

ALL DAY LUNCH

Lunch plank	14.5
Caesar zalm - mini hamburger rund - uiensoep - flammkuchen	
Caesar salmon - mini hamburger beef - onion soup - flammkuchen	
Soups	
Tomato V	8.5
Westlandse tomatensoep - gedroogde tomaat - basilicum - brioche - tapenade	
"Westland" tomato soup - dried tomato - basil - brioche - tapenade	
Onion V	8.5
Uiensoep - tijm - oude kaas - brood	
Onion soup - thyme - Dutch aged cheese - bread	
Bisque crab	10.5
Bisque - strandkrab - venkel - aardappel	
Bisque - crab - fennel - potato	
Salads	
Salade Crottin V	12.5
Sla - crottin - aceto - dadel - bospeen - macadamia	
Salad - crottin de Chavignol - aceto - date - carrot - macadamia	
Gourmande salad	14.5
Mesclun - eendenborst - spek - champignons - haricots verts - La Ratte - eendenlever - aceto	
Mesclun - duck breast - bacon - mushrooms - haricots verts - La Ratte potato - duck liver - aceto	
Caesar	13.5
Romeinse sla- henne-ei - anjovis - Parmigiano Reggiano - knoflookcrouton	
Roman lettuce -hen egg - anchovy - Parmigiano Reggiano - garlic bread	
Met gemarineerde kip/with marinated chicken + 1,-	
Met gerookte zalm/with smoked salmon + 2,-	
Met gebakken black tiger garnalen/with black tiger shrimps + 2,-	
Sandwiches	
Croque monsieur	8.50
Molenaarsbrood - achterham - Gruyère kaas - side salad	
Millerloaf - ham - Gruyère kaas - side salad	
Croque madame	9.50
Molenaarsbrood - achterham - Gruyère kaas - side salad - ei	
Millerloaf - ham - Gruyère kaas - side salad - egg	
Club Sandwich	14
Gerookte kip salade - avocado- gedroogde ham - ei - komkommer - Promenade friet - tomaten mayonaise	
Smoked chicken salad - avocad - dried ham - egg - cucumber - Promenade fries - tomato mayonaise	
Club salmon	12.5
Gerookte zalm - komkommer - piccalillyspread - rucola - groentenchips	
Smoked salmon - cucumber - piccalillyspread - rocket salad - vegetable chips	
Pulled pork pangang "Indonesie"	12
Gestoomd broodje -babi pangang - ketimun - mayonaise - rempejek -	
Steamed bun - babi pangang - ketimun - mayonaise - rempejek	
Veggie bun caprese V	11.5
Molenaarsbrood - basilicum houmous - buffel mozzarella - tomaat	
Millerloaf - basil houmous - buffalo mozzarella - tomato	

Flammkuchen	10.5
Flammkuchen - gerookt spek - ui	
Flammkuchen - bacon - onion	
Flammkuchen V	10.5
Flammkuchen - artisjok - gedroogde tomaat - paprika- oude Rotterdam - rucola	
Flammkuchen - artichoke - dried tomato - bell pepper - old Rotterdam cheese - rocket salad (ook mogelijk met gedroogde ham/also available with dried ham + 2,-)	
Omelette	12.5
Omelet - paddestoelen - sjalot - toast	
Omelette - mushrooms - shallot - toast	
(Omelet met friet en Dijon mayonaise + 2.50/omelette with fries and Dijon mayonnaise + 2.50)	
Our "Crowned Burgers"	
Beef	16.5
100% rund - gebakken ei - bacon - gerookte cheddar kaas - Promenade friet	
100% beef - fried egg - bacon - smoked cheddar cheese - Promenade fries	
Dubbele burger/double burger + 4,50	
Veggie burger V	13.5
Portobella - tomatensalsa - bleu de Wolvega - Promenade friet	
Portobella mushroom - tomato salsa - Bleu de Wolvega cheese - Promenade fries	

ALL DAY STARTERS

Caprese V	13.5
Pomodoro - buffel mozzarella - basilicum - pesto - focaccia	
Pomodoro tomato - buffalo mozzarella - basil - pesto - focaccia	
Salmon	13.5
Zalm tartaar - nori chips - avocado crème - sushirijst - soja caviaar	
Salmon tartare - nori chips - avocado cream - sushi rice - soja caviar	
Ceviche "Ecuador & Peru"	13.5
Heilbot - rode ui - koriander - peper - zoete aardappel	
Halibut - red onion - coriander - pepper - sweet potato	
Carpaccio	13.5
Rundvlees - kappertjes - pijnboompitjes - truffel - brioche	
Beef - capers - pine nuts - truffle - brioche	
Foie gras	13.5
Eendenlever - rillette - brioche - gerookt seezout - aceto - rode ui	
Foie gras - rillette - brioche - smoked seasalt - aceto - red onion	

