# Chef's menu

## • SEASONS RESTAURANT•

### STARTERS

**•Corn Soup**

*Wine Suggestion.....Chardonnay, Chile (6,25)*

Creamy Corn Soup, Crab and Avocado

**•Spinach-Berry Salad**

*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*

Spinach, Berries, Avocado, Feta Cheese, Pine Nuts & Poppyseed Dressing **(GF)**

**•Shrimp Tempura**

*Wine Suggestion.....Sauvignon Blanc, France (7,00)*

Crispy Fried Shrimp Battered in Tempura With Chili Sauce

### MAIN

**•Risotto with Courgette Flowers**

*Wine Suggestion.....Chardonnay, Chile (6,25)*

Risotto, Vegetables, Courgette Flower Stuffed with Goat Cheese **(cbGF)**

**•"Don-Buri" Miso Salmon**

*Wine Suggestion.....Viognier, Spain(7,50)*

Miso Salmon, Fresh Vegetables, Chestnut Champignons, Soy-Ginger Sauce, Jasmine Rice **(cbGF)**

**•Chicken Tikka Masala**

*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*

Indian Spiced Chicken, Steamed Rice, Naan Bread, Condiments **(cbGF)**

**•Teriyaki Beef Tenderloin**

*Wine Suggestion.....Malbec, France (7,00)*

Beef Tenderloin with Teriyaki Sauce and a Salad With Fries Or Rice

**•Rack of Lamb From New Zealand**

*Wine Suggestion.....Valpolicella Ripasso, Italy (9,25)*

Grilled Rack of Lamb, Vegetables and a salad with Feta, Lentil and Basil Pesto **(GF)**

### DESSERT

**•Crème Brûlée**

Creme Brûlée, Madagaskar Vanilla, Burnt Sugar **(GF)**

**•Season's Cafe Glace**

Coffee, Vanilla Ice Cream, Whip Cream, and Cookie **(cbGF)**

**•Dutch Apple Pie**

Dutch Apples, Sugar, Cinnamon,Raisins, Vanilla Whip Cream

**•Brownie with Vanilla Ice Cream**

Chocolate Brownie with Almond Nuts, Caramel Sauce and Vanilla Ice Cream

**2 -Course Menu € 34,50 ( starter/main or main/dessert}**

**3 - Course Menu € 38,50 ( starter/main/dessert}**

*** no share plates for set menu / * no Substitutions**

# Starter

**Corn Soup** — **€ 9,50**
*Wine Suggestion.....Chardonnay, Chile (6,25)*
Creamy Corn Soup, Crab and Avocado

**Gyoza Dumplings** — **€ 10,00**
*Wine Suggestion.....Chardonnay, Chile (6,25)*
Gyoza Dumplings With Chicken, Vegetables, Soy Sauce

**Yakitori-Sticks** — **€ 10,25**
*Wine Suggestion.....Viognier, Spain (7,50)*
Mini Yakitori Sticks, Marinated Chicken With Yakitori Sauce

**Spinach-Berry Salad** — **€ 12,00**
*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*
Baby Spinach, Fresh Berries, Strawberry, Avocado, Feta Cheese, Pine Nuts and Poppyseed Dressing **(GF)**

**Tuna Salad** — **€ 12,00**
*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*
Tuna, Olives, Red Onion, Tomatoes, Cucumber, Mix Salad, Olive Dressing **(GF)**

**Smoked Salmon Salad** — **€ 12,50**
*Wine Suggestion.....Grüner Veltliner, Austria (8,00)*
Smoked Salmon, Haricot Verts, Apple and Horseradish Dressing **(GF)**

**Smoked Chicken and Mango Salad** — **€ 12,50**
*Wine Suggestion.....Viognier, Spain (7,50)*
Smoked Chicken, Mango, Mix Salad, Spicy Thai Dressing **(GF)**

**Shrimp Tempura** — **€ 12,75**
*Wine Suggestion.....Sauvignon Blanc, France (7,00)*
Crispy Fried Shrimp Battered in Tempura With Chili Sauce

