

# Diner

## To share

12.5/piece

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

Curious for beer suggestions with our dishes?  
Feel free to ask.

## Veggie

### Whole artichoke (V)

served with a balsamic dressing

### Eggplant mille-feuille (V)

baba ghanoush – dukah – Saffron yoghurt

### Roasted cauliflower (V)

harissa – broad bean – mint yoghurt

### Burrata caponata (V)

Sicilian eggplant – walnut - olive

## Fish

### Fried prawn

Garlic – lemon - ginger

### Octopus tentacle

own juice - romesco – broad bean

### Red bream fillet

cream – confit lemon – black olive crumble

### Ceviche

Peruvian raw fish – sweet potato – tiger's milk

### Mussels

white wine – garlic – bagna cauda

## Meat

### Steak tartare

harissa – saffron - egg yolk

### Shoulder tender Tagliata

Parmesan – arugula - balsamic

### Boston-butt

Sweet potato – black garlic gravy – green asparagus

## Supplementen

Bread with butter and tapenade	5.5
Homemade fries	3
Sweetpotato fries	3.5
Salade mix	3
Roasted potatoes	3
Green asparagus with parmesan	6.7

(V) = vegetarian or option for vegetarian

English menu on our website

 [servaascafe.nl](http://servaascafe.nl)

## Menu Servaas

17:00 tot 22:00

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

**36.5 per person (minimal 2 pers.)**

### Burrata caponata (V)

Sicilian eggplant – walnut - olive

### Fried prawn

Garlic – lemon - ginger

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### Eggplant mille-feuille (V)

baba ghanoush – dukah – Saffron yoghurt

### Shoulder tender Tagliata

Parmesan – arugula - balsamic

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### Roasted cauliflower (V)

harissa – broad bean – mint yoghurt

### Boston-butt

Sweet potato – black garlic gravy – green asparagus

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 043 321 76 69

 @cafeservaas

# Diner

## Main courses

Served with fries or bread +3

Slow-cooked Boston-butt 24.5  
sweet potato – black garlic gravy – green asparagus

Pan fried red bream fillet 24.5  
cream – confit lemon – black olive crumble

Roasted cauliflowersteak (V) 24.5  
harissa – curry – mint yoghurt

Stew of the week 17.5  
ask us about the stew of the moment

salad mackerel (V) 16.5  
spinach – red onion – new potato – capers –  
mustard seed – lemon dressing

### Côte à l'os (for 2 pers.) 72.5

Rib-eye with bone, cut (± 750 gr.) Served with seasonal veggies and homemade fries or sweet potato fries

### Cataplana (voor 2 pers.) 67.5

Authentic Portuguese fish dish with various fish, shellfish, and seafood. Prepared and served in a pan made of beaten copper. Served with rustic bread.

(V) = vegetarian or option for vegetarian

## Desserts

Lemon curd cheesecake 9.5  
Lemon – cream cheese – fresh raspberry

Chocolate mousse 9.5  
mandarin sorbet – white chocolate crumble

Coffee deluxe 10.5  
petit fours with a coffee of your choice

Cheese platter 14.5  
5 cheeses – beer syrup – rustic bread

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