

HUMPHREY'S

Can be ordered from
17.00 to 21:00 PM

THREE-COURSE SET MENU | 37,95

STARTERS | 9.50

VADOUVAN AND FENNEL SOUP (VEGAN)

BEEF CARPACCIO – ROCKET – GRANA PADANO – SUN-DRIED TOMATOES – BASIL PESTO OR TRUFFLE MAYONNAISE

OR
ASIAN BEEF CARPACCIO – SESAME DRESSING – CRESS – FRIED ONIONS – SESAME SEEDS – SPRING ONION – RADISH

CRISPY DEEP-FRIED SALMON ROLL – EDAMAME – PICKLED GINGER – SWEET AND SOUR CHINESE CABBAGE – YUZU DRESSING

AUTUMN SALAD – PUMPKIN – PECANS – GOAT'S CHEESE – RED ONION – BALSAMIC VINEGAR (VEGETARIAN)

BAO BUN – CRISPY SHRIMP BURGER – AVOCADO – JAPANESE MAYONNAISE

SMOKED TROUT AND POTATO MASH (COLD) – GREEN ASPARAGUS – BOILED EGG – MUSTARD SEEDS – TARRAGON DRESSING

MAIN COURSES 21.95

ORIENTAL OVEN-ROASTED CHICKEN THIGHS – FENNEL – BEANS – CORIANDER

MIXED GRILL – STEAK – BLACK ANGUS BURGER – PORK TENDERLOIN – BACON – CHICKEN BREAST – AIOLI

GERMAN STEAK – STIR-FRIED SPINACH – MASHED POTATO WITH TRUFFLE – SHALLOT SAUCE

SALMON RISOTTO – CHERRY TOMATOES – SPRING ONION – ROCKET PESTO

LINGUINI – PUMPKIN – BEECH MUSHROOMS – SPINACH (VEGAN)

FREGOLA (FINE PASTA) – ROASTED PUMPKIN – HAZELNUT – FETA – TOMATO WAFFLES (VEGETARIAN)

DESSERTS | 8.25

STROOPWAFEL-BROWNIE TRIFLE – CARAMEL SAUCE – CARAMELISED APPLE PIECES

CREAMY PLANT-BASED DAME BLANCHE – SHAVED ALMONDS (VEGAN)

DEEP-FRIED CREMA CATALANA BALLS – CRÈME PÂTISSÈRE – PEAR COMPOTE

COCONUT PARFAIT – PANDAN SPEKKOEK (INDONESIAN LAYER CAKE) – MANGO MOUSSE

TIRAMISU – CARAMEL SAUCE

ZUIVELHOEVE CHEESE BOARD (5 ITEMS) – ORGANIC APPLE SYRUP – KLETZZZ TOAST (+ 4.95)



You'll be surprised.

Wine menu

Available at the front desk until 22.00 PM

Champagne Delot Brut	79
Cava Mas Bigas Brut	39
Chamdor mousserende wijn	24
Rosé wijn	29.5
Witte wijn	29.5
Rode wijn	29.5

A room service charge of 7,50 will be calculated per order. More snacks and drinks can be found in our vending machines at the 2nd floor. An ice machine with cups can be found next to the vending machine.

SEPT-OCT-NOV 2023