



PROEVERIJ

dinner menu

5 COURSE TASTING 45.00 P.P.

Per course you can choose from various delicious dishes, possibly with free fries and mayonnaise with on course of your choice (sweet potato fries + 2.00).

If you want fries with several courses, these will be charged:

- Fries & mayonnaise: 4.00
- Sweet potato fries & truffle mayonnaise: 5.50



Warm dishes can be ordered during the first 4 rounds and until 10.30 PM. Dishes can also be ordered separately. The prices are listed with the courses.

NICE TO START WITH

8-piece breaking bread with herb butter and aioli	7.00	
4-piece breaking bread with herb butter and aioli	4.00	
Pata Negra (aged for 24 months) - 50 grams	10.00	

NICE TO END WITH (Single dish: 8.00)

APPLE compote / cinnamon icecream / werther originals / hazelnut / meringue	
SMORES marshmallow / chocolat brownie / vanilla icecream	
SORBET three types of sorbet ice cream / fresh fruit / whipped cream	
SNICKER DESSERT salted caramel / pure chocolatmousse / peanut / caramel ice cream	
THREE CHEESES three varying cheeses / fig toast / apple syrup	
CAFE GOURMAND coffee or tea / three different changing delicacies	

STARTERS

(Single dish: 11.00)

BEEF CARPACCIO   

seed mix / truffle mayonnaise / parmesan cheese /
sun-dried tomatoes

TATAKI   

tuna / quinoa / dashi / furikake / edamame

STEAK TARTARE      

beef / shallot / wasabi mayonnaise / wasabi nuts / egg yolk /
chinese vinaigrette

SALMON SASHIMI       

raw / fried sushi rice / tsuyulak

VITELLO TONNATO     

veal roasted beef/ tuna mayo / capers / red onion / olive / radicchio

CAPRESE     

mozzarella / clear tomato broth / basil mousse /
sweet and sour tomato / tuille

TRUFFLE CROQUETTES       

crunchy parmesan / trufle mayo / fregola / garlic foam

SOUPS

(Single dish: 7.00)

BISQUE     

scampi / rouille / brioche

TOMATO SOUP   

herbal oil / soup vegetables

SEASONAL SOUP

ask one of our employees about it

WARM DISHES

(Single dish: 14.00)

BEEF STEAK



mashed potato / stroganoff sauce

IBERICO PORK CHEEK



stewed in its own gravy / different preparations of parsnik

CAULIFLOWER STEAK 2.0



vadouvan / almond bechamel / nutmeg / cauliflower rice

CHICKEN SATE



atjar / prawn crackers / satay sauce / onions / seroendeng

TRUFFLE RISOTTO



parmesan cheese / mushrooms / herb oil

ORANGE CHICKEN



crunchy chicken / sticky mandarine / sesame / fried rice / egg / spring onion / cucumber salad

COD



Pumpkin cream / smoked bacon / fluffy buerre noisette / sweet and sour / pumpkin seeds

RED SNAPPER & SCALLOPS



Patato foam / porcini mushroom / broth made of sage / crunchy sage

GAMBA



pico de gallo / chorizo / brioche

PULLED BEEF



hash browns / jamaican bbq sauce / grilled vegetables

CELERIAC



grated / onion chutney / poched egg / celeriac puree

MEAL SIZE SALADS

All our salads are made with tomato, cucumber and grilled vegetables, and are served with a bread roll (optional gluten-free) and herb butter.

CARPACCIO seed mix / parmesan cheese / sun-dried tomato / truffle mayonnaise	18.50	  
TUNA TATAKI oriental vegetables / prawn crackers / soy dressing	19.50	   
MOZZARELLA & PATA NEGRA HAM aceto syrup / cherry tomato	20.50	  
BAKED GOAT CHEESE fig compote / nut mix	18.00	  
WARM BRIE & PULLED CHICKEN PESTO nut mix / raspberry coulis	19.00	   

We use icons to show you which dishes are vegetarian and/or which allergens are contained in our dishes. A * to the left of an icon means that it is possible to order a dish vegetarian or allergen-free.



egg



shellfish



lactose



fish



corn



gluten



peanuts



nuts



soy



sesame



lupine



celery



mustard



sulfite



vegetarian

LE VERRE XL

Grab a delicious Le Verre XL, served with warm vegetables and fries with mayonnaise (sweet potato fries +2.00).

SOLE burnt lemon / remoulade / seasonal vegetables	39.50	*    
RIBEYE (+/- 300 GRAMS) grilled vegetables / hash browns / herb butter	32.50	 * 
SPARE RIBS Smokey bbq sauce / aioli	22.50	   
PULLED BEEF hash browns / jamaican barbecue gravy / grilled vegetables	23.50	 
BEEF STEAK mashed potato / stroganoff sauce	25.50	 
COD pumpkin cream / smoked bacon / fluffy beurre noisette / sweet and sour / pumpkin seeds	25.50	 
CHICKEN SATE atjar / satay sauce / prawn crackers / fried onions / seroendeng	19.00	      
FISH & CHIPS fried cod / fries / remoulade / burnt lemon	20.50	   
TRUFFLE RISOTTO* parmesan cheese / mushrooms / herb oil	20.00	*   
HAMBURGER LE VERRE ketchup / bacon / pickle / cheddar / onion rings / brioche bun	18.50	   

* without fries

www.le-verre.nl

 grandcafeleverre  le.verre