

School menu dishes

These dishes could also be ordered separately

STARTERS € 16,5

CRISPY SUSHIROL | GAMBA | SWEET/SOUR VEGETABLES | WASABI CREAM SAUCE
LOEMPIA PEKING DUCK | HOMEMADE ATJAR | HOI SIN *(RECOMMENDED)*
COMPOTE OF SWEET POTATO | SHIITAKE | QUINOA BURGER | DRAGON MAYONNAISE *
GRAVAD LAX | BEETROOT | BOTTLED PICKLE | MONASTERY GIN
CARPACCIO FROM BEEF | HOMEMADE ACETO BALCAMICO GEL | HAZELNUT

SOUPS € 10,5

THAI CHICKENSOUPI | MIE | RED PEPPER | KORIANDER | COCONUT
CURRY SOUP | GRANNY SMITH | CHIVE CREAM *
LOBSTER SOUP | LOBSTER | PESTO (SUPPL. € 3)

MAIN COURSES € 25

RUMP STEAK | RED WINESAUCE *(RECOMMENDED)*
TAME DUCK BREAST | SEASON VEGETABLES | ORANGE SAUCE
SALMON | SAUCE HOLLANDAISE | SPINACH *(RECOMMENDED)*
SKREI (WINTER COD) | SAUCE FROM SMOKED EEL | LINGUINE
AUTHENTIC YELLOW CURRY | LEMONRICE | KORIANDER YOGHURT *
AUTHENTIC YELLOW CHICKEN CURRY | LEMONRICE | KORIANDER YOGHURT

DESSERTS € 10,5

TARTE TARTIN FROM PINEAPPLE | MAPLE SYRUP | COCONUT ICECREAM
CRÈME BRÛLÉE | WHITE CHOCOLAT | 'STROOPWAFEL' ICECREAM
SURPRISE DESSERT FROM THE CHEF
VARIOUS FOREIGN CHEESES | RAISIN FIG BREAD | GRAPE COMPOTE | NUTS (SUPPL. €6)

SPECIALTIES

DRY AGED BEEF SIRLOIN | RED WINESAUCE € 32 *(RECOMMENDED)*

BLACKBOARD

FISH AND CHIPS | RAVIGOTTE SAUCE | SALAD € 16
BLACK ANGUS BURGER | MONASTIC CHEESE | TRUFFLE MAYONNAISE | SALSA | FRIES € 16

** Vegetarian dishes*

Do you have any allergies? Please let us know !

DISHES