



DE POSHOORN



Gazette

TO START WITH..

ALL STARTERS 9.8

BEEF CARPACCIO W/ TRUFFLE MAYONAISE, PINE NUTS, PARMESAN & ROCKET SALAD

SCAMPI BAKED WITH GARDEN HERBS AND A SAUCE MADE OF WHITE WINE

HOME-MADE STEW CROQUETTES SERVED W/ DELICIOUS HOME-MADE APPEL SAUCE

TASTING OF ALL OF THE ABOVE INCLUDING A SMALL SOUP 24.5 (DISH FOR 2)

Mains €15

Fish & Chips

FRIED HADDOCK W/ CHIPS & TARTARE SAUCE

Maastricht Stew

CLASSIC LOCAL STEW W/ CHIPS & APPLE SAUCE

Porc Tenderloin Sate

PORC TENDERLOIN WITH PEANUT SAUCE - SWEET RELISH - PRAWN CRACKERS - FRIED ONIONS

Boulets a la Liegeoise

MEAT BALLS IN A ONION-SYRUP SAUCE MADE WITH DARK BEER

BEER SUGGESTION

BRAND WEIZEN

IMPERATOR

POSHOORN BLOND

POSHOORN DUBBEL

Desserts €7

Coffee Poshoorn

VANILLA ICECREAM, ESPRESSO, WHIPPED CREAM, COOKIE CRUMBLE, LICOR 43

Moulloux au chocolat

Creme Brulee

MADE W/ LIMONCELLO

Cheese Platter 15

Poshoorn Pie 4.5

Menu €29,50

To start with..

+

Main

+

Dessert



Chef's Favorites

Black Angus Steak 19.50

W/ GARLIC BUTTER - SERVED W/ WARM VEGGIES & GRATIN

Porc Tenderloin 18.50

PORC TENDERLOIN - SERVED W/ WARM VEGGIES & GRATIN

CHOICE OF PEPPER SAUCE OR MUSHROOM SAUCE

Tagliatelle w/ Salmon 19.50

BAKED ON ITS SKIN WITH PASTA, VEGGIES & LOBSTER SAUCE

Veal Schnitzel 16.50

SERVED WITH SALAD AND A CHOICE OF PEPPER SAUCE OR MUSHROOM SAUCE

Tagliatelle Verdure 15

PASTA WITH VEGGIES & TRUFFEL CREME SAUCE

Spring chicken 17.50

SERVED WITH VEGGIES AND A SAUCE MADE OF POSHOORN BLOND BEER

