUFFLE MAYONNAISE

**CRISPY DEEP-FRIED SALMON ROLL**  
EDAMAME – PICKLED GINGER – SWEET 'N' SOUR CHINESE CABBAGE – YUZU DRESSING

### MAIN COURSES

**BEETROOT MASH**  
ROCKET & CHEESE CROQUETTES – WALNUTS – GOAT'S CHEESE



**BLACK GARLIC VEAL ENTRECÔTE**  
GRATIN – GREEN ASPARAGUS – RED WINE & GARLIC SAUCE

**PAN-FRIED PLAICE FILLET**  
LEEK MASH – LEMON – MUSTARD CAVIAR – TARTAR SAUCE

**ALL MAIN COURSES ARE SERVED WITH FRIES AND SALAD**

### DESSERTS

**PUMPKIN & WALNUT STRUDEL**  
PISTACHIO & ALMOND ICE CREAM

**DOUBLE CHOCOLATE BROWNIE**  
VANILLA ICE CREAM

**TIRAMISU**  
SEA SALTED CARAMEL ICE CREAM – CARAMEL SAUCE