

# DINNER

With Shared Dining (à la carte), it's all about enjoying and sharing food together. It's a great introduction to the delicious dishes from our kitchen.

The dishes can be ordered in a small and a large size.

## MARINA LOUNGE TASTING

**8 DISHES | 39.50 P.P.**

Tasting of assorted dishes

carefully selected by our chef

*(choose between meat, fish, vegetarian or a combination)*

## MARINA SPECIAL

### DUTCH ZEELAND OYSTER 4.75 EACH

- raw oyster with red wine vinegar, chili flakes, chives and lemon
- steamed oyster with ginger and chili
- oyster au gratin with spinach and Hollandaise sauce

## COLD

### MEAT

#### IBERICO HAM | 25G | 50G 9.50 | 16.50

thinly sliced Iberico ham with a sweet and sour tomato compote

#### VEAL TENDERLOIN 9.00 | 15.50

softly cooked veal tenderloin served with tomato

pickled in vital sea salt and tarragon vinegar,

organic olive oil and Grana Padano shavings

#### CARPACCIO 7.00 | 12.50

thinly sliced topside beef, sun-dried tomato, Grana Padano, mixed seeds and a homemade truffle cream

#### STEAK TARTARE 13.50 | 22.50

classic sliced beef with

capers, Worcestershire sauce, cornichons, banana shallots

and Dijon mustard

### FISH, MOLLUSCS AND CRUSTACEANS

#### SALMON & PRAWNS 10.50 | 15.00

with marinated salmon, fried

prawns and herb lettuce

#### CRAB TACO | 2x | 3x 11.50 | 15.50

hard shell taco filled with crab and wakame, with a wasabi topping

### VEGETARIAN

#### HALLOUMI 8.50 | 13.50

grilled halloumi cheese, with figs au gratin,

walnuts and a sherry glaze

## SOUPS

#### CREAMY PORCINI SOUP 5.00 | 9.50

with beef ravioli and Amsterdam pickled onions

#### NORTHSEA CRAB BISQUE 8.50 | 11.50

bisque of Northsea crabs with cognac

#### POMODORI SOUP 4.00 | 6.50

soup of Pomodoro tomatoes with pesto

## HOT

### MEAT

#### **BEEF TENDERLOIN 21.50 | 28.50**

roasted tournedos with sweet potato fondant,  
glazed pearl onions and spiced gravy

#### **RIBEYE 18.50 | 26.00**

grilled ribeye with Romanesco, roasted bell pepper and  
assorted herbs

### FISH, MOLLUSCS AND CRUSTACEANS

#### **PRAWNS | 3x | 6x 9.50 | 13.50**

crispy prawns with a wakame salad and  
a sesame soy dressing

#### **SCALLOPS | 2x | 3x 10.50 | 17.50**

briefly grilled scallops served with  
wild spinach and saffron sauce

#### **PRAWN SPAGHETTI 9.50 | 18.50**

spaghetti with prawns, spring onion and mushrooms fried in garlic oil

#### **COD 18.50 | 28.00**

cod fried on the skin, leek stewed in chicken broth,  
a prawn spring roll with a smoked  
garlic sauce

#### **HALIBUT AND SOFTSHELL CRAB 22.00 | 29.50**

grilled halibut fillet with crispy softshell crab,  
briefly grilled chanterelles and a fresh Chablis-butter sauce

### VEGETARIAN

#### **DAVAI CHEEZY DUMPLINGS (VEGAN) 8.50 | 13.50**

stuffed pasta with roasted artichokes and thyme oil

#### **RISOTTO TARTUFO 12.50 | 20.50**

truffle risotto with a poached free-range egg, shaved  
Grana Padano and truffle oil

#### **MINI VEGETABLES 12.50 | 20.50**

jasmine rice cooked in green tea with stewed  
mini vegetables and a warm tomato and coriander dressing

## ON THE SIDE

#### **TRADITIONAL CHIPS 4.50**

with mayonnaise

#### **ROASTED ROSEVAL POTATO 4.50**

with rosemary and sea salt

#### **SEASONAL SALAD 4.50**

salad with seasonal ingredients

#### **ROASTED VEGETABLES 4.50**

assorted grilled vegetables

## DESSERTS

#### **DESSERT TASTING 16.50**

tasting of assorted sweet treats

#### **CHEESE PLATTER 9.00 | 14.50**

selection of assorted cheeses with raisin bread  
and apple butter

#### **CRÈME BRÛLÉE 5.50 | 9.50**

tonka bean crème brûlée with vanilla ice cream,  
caramel fudge and sugared almonds

**TARTE TATIN 5.00 | 8.50**

of Pink Lady apples, salted caramel and cinnamon ice cream

**CHOCOLATE 7.00 | 12.50**

chocolate sphere filled with ice cream, red fruit  
compote and cookie crunch