ALL DAY MAINS

Catch of the day	24.5
Vis van de dag, dagelijks anders geserveerd	
Catch of the day, every day served on a different way	
Heilbot/langoustine	25.5
Heilbot - langoustine - beurre noisette - mousseline - asperge - Hollandaise	
Halibut - langoustine - beurre noisette - mousseline - asperge - Hollandaise	
Sliptong	24.5
Sliptong - citroen - kappertjes - Promenade friet - side salad	
Dover sole - lemon - capers - Promenade fries - side salad	

Beef
 Entrecote - pappardelle - gedroogde ham - Parmezaanse kaas - rucola - truffel
 Entrecote - pappardelle pasta - dried ham - Parmesan cheese - rocket salad
 - truffle

25.5

Chicken tandoori "Pakistan"
 Kip tandoori - rijst - linzen - bloemkool - naanbrood - raita
 Chicken tandoori - rice - lentils - cauliflower - naan bread - raita

23.5

Ribs
 Bourbon glazed ribs - cola-bbq saus - la ratte - little gem - coleslaw
 Bourbon glazed ribs - cola bbq saus - la ratte - little gem - coleslaw

23.5

Vegetable V
 Koolrabi - bloemkool - vadouvan - romanesco - cherrytomaat -
 eryngi paddestoel - venkel - fregula pasta
 Turnip - cauliflower - vadouvan - romanesco - cherry tomato -
 eryngi mushroom - fennel - fregula pasta

22.5

BIJGERECHTEN

Promenade friet met tomatenmayonaise
 Promenade fries with tomato mayonnaise
 Seizoensgroenten
 Seasonal vegetables
 Side salad

2.5

2.5

2.5

ALL DAY DESSERTS

Chocolate overdose
 Plank met proeverij van onze huisgemaakte chocolade desserts
 Plank with a tasting of our homemade chocolate desserts

9.5

Chocolate
 Lauwwarm taartje - café glacé - gezouten caramel
 Lukewarm cake - café glacé - salted caramel

8.5

Cheesecake
 Cheesecake - vanille - crumble - walnootijs
 Cheesecake - vanilla - crumble - walnut ice cream

8.5

Banana Royale
 Bananen crème brûlée - chocolade ganache - bananen ijs - gebakken banaan -
 gula djawa
 Banana crème brûlée - chocolat ganache - banana ice cream - fried banana -
 palm sugar sauce

8.5

Tarte d'ananas
 Warm ananastaartje - rum-rosijnen ijs - witte chocolade kokos mousse
 Warm pineapple pie - rhum-raisin ice cream - white chocolat coconut mousse

8.5

Cheese
 5 soorten Franse kazen - chutney - notenbrood
 5 different French cheeses - chutney - nut bread

9.5

WINE

White

Grape	Winehouse	Country	Region	
Chardonnay	Croix D'or	France	Pays D'oc	5.5/29.5
Sauvignon	Croix D'or	France	Pays D'oc	5.5/29.5
Chardonnay	Trumpeter	Argentina	Mendoza	7.0/37.0
Pinot Grigio	IL Cigno	Italy	Chieti	7.0/37.0
Verdejo	Marqués De Riscal	Spain	Rueda	6.5/32.5
Riesling	Trimbach	France	Elzas	7.0/37.0
Garnacha blanco	Rebels de Batea	Spain	Terra Alta	7.5/40.0
Viognier	Miquel Torres	Chili	Valles Central	8.0/42
Pinot Gris	Mac Murray	America	Californië	57.0
Chardonnay	Joseph Drouhin	France	Bourgogne	8.5/49.0
Sauvignon Blanc	Yealands Estate	New-Zealand	Marlborough	9.0/50

Red

Grape	Winehouse	Country	Region	
Merlot	Croix D'or	France	Pays D'oc	5.5/29.5
Shiraz	Boomerang Bay	Australia	South-Eastern	5.5/29.5
Corvina	Bertani	Italy	Veneto	8.5/42.0
Merlot-petit verdot	Jean Leon	Spain	Penedès	7.5/36.5
Tempranillo	Marqués De Riscal	Spain	Rioja	8.5/41.5
Grenache, Mourvedre				
Syrah	Cotes du Rhone	France	Cotes du Rhone	8.5/45.0
Malbec	Rutini	Argentina	Mendoza	7.5/40.0
Cabernet Sauvignon	Carnivor	America	Californië	7.5/40
Pinot Noir	Yealands Estate	New-Zealand	Marlborough	8.5/40
Pinot Noir	Mac Murray	America	alifornië	57.0

Rose

Grape	Winehouse			
Shiraz	Croix D'or			5.5/29.5
Grenache	Saint AIX			8.5/42.5

Paring wine is easy
 me + a dessert + a glass of Lustau East India Solera Sherry = a pair 7.5

Make it sparkle

Louis Roederer/Rose		12.5/70.0
Cava Nuria brut reserva		7.5/40.0
Prosecco Briosso frizzante		7.0/35.0