





# MENU

## STARTERS

ASPARAGUS SOUP classic garnish	8,50
BEEF STOCK double drawn * fresh herbs	8,75
BULGUR  ras el hanout * roasted pepper * cucumber	12,50
SMOKED SALMON truffle-mayonnaise * whisky * pecan nuts * lime	14,75
SCALLOPS celeriac * spring onions * chorizo crunch	16,50
CARPACCIO smoke mayonnaise * pine nuts * sundried tomato * Parmezan cheese	13,00
MINCED BEEF pickles * shallots * capers * mustard * herbs	13,50

## MAIN COURSES – ASPARAGUS

ASPARAGUS  hollandaise sauce * parisian potatoes * fresh herbs	20,50
ASPARAGUS SALMON  hollandaise sauce * parisian potatoes	24,00
ASPARAGUS HAM  hollandaise sauce * parisian potatoes * boiled egg	23,00



VEGETARIAN DISH, OR POSSIBLE TO PREPARE AS A VEGETARIAN DISH



COMPLETELY OR PARTLY PREPARED ON THE CHARCOAL GRILL



PREPARED IN A GRILL PAN








OUR MAIN DISHES ARE SERVED WITH HOME-MADE FRIES.  
ALLERGIC? PLEASE LET US KNOW



# MENU

---

## MAIN COURSES - CONTINUATION

CURRY 	21,00
sweet potato * peppers * coriander * coconut * chickpeas	
SEA BASS FILLET 	23,50
couscous * stir-fried vegetables * tomato * salsa	
CODFISH 	23,50
risotto * spinach * beurre blanc	
GUINEA FOWL SUPRÊME 	23,50
roasted vegetables * garlic * Calvados gravy	
RIB EYE 	25,50
grilled vegetables * puffed tomato * chimichurri butter	
CHUCK TENDER 	24,00
medallions * sugar peas * peppers * bearnaise sauce	
BAVETTE/SIRLOIN (A WOODBROOKE CLASSIC FOR 2 PERSONS) 	62,50
600 grams * roasted vegetables * chimichurri butter * garlic oil	

## DESSERT

CHEESECAKE	9,00
mascarpone * red fruit * fig ice-cream	
TIRAMISU	9,00
finger bichuit * white chocolate crunch	
CRÈME BRULÉE	9,00
vanilla * coffee * hazelnut * apple strudel ice-cream	
CHEESE TRAY	13,50
a variety of 3 cheeses * apple syrup * fig bread	