

LAKES

BAR & KITCHEN

À la Carte Starters

18

Thinly sliced beef sirloin with crispy filo pastry, truffle cream, marinated vegetables and rocket

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Yellowfin tuna, lightly toasted with tzatziki, cucumber, yogurt jelly and a herby salad

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Steak tartare of veal, crispy langoustine, mustard cream, potato tuille and quail's egg

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King crab salad with green apple, yuzu, avocado and home-made prawn crackers

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'0000' oysters from Zeeland
half dozen 24 / dozen 48

À la Carte Main Dishes

Cod steak with smoked eel, lardo Di Collonata, roasted fennel, artichoke and fennel saucy

23

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Catch of the day

Daily price

-

Skate wing pan-fried on the bone with Hollandaise sauce and Parmesan gnocchi

23

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Côte de Boeuf from the lava grill with home-made French fries, cevenne onion and beech mushroom (min. 2 people)

25 p.p.

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Crisp fried tame duck breast with kai-lan, sweet potato, pak choi and a jus of ketjap manis and soy

23

À la Carte Desserts

Scroppino Lakes style, with prosecco, limoncello and lime sorbet

8

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Brittle made of dark chocolate, Swiss roll with chocolate crèmeux, sorbet of blackberries and yoghurt-vanilla hangop (Dutch curd)

12

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Tira misu with vanilla ice cream, coffee granita and macaroons

10

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Tarte tatin of pineapple, passion fruit parfait, coconut sponge cake and tropical fruit sorbet

10

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Selection of cheeses

12

Lakes Specials

Mousseline of scallop with marinated vegetables
(starter)

25

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Fried oyster, spring rolls of lobster and tomyam with coconut
(starter)

26

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Acquerello risotto with truffle
(starter / main dish)

19 / 25

-

Black leg chicken stuffed with truffle
(main dish)

27

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Dry-aged rib-eye with sweetbread
(main dish)

27

BIB MENU

(Only available per whole table)

37

Seafood cocktail with smoked salmon, salsa verde and parsley cream

or

Lightly smoked roast beef, mature Dutch cheese crisp, home-made piccalilli and sweet and sour spring onions

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Veal entrecôte with candied la ratte potato, a light mustard jus and cream of carrots

or

Catch of the day with seasonal vegetables

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Mousse of dark and white chocolate, salted caramel and poached pear

or

Scroppino, Lakes style, with lemon vodka, prosecco, limoncello and lime sorbet

or

Coffee with sweetmeats

MENU OF THE CHEF

(Only available per whole table)

A selection of our Chef

3 courses	47
4 courses	55
5 courses	65

Allergies? Please inform us.