



# DINER MENU

## BITES TO START OR SHARE

**VEGAN SOUP OF THE DAY - 9,5**

**SALMON TARTARE 13.5**

With roasted capers | dille-oil | toast

**BEEF CARPACCIO 11.5**

Truffelmayonaise | mixed nuts | salad mix

**BURRATA FROM CASA DEL GUSTO - 13.5**

Mixed tomatoes | herbal oil | bread

**YAKITORI SKWERES - 10**

Grilled chicken | hoisin sauce | friend onion

**SHRIMP CROQUETTES - 9.5**

4 pc | fried parsley | honey-mustard sauce | toast

**PIDE BREAD WITH DIPS 8**

aioli | hummus | yoghurt dip

**CHARCUTERIE PLATE 18**

Mixed meat platter | olives | bread | aioli

**FRIES | CAYUN HERBS | MAYONNAISE - 6**

**FRIES | TRUFFLE MAYONNAISE |  
PARMESAN - 7,5**

**GRILLED VEGETABLES - 4,5**

**SIDE SALAD - 4,5**

**BREAD WITH VARIOUS DIPS - 8**

## MAIN COURSES

**CHICKEN SATAY - 24**

Roasted chicken thigh fillet | satay sauce |  
seroendeng | fried onion | atjar | fries

**SALADE WITH BURRATA**

**FROM CASA DEL GUSTO - 21.5**

Babyleaf mesclun salad | mixed tomatoes |  
Parmesan cheese | herbal oil | croutons |  
served with bread & hummus

**SALAD WITH ROASTED**

**CHICKEN THIGH FILLET - 23**

Babyleaf mesclun salade | tomaten mix |  
Parmezaanse kaas | kruidenolie | croutons | met  
brood & hummus

**VEGETABLE TAJINE - 23.5**

Filled with grilled vegetables | pearl couscous |  
vegetarian meatballs from 'De vegetarische  
slager' | fresh yoghurt herbsauce

**CHEF'S SPECIAL - DAYPRICE**

(selection from the specials: 1/2 chicken with fries and salad / baked salmon with  
couscous and vegetables / truffle burger with fries and salad / lamb rack from the oven)

**NORTH SEA SOLE FISH - 27.5**

2 pieces | from "vishandel Tel" located at  
Nieuwmarkt with salad

**GRILLED RIBEYE - 28.75**

200 gram | herb butter | seasonal vegetables

**ASK FOR THE THEATERMENU**

**3-COURSES FOR 37,50**

(Only available between 17:00-20:00)