**For the kids (10 and younger) € 15,50**
• Mini Chicken Yakitori sticks with Fries & Salad

# Main

**Spicy Stir-Fried Noodles with Vegetables** **€ 19,50**
*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*
Spicy Stir-fried Asian Noodles with Coriander, Chilies, Avocado and Green Onions

**Risotto with Courgette Flowers** **€ 21,50**
*Wine Suggestion.....Chardonnay, Chile (6,25)*
Risotto, Vegetables, Goat Cheese Stuffed Courgette Flower

**BBQ Spare Ribs** **€ 24,00**
*Wine Suggestion.....Carmenere, Chile (7,75)*
Pork BBQ Spare Ribs, Fresh Salad and Fries

**Chicken Tikka Masala** **€ 25,50**
*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*
Indian Spiced Creamy Chicken, Steamed Rice, Naan Bread, Condiments **(cbGF)**

**Hot Garlic Shrimp on Stir-Fried Noodles** **€ 25,50**
*Wine Suggestion.....Sauvignon Blanc, New Zealand (8,25)*
Spicy Garlic Shrimp, Stir-fried Asian Noodles with Coriander, Chilies, Avocado and Green Onions

**"Don-Buri" Miso Salmon** **€ 26,00**
*Wine Suggestion.....Viognier, Spain (7,50)*
Miso Salmon, Fresh Vegetables, Chestnut Champignons, Soy-Ginger Sauce, Jasmine Rice **(cbGF)**

**Teriyaki Beef Tenderloin** **€ 27,50**
*Wine Suggestion.....Malbec, France (7,00)*
Beef Tenderloin with Teriyaki Sauce and a Salad With Fries Or Rice

**Rack of Lamb From New Zealand** **€ 29,00**
*Wine Suggestion.....Valpolicella Ripasso, Italy (9,25)*
Grilled Rack of Lamb, Vegetables, Feta, Lentils Salad and Basilicum Pesto **(GF)**

**"Inside out" Beef Wellington** **€ 29,50**
*Wine Suggestion.....Malbec, France (7,00)*
Grilled fillet steaks served on a puff pastry, mushrooms, Creamy whiskey sauce, Sautéed Spinach, Mushrooms, served with an Aubergine / Tomato Salad

## SIDES

Bread Basket, Tossed Green Salad , Rice Or Fries € 5,00
Stir–Fried Green Vegetables € 7,00

# Dessert

**Crème Brûlée** — **€ 9,25**
Creme Brûlée, Madagaskar Vanilla, Burnt Sugar **(GF)**

**Dutch Apple Pie** — **€ 9,50**
Dutch Apples, Sugar, Cinnamon, Raisins, Vanilla Whip Cream

**Brownie with Vanilla Ice Cream** — **€ 10,00**
Chocolate Brownie with Almond Nuts, Caramel Sauce and Vanilla Ice Cream

**Season's Cafe Glace** — **€ 10,00**
Coffee, Vanilla Ice Cream, Whip Cream, and Cookie **(cbGF)**

**"Aard Blij"** — **€ 11,00**
Dutch Strawberries, Strawberry Ice Cream, Vanilla Whip Cream **(GF)**

**Fresh Fruit with Ice Cream** — **€ 11,00**
Fresh Seasonal Fruit, Vanilla Ice Cream, Vanilla Whip Cream, Caramel Sauce **(GF)**

**Belgium Waffle, Bananas Foster & Carmel** — **€ 12,50**
Belgium Waffle, Sautéed Bananas, Brown Sugar, Rum, Vanilla Ice Cream & Caramel sauce

## Dessert Wines

**Muscat de Rivesaltes, Domaine de Lafage**
*Full bodied wine, fresh tone, combines very well with Ice Cream*
**€ 39,50 p/bottle € 7,00 p/glass**

**Banyuls, La Galline, France**
*Rich fragrance, ripe and sweet, with flavors of nuts, plums and chocolate*
**€ 38,50 p/bottle € 6,75 p/glass**

**Coffee, Tea.....€ 3,50 Irish or French coffee.....€ 7,95**

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