



de Heeren van Slenaken

R E S T A U R A N T

à la carte



Starters

Tartar of smoked salmon with capers
and wasabi cream € 13,95

Beef carpaccio with cream of
truffle and parmesan cheese € 13,95

Goat cheese salad with crispy fried bacon € 13,95

Smoked trout salad € 13,95

Second starters

Homemade tomato-paprika soup **v** € 6,95

Beef broth with fresh vegetables € 6,95

Baked mushrooms **v** € 7,95



Main dishes

Tournedos of tenderloin with shallots sauce € 28,95

Codfish wrapped with Serrano ham and a beurre blanc sauce € 26,95

Veal oyster with mustard sauce € 25,95

Baked salmon fillet € 25,95

North African vegetables roasted with lentils **v** € 19,95

Vegetarian schnitzel **v** € 17,95

ALL MAIN DISHES ARE SERVED WITH MATCHING GARNISH

VEGETARIAN MENU POSSIBLE IF DESIRED!

Menu 'De Heeren van Slenaken'

You leave the composition of the menu to the chef.
If you do not want or can eat something, please let us know.

Menu 'De Heeren van Slenaken' 3 courses € 39,50

Menu 'De Heeren van Slenaken' 4 courses € 45,00

Menu 'De Heeren van Slenaken' 5 courses € 49,50

The above menus are only reserved per table.

Menu of the day

Menu of the day 3 courses € 35,00

Menu of the day 4 courses € 39,50



Desserts

Crème brûlée v € 8,95

Coupe 'Dame Blanche' v € 8,95

Lemon sorbet ice cream with red fruit v € 8,95

Cheese platter with French baguette and
Limburg syrup v € 14,95

Tartufo with Amarena cherry v € 9,95

With the dessert we serve a delicious glass of
dessert wine, if desired, with the
cheese of course a glass of red port

Suitable wine package

3 glasses at € 14,95

4 glasses at € 19,95

In consultation with the kitchen, we can meet your dietary or vegetarian requirements. It can happen that a fresh product is not in stock. We are happy to offer you an alternative. We wish you a tasteful evening!!