

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 – samphire – 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 – samphire – 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



Main courses

fries or bread? (+3 euro)

Slow cooked shortrib 26.5

chimichurri – cauliflowerpuree – veal gravy

Fried sea bass 24.5

vanilla butter – samphire – pomegranate

Pointed cabbage from the BBQ (V) 22.5

misojus – samphire – curry

'Moqueca' (Brazilian fishstew) 17.5

lime – coconutmilk – shrimp

Spareribs 18.5

our own BBQ-sauce – coleslaw – aioli

Hoeve-burger (Limburg pig) 15.5

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

Chef's burger (V) 15.5

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

Salad watermelon (V) 16.5

pickled fennel – cashew – edamame – fried pita – wakame

Côte à l'os (for 2 pers.) 78.5

Rib-eye with bone, cut (± 750 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

043 321 76 69

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