

Dinner

17:00 until 22:00

Sharing dishes

10 different dishes that are enjoyable to share. We recommend ordering them in various courses so that you can savor your time with us. Also all ideal as a starter. Additionally, it's possible to opt for larger portions, suitable for sharing with 4 people.

Every dish per piece 13.5

Vegetarian

Sashimi of watermelon (V)

furikake – wakame – horseradish

Pointed cabbage from the BBQ (V)

miso – almond – curry

Roasted grape (V)

labneh – pistachio – cumin vinaigrette

Burrata caponata (V)

Siciliaanse eggplant – walnut – olive

Fish

Fried prawns

garlic – lemon – ginger

Sea bass

vanilla butter – radish – pomegranate

Trout rilette

green apple – sesame – parsley

Meat

Sobrasada tartare

pickle – almond – egg yolk

Shoulder tender Tagliata

Parmesan – rocket – balsamic

Shortrib

veal jus – chimichurri – Romanesco

(+2)

Bistro Menu

17:00 till 22:00

**6 dishes to share, recommended by
the chef, served in 3 courses
With table water, bread and dips**

38.5 per person (minimum 2 pers.)

(V) = vegetarian

Deutch and Français menu on our website



servaascade.nl



Main courses

fries or bread? (+3 euro)

Slow cooked shortrib 26.5

chimichurri – cauliflowerpuree – veal gravy

Fried sea bass 24.5

vanilla butter – radish – pomegranate

Pointed cabbage from the BBQ (V) 21.5

misojus – almond – curry

Stew of the Season 18.5

Changing Stew with fresh salad

Spareribs 20.5

our own BBQ-sauce – coleslaw – aioli

Hoeve-burger (Limburg pig) 16.5

smoked aioli – Taleggio – tomato – caramelized silver
onion – pickle

Chef's burger (V) 16.5

mushroom based burger – Taleggio – caramelized
silver onion – pickle – truffle mayonaise

Salad watermelon (V) 17.5

pickled fennel – cashew – edamame – fried pita –
wakame

Côte à l'os (for 2 pers.) 67.5

Rib-eye with bone, cut (± 600 gr.)

Served with seasonal veggies and homemade
fries or sweet potato fries

**This dish is available in limited quantities, so be
quick. Don't want to miss out? Mention it when
making your reservation. (Approx. 35 minutes)**

Desserts

Bavarois with white chocolate 9.5

long pepper – black berry – ginger

Lemoncurd 9.5

caramalised sugar – raspberry – limeleaf

Coffee deluxe 13.5

petit fours with a coffee of your choice

Cheese platter 15.5

5 cheeses – beersyrup – rustic bread

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@cafeservaas