

# CHEF'S MENU



Let Chef Sietse surprise you and choose chef's menu.

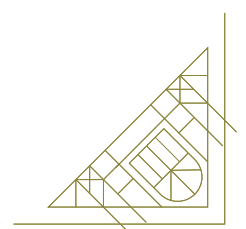
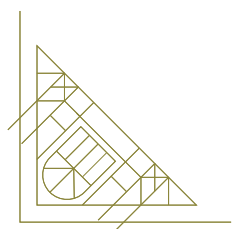
2-Course Chef's Menu	starter   main or main   dessert	31,95
3-Course Chef's Menu	starter   main   dessert	39,50
4-Course Chef's Menu	starter   a second starter   main   dessert	45,50

Choose 2, 3 or 4 courses where we cater for your allergies.

## Starters

à la carte

<b>Chef's special</b> <i>Surprise from the chef</i>	10,75
<b>Soup of the day</b> <i>Variable homemade soup, served with bread and a homemade dip</i>	8,25
<b>Codfish</b> <i>Cod ceviche, served with cilantro couscous, sweet-and-sour cucumber and fennel curry</i>	11,25
<b>Wild boar</b> <i>Wild boar tataki, served with watermelon and a watermelon and soy gravy</i>	11,25
<b>Duck</b> <i>Tender cooked duck confit, served with sweet-and-sour squash, apricot and red curry gravy</i>	11,25
<b>Almond</b> <i>Almond mousse, served with sweet-and-sour beech mushroom and a mushroom broth</i>	10,75





# MENU

## Main courses

Served with warm vegetables, salad and fries

<b>Chef's special</b> <i>Surprise from the chef</i>	24,50
<b>Venison steak</b> <i>Served with jus de veau, cilantro and jalapeño Hollandaise sauce</i>	25,75
<b>Veal blade steak</b> <i>Served with jus de veau, remoulade sauce and potato crisps</i>	24,75
<b>Halibut</b> <i>Served with orange beurre blanc and rendang made of leek and orange</i>	24,75
<b>Chicken</b> <i>Poultry prepared Moroccan style, served with yoghurt beurre blanc and a tomato, olive and chickpea salsa</i>	23,75
<b>Hasselback sweet potato</b> <i>Served with pico de gallo, avocado and cilantro beurre blanc</i>	23,50

## Salads

<b>Burrata salad</b> <i>Salad with burrata and tomato tapenade and a side of fries</i>	17,95
<b>Grilled steak salad</b> <i>Salad with steak tips and dry-cured ham and a side of fries</i>	17,95
<b>Stir-fried fish salad</b> <i>Salad with white fish and smoked salmon and a side of fries</i>	17,95

Fries	2,50
Fresh Salad	3,00
Fresh warm Vegetables	3,00



# MENU

## Desserts

<b>Chef's special</b> <i>Surprise from the chef</i>	9,50
<b>Stroopwafel - citrus</b> <i>Tartelette filled with stroopwafel mousse, served with orange-caramel sauce and lime-lemon sorbet</i>	10,30
<b>Peach - white chocolate</b> <i>Mousse of white chocolate and lemon, served with vanilla sauce and prosecco-white peach sorbet</i>	10,30
<b>Chocolate - grape</b> <i>Chocolate cremeux, served with vanilla ice cream and a sauce made of blue grapes</i>	10,30
<b>Cheese</b> <i>Four different kinds of Dutch cheese, served with apple syrup and pallisade bread</i>	13,25

## Special Coffee

<b>Iced coffee with coffee liqueur</b> <i>Ice cream with espresso, coffee liqueur and whipped cream</i>	8,45
<b>Coffee   Cappuccino   Tea</b> <i>Served with sweet treats</i>	6,50
<b>Irish coffee</b> <i>Coffee with Irish whiskey, whipped cream and a sweet treat</i>	8,75
<b>Italian coffee</b> <i>Coffee with Amaretto, whipped cream and a sweet treat</i>	8,75
<b>French coffee</b> <i>Coffee with Grand Marnier, whipped cream and a sweet treat</i>	8,75
<b>Spanish coffee</b> <i>Coffee with Tia Maria, whipped cream and a sweet treat</i>	8,75



# KIDS MENU



## Starters

<b>Soup of the day</b> <i>Variable homemade soup</i>	6,25
<b>Little carpaccio</b> <i>Thinly sliced beef with pesto mayonnaise and Parmesan</i>	6,25

## Main Courses

<b>Fries with a snack</b> <i>Choose between: frikandel, croquette or cheese soufflé</i>	6,75
<b>Piccolinis</b> <i>Mini pizzas with mozzarella and tomato</i>	7,95
<b>Pancakes</b> <i>Served with butter, powdered sugar and syrup</i>	7,95
<b>Crispy fried fish with fries</b> <i>Served with ravigotte sauce</i>	7,95

<b>Kids ice cream</b> <i>Scoop of vanilla ice cream, served with candy and whipped cream</i>	5,50
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