



DINER

HUMPHREY'S

VOORGERECHTEN

OOSTERSE BLOEMKOOISOEP

KOKOSMELK – KRUIDENOLIE – SESAMZAADJES



RUNDERCARPACCIO

RUCOLA – GRANA PADANO – ZONGEDROOGDE TOMAATJES – TRUFFELMAYONAISE

KROKANT GEFRITUURDE ZALMROL

EDAMAME – INGELEGDE GEMBER – ZOETZURE CHINESE KOOL – YUZUDRESSING

HOOFDGERECHTEN

VIETNAMEES STOOFVLEES

OOSTERSE SALADE – PETERSELIERIJST

BLACK GARLIC KALFSENTRECOTE

GRATIN – GROENE ASPERGES – RODE WIJN & KNOFLOOK JUS

GEBAKKEN SCHOLFILET

PREISTAMPPOTJE – CITROEN – MOSTERDKAVIAAR – TARTAARSAUS

ALLE HOOFDGERECHTEN WORDEN GESERVEERD MET FRITES EN SALADE

NAGERECHTEN

PUMPKIN-WALNUT STRUDEL

PISTACHE-AMANDELROOMIJS

DOUBLE CHOCOLATE BROWNIE

VANILLEROOMIJS

TIRAMISU

SEA SALTED KARMELROOMIJS – KARMELSAUS



DINNER

HUMPHREY'S

STARTERS

EAST ASIAN CAULIFLOWER SOUP
COCONUT MILK – HERB OIL – SESAME SEEDS



BEEF CARPACCIO

ROCKET – GRANA PADANO – SUN-DRIED TOMATOES – TRUFFLE MAYONNAISE

CRISPY DEEP-FRIED SALMON ROLL

EDAMAME – PICKLED GINGER – SWEET 'N' SOUR CHINESE CABBAGE – YUZU DRESSING

MAIN COURSES

VIETNAMESE STEW

EAST ASIAN SALAD – PARSLEY RICE

BLACK GARLIC VEAL ENTRECÔTE

GRATIN – GREEN ASPARAGUS – RED WINE & GARLIC SAUCE

PAN-FRIED PLAICE FILLET

LEEK MASH – LEMON – MUSTARD CAVIAR – TARTAR SAUCE

ALL MAIN COURSES ARE SERVED WITH FRIES AND SALAD

DESSERTS

PUMPKIN & WALNUT STRUDEL

PISTACHIO & ALMOND ICE CREAM

DOUBLE CHOCOLATE BROWNIE

VANILLA ICE CREAM

TIRAMISU

SEA SALTED CARAMEL ICE CREAM – CARAMEL SAUCE