LUNCH

TOT 16:30 UUR

STARTERS

Assorted buns

✓ 5,00

Herb aioli, tomato bruschetta.

SOUPS

served with bread.

Pumkin cream soup * \$\ \text{soup} \ \ \text{roasted almonds, creme fraiche.} \ \ 8,50

French onion soup 9,50 cheese crouton.

Special soup Daily price

SALADS

served with bread.

Crispy goat cheese **V** ***®** 18,75

goat cheese in filo pastry, cucumber, celery, raisins, red onion, nutcrunch with honey, herb vinaigrette.

Chicken teriyaki 19,75

chicken, Chinese cabbage, cashewnuts, spring onion, bell pepper, carrot, teriyaki mayonnaise.

Fried mushroom V 18,50

bell pepper, spinach, tomato, green beans, red onion, kernel mix, herb vinaigrette.

Pearl couscous 🛈 17,50

pearl couscous, crispy oat crumble, sweet potato, carrot, cucumber, marinated mushrooms, cherry tomato, herb vinaigrette.

SANDWICHES

Hummus pumpkin 11,50 sweet silver onions, roasted pumpkin,

land cress, sourdough toast.

Ovenheated brie * 10,50 cranberry cherry compote, hazelnut crumble,

cranberry cherry compote, hazelnut crumble rocket, sourdough toast.

Smashed avocado **V*****W** ***W** 9,25

sourdough toast, boiled egg, sprouts, red onion, puffed quinoa, rocket, seed mix.

with smoked salmon 14,25

Club sandwich smoked rib eye * \$ 15,50

mustard cream cheese, sweet and sour cucumber salad with onions and parsley, seesalt potatochips, white or brown sourdough bread.

Beef of vegetable croquettes 12,50

white or brown sourdough bread, mustard mayonnaise, butter.

V Vegetarian

V Vegan

* Option

LUNCH

UNTILL 04:30 P.M.

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CLASSICS		SATAY	
La Mer Duo soup and small salad of your choice, served with bread and herb aioli.	17,50	Served with fries*, steamed white rice or bread. Additional skewer satay, chicken or pork fillet 3,- supplement. Additional skewer satay, tenderloin 4,- supplement.	
Carpaccio without bread Parmesan cheese, rocket, kernel mix, Parmesan-basil mayonnaise. served with bread Lasagna quattro formaggio *V four cheese lasagna, chicory salad, grapes.		peanut sauce, cucumber, edemamesalad, prawn- and cassavechips, lemongrass sambal.	21,50
Shakshouka \(\forall \text{*} \) Tunisian egg dish from te oven, mixed herbs, tomato, garlic, yoghurt, flatbread.	12,50	Tenderloin satay peanut sauce, cucumber, edemamesalad, prawn- and cassavechips, lemongrass sambal.	23,50
Shakshouka shrimps ** Tunisian egg dish from te oven, mixed herbs, tomato, garlic, yoghurt, flatbread. BURGERS served with fries*. Angus beefburger (200 gr.) brioche bun, cheddar, tomato, red onion, lettuce, spicy herb mayonnaise.	13,50	SIDE DISHES Fries with mayonnaise Sweet potato fries with mayonnaise Truffel fries with Parmesan cheese Sweet potato trufflefries with Parmesan cheese. Steamed white rice Mixed salad Mixed vegetables	4,00 5,00 7,50 8,50 4,00 4,00 6,00
Jalapeño burger V* 🕡 brioche bun, cheddar, tomato, red onion, lettuce, spicy mangosalsa.	18,50	*Sweet potato fries 1,- supplement.	



DINER

FROM 05:00 P.M.

STARTERS		SALADS served with bread.	
Assorted buns sundried tomato pesto and herb aioli.	5,00	Crispy goat cheese *** goat cheese in filo pastry, cucumber, celery, raisins, red onion, nutcrunch with honey, herb vinaigrette.	18,75
served with bread.		Chicken teriyaki	19,75
Pumpkin cream soup * (**) roasted almonds, creme fraiche.	8,50	chicken, Chinese cabbage, cashewnuts, spring onion, bell pepper, carrot, teriyaki mayonnaise.	
French onion soup cheese crouton.	9,50	Fried mushroom bell pepper, spinach, tomato, green beans, red onion, kernel mix, herb vinaigrette.	18,25
Special soup	Daily price	Pearl couscous pearl couscous, crispy oat crumble, sweet potato, carrot, cucumber, marinated mushrooms, cherry tomato and herb vinaigrette.	17,50
APPETIZERS		La Mer Duo	17,50
Parmesan cheese, rocket, kernel mix, Parmesan-basil mayonnaise.	thout bread 13,25	soup and small salad of your choice, served with bread and herb aioli.	
servec	with bread 15,50		
Grated orzo pasta √ mozzarella, sage butter, tomato butter	9,50 sauce.		
"Bawykov" salmon tartare crispy fried sushi rice, miso mayonnaise	11,25 , furikake.		
Scallops fried scallops, ricotta ravioli.	13,50		
Roe pate	12,50		



fig chutney, pistachio, apricot pistachio toast

DINER

VANAF 17:00 UUR

MAIN DISHES		DESSERTS	
Venison steak truffel gravy, brioche toast, chestnut, potato gratin, mushrooms, roasted vegetables.	28,50	Warm homemade waffle cherry cranberry sauce, vanilla ice, whipped cream.	11,50
Lasagna quattro formaggio four cheese lasagna, chicory salad, grapes.	22,50	Merengue ice cake * pecan maple ice, whipped cream, butter scotch.	10,00
Chicken parm Crispy chicken thigh grated with Pamezan cheese and mozzarella, roasted vegetables, baby potatoes.	21,50	Chocolat icecream coup- salted caramel, butter waffle, blue be whipped cream.	
Redfish fillet pumpkin risotto, pangratto, creame cheese, Parmezan cheese.	22,75	Cheese plate with fig-almond bread, crackers, balsamic syrup, fresh figs and nuts.	13,75
Entrecote (250 gr.) roasted roseval potatoes, green beans, pepper cream sauce.	29,50	Affogato espresso, vanilla ice, caramel.	5,50
Fish and chips fried fillet of fish, mushroom tapenade, salad, remoulade sauce.	20,50		
		SIDE DISHES	
BURGERS served with fries*		Fries with mayonnaise	4,00
	19,50	Sweet potato fries with mayonnaise Truffel fries	5,00 7,50
Angus beefburger (200 gr.) brioche bun, cheddar, tomato, red onion,	17,30	with Parmesan cheese	
lettuce and spicy herb mayonnaise.		Sweet potato trufflefries with Parmesan cheese.	8,50
Jalapeño burger √*♡	18,50	Steamed white rice	4,00
brioche bun, cheddar, tomato, red onion, lettuce and spicy mangosalsa.		Mixed salad Mixed vegetables	4,00 6,00
SATAY			
Served with fries*, steamed white rice or bread. Additional skewer satay, chicken or pork fillet 3, Additional skewer satay, tenderloin 4,- suppleme	*Sweet potato fries 1,- supplement		
Chicken satay with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	21,50		
Pork fillet satay with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	21,50		
Tenderloin satay with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	23,50		V Vegetarian Vegan Glutenfree

* Option