

HOTEL
Old Dutch



le Ponsfador

Voorgerecht

Burrata met serrano ham

met rucola, balsamico dressing, pijnboompitten en vijgenjam
veertien euro en vijftig cent

Wijntip – Grenache Cinsault 'PEY BLANC N°1 Rosé'

Coquilles met wilde spinazie, bearnaisesaus en crumble van spek

achtien euro

Wijntip – Chardonnay '3rd Generation'

Hoofdgerechten

Gebakken zalmfilet

geserveerd met tagliatelle in Italiaanse roomsaus
eenendertig euro en vijftig cent

Wijntip – Grüner Veltliner Stadlman

Gegrilde kalfs ribeye (250 gram)


met Salsa verde en paarse zoete aardappel chips
vijfendertig euro

Wijntip – Pinot noir Marlborough of
Sangiovese 'Leonardo da Vinci'

Mosselpannetje

met diverse sauzen, friet en stokbrood
vijfentwintig euro

Wijntip – Sauvignon blanc 'Runnerduck'



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le Pompadour

Starters

Burrata with Serrano Ham

served with arugula, balsamic dressing, toasted pine nuts, and fig jam.
fourteen euro and fifty cents

Wine suggestion – Grenache Cinsault 'PEY BLANC N°1 Rosé'

Pan-seared scallops

served with wild spinach, Béarnaise sauce, and crispy bacon crumble.
eighteen euro

Wine suggestion – Chardonnay '3rd Generation'

Main Courses

Pan-fried salmon fillet

served with tagliatelle in a rich Italian cream sauce.
Thirty-one euros and fifty cents.

Wine suggestion – Grüner Veltliner Stadlman

Grilled veal ribeye 250 gram

served with salsa verde and crispy purple sweet potato chips
Thirty-five euros

Wine suggestion – Pinot noir Marlborough of
Sangiovese 'Leonardo da Vinci'

Mussel Pan

with various sauces, fries and bread
Twentyfive euro

Wine suggestion – Sauvignon blanc 'Runnerduck'

