

# Dinner Menu

3-course dinner € 39.50

Rib Eye & Lobster + € 5

## Starters

Oven-Baked Garlic Bread 	5.50
Carpaccio Black Angus carpaccio with Roma tomatoes, mixed salad, truffle mayonnaise, apple-capers, pine nuts, Grana Padano cheese	12.50
Home-Made Gravad-Lax Marinated with Hendrik's Gin, juniper berries, lemon zest, himalayan salt and dill	12.50
Half Lobster Ready to eat - au gratin with herb-butter and lemon	17.50
Serranoham with Melon Serranoham Jamón Cerezo matured for 20 months – 50 grams	14.50
Shrimp Cocktail With Dutch shrimps, avocado, lettuce, cocktailsauce and citrus-chive dressing	14.50
Bouillabaisse Fish soup of cod, Dutch shrimps and mussels with Vieux, Ricard, fennel, star anise, tomato puree, soup vegetables, rouille and garlic bread	12.50
Green Asparagus Salad 	13.50
With candied lemon, D.O.P Greek feta cheese and olive oil	
Gazpacho 	8.50
Cold tomatosoup, bell peppers, cucumber, spring onion, garlic, olive oil, sourdough bread	

## Main courses


Rib Eye 300 grams with beech mushroom and herb butter	24.50
Livar Tomahawk 350 gram pork steak with chimichurri, an Argentinian herb dressing	21.50


Chicken Thigh Skewer  
With lemon pepper, grilled and marinated in yoghurt and lemon 19.50 |

Beach Burger  
With lettuce, tomato, bacon, pickle, aged cheddar, served on a brioche bun 17.50 |

Whole Seabass  
Stuffed with fennel, lemon and thyme 22.50 |

Half | Whole Lobster  
Ready to eat - au gratin with herb-butter and lemon 17.50 | 27.50 |


Cajun Burger  17.50 || With mixed bell peppers, corn, kidney beans and mozzarella |  |


Thai inspired Red Curry  21.50 || With vegan chicken, galangal, sereh, ginger, Thai Basil, spring onion, chili and rice noodles |  |

All our main courses (except from the Thai Curry) are served with home-made fries made from Agria potatoes and a green salad

## Desserts

All our Italian ice-creams are freshly churned by "Delfino", located around the corner of the hotel at the North Boulevard of Scheveningen


Melon Soup with Sorbet  Ice-Cream  
Made with Galia and Cantaloupe melon with Delfino's fruit ice cream 11.50 |

Piña Colada  Deconstructed  
With fresh grilled pineapple, Delfino's coconut ice cream and brown rum 8.50 |

Ricotta with Red Fruit  9.50 || A creamy Italian cheese with red fruits and amaretti cookies |  |

Do you have an allergy? Please let us know!

 Vegetarian

 Vegan