

# STARTERS

## Start together

**Bread** (V) (G possible + € 1) 8.5

aioli | muhammara | salsa verde

## Bruschetta

**Paksoisbread | bundle mushroom | tomato** (VV) 7.5

**Eel | tzatziki | radish** 10.5

**Serranoham | aioli | Granny Smith** 8

## Soup

**Hearty Italian tomatosoup** (V) (VV possible) (G) 7

Parmesan cheese | fresh herbs

**Chickensoup Soto Ajam** 8

Bundle mushroom | spring onion | glass noodles

## MeesterS Selection

**Goatcheese springrolls** (V) 10.5

aceto | arugula | fig compote | walnut

**Shrimp Trio** 15

Holtkamp shrimp croquette | Dutch shrimps | shrimp mousse |

wakame | cocktail sauce | parsley

**Loin beef carpaccio** (G possible + € 1) 13.5

arugula | Parmesan cheese | seed mix | Parmesan cookie | truffle cream

## MeesterS Summer

Salade mesclun | capers | red onion | olives | tomato | grapes | red fruit with:

**Vegan Cheddar | mozzarella | seed mix** (vv)

**Shrimps | marinated salmon | anchovies**

**Pulled chicken | vitello | dried Parmaham**

Starter 13.5

Maindish 19.5

## Wine tip from Cynthia

Bodega Castelo de Medina | Verdejo | Spain

(V) Vegetarian | (VV) Vegan | (G) Glutenfree

If you inform our waitstaff in advance about your dietary wishes,  
we can discuss the possibilities

# MAIN DISHES

<b>Spanish Veggie Stew (VV)(G)</b>	18.5
paprika   celery   sweet potato   lentils   green salad	
<b>Beetroot burger on focaccia (VV)</b>	19.5
Cheddar (vv)   lettuce   tomato   muhamarra   aceto glaze   country fries	
<b>Tagliatelle 3 cheeses (V)</b>	21.5
Brie   Doruval   Morbier   pomodori sauce   green salad	
<b>Dover Sole (G possible)</b>	24.5
samphire   haricots verts   San Marzano tomato   Remoulade sauce   country fries	
<b>Maroccan lamb stew</b>	22
haricots verts   pearl onions   San Marzano   patatas bravas	
<b>Saltimbocca</b>	23.5
sliced veal   Serrano ham   sage   white wine   gnocchi   grilled vegetables	
<b>MeesterS Chicken Satay</b>	19.5
sweet and sour   fried onions   country fries   prawn crackers	
<b>Greek Beefburger on focaccia</b>	19.5
pancetta   feta   lettuce   tomato   onion compote   country fries   tzatziki	
<b>Yellow Thai Curry (mild spicy)(G)</b>	
egg   zucchini   red onion   paprika   Basmati rice   cranberries   coriander   mango chutney	
<b>Naturel(v)(vv possible)</b>	18
<b>Gamba's</b>	21
<b>Chicken</b>	20

## Sharing together

<b>MeesterS Table (VV) 2 courses in 1   from 2 persons</b>	27.5 p.p.
combination of warm and cold dishes	
Served at the same time on our well-known MeesterS Table	
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# KIDS MENU

## Starters

<b>Tomatosoup</b> (G)(VV possible) cheese   green herbs	4
<b>Serrano ham</b> (G) fresh fruit salad	5
<b>Goatcheese spring roll</b> (V) fig compote	5

## Main dishes

<b>Beetroot burger on toast</b> (VV) lettuce   tomato   cucumber   country fries   vegan mayonnaise	10
<b>Salmon</b> (G) ratatouille   patatas bravas	10
<b>Hamburger on brioche</b> lettuce   tomato   cucumber   country fries   mayonnaise   MeesterS Sauce	8

## Desserts

<b>Mini Coupe MeesterS</b> (VV) (G)(L) sorbet ice cream   fresh fruit   berry compote	5
<b>Coco parfait</b> (G) chocolate sauce	5

# DESSERTS

<b>Coupe MeesterS</b> (VV)(G) mango   pear   raspberry   fresh fruit	9
<b>Chocolate Trifle</b> (V) white & brown chocolate mousse   dark chocolate brownie	11
<b>Dame Blanche</b> (V) vanilla ice cream   warm chocolate sauce   cream	9
<b>Limoncello tiramisu</b> (V) Amaretti cookies   chocolate crisp	10
<b>MeesterS Coffee or Tea</b> sweet treats	9

## Wine tip from Cynthia

Pass the Cookies di Lenardo   Verduzzo   Italy	4.5
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