

Menu Restaurant De Struisvogel

3 – course menu for € 23,50

- We only use organic or free range meat –

Starters

Soup of the day

Beef carpaccio with basil oil, rocket, roasted pumpkin seeds & parmesan cheese
-supplement € 1,75- (organic beef)

Lamb skewer with date chutney (organic lamb)

Chopped salmon marinated in fennel seeds served with lentil & horseradish root mayonnaise

Asparagus mousse with potato salad & parsley vinaigrette

Main courses

Ostrich steak with sauce of the day or red port butter*
- supplement € 3,-- (free range meat)

Roasted lamb shoulder filled with garlic & thyme*
(organic lamb)

Markel filet marinated with garlic and coriander and tomato salsa*

Rotolo filled with spinach, gorgonzola & mascarpone with ricotta sauce

Risotto with goat cheese, spring onion, broad beans, parmesan & roasted cherry tomatoes

* served with roast potatoes and mixed vegetables

Desserts

Warm apple crumble with vanilla ice cream

Cheese platter:

- supplement € 1,50-

(Suggestion: accompanied by a glass of red port)

Parfait made from yogurt, strawberry and mint

Chocolate-mousse pie with amaretto cream

(Suggestion: accompanied by a glass of dessert wine)

Coffee or fresh mint or organic Mr. Jones tea with homemade chocolate

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