

HORTUS

RESTAURANT



To start

*Escalivada, vegetables in the oven with potatoes (V, GF) 12,50
simple fresh with some parsley, served luke-warm

* Tomato, Basilicum, Mozzarella (VO, GO) 12,50
the Italian classic, but served as a fondue

Humus and Falafel (V, GF) 12,50
always good chickpeas!

To Continue

*Poached Dutch winter pear and potato/sauerkraut rösti (VO, GO) 12,50
served with a watercress- and mustard sauce, and a crisp

Grilled Aubergine with curry-soy-strips (V) 12,50
served with a little side-salad and a yoghurt sauce

** Tompouce of Sweet potato (V, GF) 12,50
Sweet Potato and cream of mushrooms, served with a béchamel sauce and little salad

Dessert

*Rice pudding with saffron (V, GF) 8,--
a pomegranate sauce and pineapple

Bread and Butter pudding 9,--
Served with a scoop of guava ice cream and creamy-rum-sauce

*****Cheese board** 12

selection of cheeses with crackers, fruit, jam and mixed nuts
Ruby Port - Churchill & Graham – Portugal 6,50

Homemade Bonbon (2 pcs.) (V, GF) 4

Only to be ordered by table:

*4-courses PP: 37,50

**5-courses PP: 43,--

***6-courses PP: 49,--

V= Vegan

VO= Vegan Option

GF= Glutenfree

GO= Glutenfree Option