Soups

- **Tomato Soup:** Tomato, basil, cream, Parmesan
- French Onion Soup: Gratinated with Gruyère, chives
- Chef's Daily Soup: Our chef's daily changing soup

Starters

- Beef Carpaccio: Truffle cream, Parmesan, pine nuts, roasted tomato, arugula
- Short Rib: Oriental glaze, pickled onions, potato cream, chives
- **Portobello:** Gratinated with goat cheese, honey, Chioggia beet, pine nuts
- Smoked Trout Fillet: Lightly smoked, potato salad, beet crumble, mesclun, fresh herbs

Salads

- Caesar: Romaine lettuce, seasoned chicken, croutons, Parmesan, poached egg, Caesar dressing
- North Sea: Smoked trout, tuna, squid rings, pickled onion, yogurt dressing
- Beef Carpaccio Salad: Pine nuts, Parmesan, arugula, cherry tomatoes, boiled egg, truffle mayo
- Goat Cheese Salad: Gratinated goat cheese, walnut, honey, Chioggia beet, croutons, balsamic

Main Courses

- Steak: Pan-seared, topped with brie, seasonal garnish, apple syrup jus
- Beef Brisket: Crispy fried, rendang croquette, seasonal garnish, red wine sauce
- Sea Bass: Pumpkin risotto, green asparagus, roasted tomato, choron sauce
- Cauliflower Steak: Pan-fried in butter, chimichurri, Turkish kisir
- **The Big Mik:** Double grilled burger, lettuce, sweet relish, red onion, cheddar, homemade Big Mik sauce
- Pork Loin: Slow-cooked, honey-mustard jus, potato croquettes, seasonal garnish
- Wiener Schnitzel: Homemade mushroom cream sauce, parsley, lemon, seasonal garnish

Pasta

- Beef Noodles: Asian-style beef strips, wok vegetables, noodles, sesame, spicy Asian sauce
- Al Tartufo: Truffle cream sauce, Parmesan, roasted tomato, arugula, pine nuts
- Bolognese: Rigatoni, rich meat sauce, Parmesan, arugula

Desserts

- Coffee and Treats: Selection of treats, coffee or tea of your choice
- Dame Blanche: Vanilla ice cream, chocolate sauce, whipped cream, flaked almonds
- Cheese Platter: Selection of cheeses in collaboration with Kaas & Ko, bread, syrup, nuts
- Affogato: Vanilla ice cream, double espresso, vodka, Café Marrakesh, chocolate crumble
- Chef's Daily Dessert: Our chef's daily changing dessert. Ask our staff or check the blackboard