

LAKES

BAR & KITCHEN

Starters

18

Crisp pastry with fresh lobster, belly bacon and curry cream.

Roasted coquille, yam mousse, grilled almonds, smoked lemon gel.

Marinated duck breast, with pomegranate pearls and pumpkin crisp.

Tartare of tuna, home-smoked salmon, dill cream and artichoke chips.

David Hervé's Fines de Claire.
3,5 p.s.

Main Courses

Poulet noir, roasted carcass chicken, chicken rouleau, polenta cream with puffed garlic sauce.

25

Monkfish with a carrot and coconut cream, grilled tiger prawns, shrimp krupuk and lime leaf foam.

22,5

Catch of the day.
27,5

Veal tenderloin with langoustine and an aubergine caviar, pommes soufflées.

28

Succade prepared in 2 ways, stewed and lightly roasted, fresh broad beans, with crisp cracklings.

24

Desserts

Scroppino *Lakes Style*.
8

Chocolate grand dessert with blueberry sorbet and tarragon, white chocolate pana cotta.

12

Red fruit sabayon, crumble, yoghurt crisp and oliveoil ice cream.

10

Orange pie, raspberry granité and mascarpone ice cream.

10

Selection from our cheese cart.

15

Lakes Specials

Baked oysters, lobster and tom yam spring roll with grated coconut. (*Starter*)

26

Acquerello risotto with Serrano ham and fresh truffle. (*Starter / main course*)

19 / 25

Chef's Bouillabaisse

24

Côte de Boeuf from our grill with homemade fries and a red wine sauce. (*2 or more persons*)

25 p.p.

CHEF'S MENU

(Can only be ordered per table)

The chef's selection

3 courses	47
4 courses	55
5 courses	65
6 courses	75

GOURMAND MENU

(Alleen per tafel te bestellen)

37

Gravad lax of salmon and crisp soft shell crab

or

Thin slices beef sirloin with crisp sesame

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Catch of the day with season's vegetables

or

Steak from our grill with carrot structures

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Scroppino *Lakes Style* with lemon vodka, prosecco, limoncello and lemon sorbet

or

Melon and papaya dessert

or

Coffee with friandises

Allergies? Please let us know.