## LUNCH

## **SANDWICHES**

Choice of multigrain bun or white baguette.

Smoked Salmon Long sliced smoked Norwegian salmon, red onion, capers and truffle mayonnaise.	11.5
Tuna melt Tuna, melted cheddar cheese, red onion, capers and soy mayonnaise.	11
Club sandwich Three stacked toasts with fried egg, bacon, ham, salad and mayonnaise.	12.5
Pulled chicken With fresh salad and a spicy mayonnaise.	9.5
Carpaccio Thinly sliced tenderloin, pine nuts, parmesan cheese and basil mayonnaise.	10.5
Two Granny Bobs croquettes	
Delicious veal ragout croquettes	9.5
Vegetarian vegetable croquettes	10.5
<b>Bali</b> Stir-fried tenderloin tips with mushrooms, onion, garlic and sambal.	13.5
De Pelikaan Burger Beef black Angus burger, with onion, bacon, Cheddar, garlic sauce and cajun fries. Also available as a veggie burger.	14.5

## **SNACKS**

Grandma Bobs bitterballs	
Veal bitterballs, 8 pieces	
Vegetarian bitterballs, 8 pieces	9.
Flames	7.
8 pieces	
Cheese sticks Old cheese, 8 pieces	7.
Mini frikandels 8 pieces	6.
Mini spring rolls Vegetarian spring rolls, 8 pieces	
Tempura shrimp 6 pieces	8.
Mixed snacks Mixed garnish, 8 pieces	7.

# CAFÉ RESTAURANT DE PELIKAAN

## **MENU**



Our lunch menu can be ordered From 12:00 till 16:00 o'clock.

from **9.5** 

Various egg dishes fried egg with ham and cheese or bacon.

#### **STARTERS**

Baguette Warm baguette with homemade garlic butter.	5.5
Carpaccio Sliced beef tenderloin with mixed salad, pine nuts, parmesan cheese and basil or truffel mayonnaise.	12.5
French onion soup The well-known onion soup according to traditional recipe, topped with old XO cheese from the oven.	8.5
Baked mussels In green herbs, curry, garlic, pepper and onion with baguette.	12.5
Shabu Shabu Seared tenderloin rolls filled with bean sprouts, fresh garlic, garden cress and a teriyaki sauce.	14
Salmon tartare  Hand-chopped salmon, with dill, red onion, crispy onion rings and mustard dressing.	14.5
Prawns Five prawns fried in green herbs, soy sauce and garlic.	15.5
Mushrooms gratinated V Fried mushrooms with garlic, green herbs and Roquefort cheese.	10.5
Bruschetta \( \nabla \) Two crispy bruschetta sandwiches with herb cheese and spicy tomato salsa.	10.5
Plateau du Chef p.p.	18.5

A delicious creation of our daily fresh ingredients from the kitchen of restaurant

De Pelikaan. To be ordered from 2 persons.

Our starters can be ordered

throughout the day.

### MAIN DISHES

All main courses are served with fries. Supplement: fresh mixed salad  $\in 4,50$ .

Satay
Three crispy fried and seasoned skewers
of tender chicken thighs, with fresh salad,
delicious potato salad and prawn crackers.

Sweet & Spice ribs 500gr. 24.5
Our delicious falling off the bone
sparerib meat with a mixed salad
and cold garlic sauce.

Classic Liver

Veal liver which is roasted in a traditional way in butter, with a garnish of bacon, mushrooms and onions.

Tournedos 29.5
Tender beef tenderloin steak with fresh vegetables and a sauce of your choice (pepper, bali, béarnaise or mushroom cream sauce).

Veal entrecôte 26.5

Baked entrecôte with blanched vegetables and beurre Café de Paris.

Chateau Briand p.p. 31.5

Most beautiful piece of tenderloin with a garnish of mushrooms, onion and bacon with bearnaise sauce.

To be ordered from 2 persons.

Truffle pasta 

Creamy truffle pasta with mushrooms, parmesan cheese and onions.

17.5

Hamburger V
Vegetarian burger with cheddar cheese, red onion, garlic sauce and cajun fries.

**Salmon Yakitori** 24.5 With pasta, spring onion and a vegetable spring roll.

**Sole**Presh North Sea sole fried in butter.

Our main dishes can be ordered throughout the day.

#### **CHILDREN'S MENU**

12.5

French fries with applesauce and a snack of your choice. (chicken nuggets, frikandel, croquette, cheese sticks) and a treasure chest icecream.

#### **DESSERTS**

Chocolate sundae	10.5
Three scoops of vanilla ice cream	
with a warm milk chocolate sauce	
and whipped cream.	
Liège Waffle	10.5
Warm waffle with chocolate sauce	
and whipped cream.	
Scroppino	9.5
Delicious cocktail with Prosecco, vodka	
and lemon ice cream.	
Crème brûlée surprise	12.5
Vanilla cake under a layer burnt sugar,	
liqueur and crème brûlée ice cream.	
Cheesecake	9.75
Creamy cake with a fruit coulis	
and whipped cream.	
Coupe Verwoerd	12
Vanilla ice cream, raisins on brandy,	
eggnog and whipped cream.	
Espresso martini	10.5
Cold espresso shaken with Kahlua	
and vodka.	

If you have any dietary or allergen requirements, please let us know.