

# DESSERTS

Choose your selection of three items that will form your dessert • € 8,50

**Brownie** • Dark chocolate brownie with popcorn cream & caramel sauce

gluten lactose egg soy

**Mousse** • Bramble mousse with chocolate ganache

lactose egg

**Crème Brûlée** • Mandarin crème brûlée with mascarpone & tarragon

lactose egg

**Coupe** • Lemon Pie coupe with lemon curd, salted caramel cookie, meringue & coconut ice cream

lactose egg sulfite

**Yogurt** • Yogurt ice cream with a crunch of muesli & maple syrup

lactose gluten nuts

**Panna Cotta** • Pornstar Martini panna cotta with white chocolate

lactose

**Pastel de Nata** • Portuguese custard tart served with vanilla cream

gluten lactose egg

**Cheese** • In collaboration with 'het Kaaslokaal' we have selected two types of cheese, accompanied by marinated grapes & Dutch nuts-gingerbread

gluten nuts lactose

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Rather have a cheese platter instead of a dessert?

In collaboration with 'het Kaaslokaal' we have selected a cheese platter for you, accompanied by marinated grapes & Dutch nuts-gingerbread

Additional price for a cheese platter is € 5,95

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Your dessert accompanied by a tasting of dessert wine or port wine

Let us present you three small tasting glasses, to accompany your dessert

Tasting of dessert wine or port wine is € 9,95

# SPICEBRUSH

## DE PROEVE RIJ

**Set up your own tasting of three items of our menu**

Combine infinitely per course with the different elements to provide the perfect selection for your evening

We will present these elements together per course

*Taste our selection of wines at our wine climate cabinet*

**Bread Tasting**  
Three special buns of bread in collaboration with our local bakery "in de Soete Suikerbol"


€ 4,75

*To start your evening or to accompany your dishes*

# STARTERS

Choose your selection of three items  
that will form your starters • € 11,50

**Sardine** • Sardine served on toasted garlic bread with tomato aioli  
fish egg lactose gluten

**Cauliflower.** • Soft cauliflower soup with Manchego & smoked almonds   
gluten lactose egg nuts


**Tartare** • Beef tartare with ponzu cream, tomato gel & onion crumble  
gluten soy fish

**Tuna** • Tuna tataki with avocado furikake & Kikoman  
fish gluten milk mustard sesame soy

**Chicken Thigh** • Crispy chicken thigh deep-fried with a lightly spicy sauce  
gluten egg lactose

**Salmon** • Pulled salmon with herb salad, miso mayonnaise & edamame  
fish gluten sesame soy

**Pork Belly** • Pork belly in combination with eel, green pea cream & puffed buckwheat  
soy fish

**Tomato** • Marinated beef tomato with buffalo mozzarella, aged balsamic vinegar & roasted hazelnuts   
lactose sulfite nuts

Please  
ask us about  
our monthly  
changing  
specials

Especially for our vegetarian guests, our chef makes a monthly special for both starter and main course.

*Although we do our utmost to respond to allergens, the fact remains that we work in an open kitchen. Therefore we can not guarantee preventing cross contamination for the full 100%. Allergens listed in **green** means that the element is present in the dish, but the recipe can be adjusted to your allergy. In **red** means that the recipe cannot be adjusted. We ask you to always clearly state when ordering, which allergy it concerns.*


# MAIN COURSES

Choose your selection of three items  
that will form your main course • € 21,50

**Duck** • Duck breast fillet with baba ganoush & papadum  
sesame


**Steak** • Flat Iron Steak with sweet and sour onions & gravy of red wine  
sulfite

**Pike** • Pike-perch fillet in green with bacon, lentils, spinach-beurre blanc  
fish lactose

**Eggplant** • Glazed eggplant with tzatziki, chives & oyster-sesame   
gluten soy lactose

**Spicy Chicken** • Spicy marinated chicken thighs with a lime & yogurt dressing  
gluten soy lactose

**Prawn** • Piri piri prawns with lime mayonnaise & spirulina  
shellfish lactose egg

**Cheese Fondue** • Cheese fondue served with brioche bread & dipping vegetables   
lactose sulfite egg gluten

**Veal** • Candied peel of veal in its own gravy with a pumpkin, coconut & pepper cream

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**Vegetarian tasting** • Let our chef surprise you with a monthly changing vegetarian main course

**Side dishes** • Fries or fresh salad € 2,75