



# IMAGINE

EVENTS & SHOW



## Gewoon lekker

**BROODPLANKJE - €2,50**  
met boter, tapenade en aioli  
Allergenen: gluten

**PORTIE BITTERBALLEN - €2,50**  
met mosterd (8 stuks)  
keuze uit rund of vegetarisch   
Allergenen: gluten, mosterd en ei

## Brasserie klassiekers

**CARPACCIO VAN OSSENHAAS - €5,50**  
pijboompitten en rucola, mayonaise van gorgonzola  
Allergenen: ei, melk

**PASTEITJE MET GERONFIJTE EEND - €4,50**  
shiitake en pancetta  
Allergenen: gluten, mosterd en ei



## Soepen

**GEVOGELTEBOUILLON - €3,00**  
met kruidenblensje, sugarsnaps en dragon  
Allergenen: ei, gluten, melk

**LICHT GEBONDEN SOEP - €3,00**  
van knofselderij met courgette balletjes (vegetarisch ) of garnalen  
Allergenen: selderij, gluten, melk, schaal/schelp



 = VEGETARISCH

Lunch  
AND  
Diner



## Voorgerechten

**TARTAAR VAN ZALM - €4,75**  
crème fraîche, tempura van gambas  
Allergenen: vis, schaal/schelp, melk, gluten

**ROLLETJES GEROOKTE RIB-EYE - €4,75**  
gevuld met aardappelsalade en romige notendressing  
Allergenen: lactose, noten

**VEGETARISCHE SALADE - €3,75 **  
met groene asperges en bietjes, dressing met hard gekookt ei en kappertjes  
Allergenen: ei, melk

**SALADE MET GEPEKELDE LAMSBOUT - €4,75**  
lauw gezerveerde rivierkreeft, kleine artizjok en dressing van abrikozen en kerrie  
Allergenen: schaal/schelp



## Hoofdgerechten

**GEGRILDE ZEEBAARS - €7,50**  
wilde spinazie, spek aardappeltjes, beurre noisette met peterselie  
Allergenen: vis



**LAMSKOTELET - €7,50**  
voorjaarsgroenten, kroket van linzen, eigen jus met knoflook en marjolein  
Allergenen: gluten, mosterd en ei

**DIKKE HAMBURGER - €7,50**  
MRIJ rund, flaquette bol, cheddar, sla, bites, mosterdmayonaise  
Allergenen: melk, gluten, mosterd

**PADDENSTOELENRISSOTTO - €6,50**  
gegrilde king boleten, zeekraal, beurre blanc met kaas  
Allergenen: melk

## Dagmenu (alleen diner)

Dagelijks wisselend 3 gangenmenu  
- €15,00

(vraag de bediening wat de chef u vandaag aanbeveelt)

## Kaas

**ASSORTIMENT VAN 4 KAZEN - €4,50**  
met appelstroop en dadel/vijgenbrood  
Allergenen: gluten, melk, selderij

## Desserts

**AARDBEIJEN ROMANOFF - €3,50**  
amandelen en vanille-ijs  
Allergenen: melk, gluten, noten

**PARFAIT VAN GEMBER - €3,50**  
gekaramelliseerde ananas, gemberstroop en dunne room  
Allergenen: ei, melk

**WARM TAARTJE - €3,50**  
van peer, salade van mango, crème van mascarpone  
Allergenen: peer noten, gluten, melk





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## Just a Delicious Bite to Eat

BREAD - €2,50

with butter, tapenade and aioli

Allergens: gluten

PORTION OF DUTCH "BITTERBALLEN"

(8 PIECES): - €2,50

Choice of beef or vegetarian 

Allergens: gluten, mustard and egg

## Brasserie classics

CARPACCIO BEEF TENDERLOIN - €5,50

pine nuts and rocket lettuce, with a gorgonzola mayonnaise

Allergens: egg, milk

PATTY OF DUCK CONFIT - €4,50

shiitake and pancetta

Allergens: gluten, mustard and egg

## Soups



POULTRY BOUILLON - €3,00

with a vegetable crêpe, sugar snaps and tarragon

Allergens: egg, gluten, milk

LIGHT CREAMY CELERIAC SOUP - €3,00

with zucchini "balls" (vegetarian ) or shrimps

Allergens: celery, gluten, milk, crustaceans



 = VEGETARIAN

## Starters

TARTARE OF SALMON - €4,75

crème fraiche, and shrimp tempura

Allergens: fish, crustaceans, milk, gluten

ROLLS OF SMOKED RIB-EYE - €4,75

filled with potato salad and creamy nut dressing

Allergens: lactose, nuts

VEGETARIAN SALAD - €3,75 

with green asparagus and beets, dressing with hard-boiled egg and capers

Allergens: egg, milk

SALAD WITH PICKLED LEG OF LAMB -

€4,75

lauw gezerveerde rivierkreeft, lukewarm crayfish, small artichoke and a dressing of apricots and curry

Allergens: crustaceans



## Main Courses

GRILLED SEA BASS - €7,50

with wild spinach, potatoes with bacon, beurre noisette with parsley

Allergens: fish



LAMB CHOP - €7,50

with spring vegetables, a lentil croquette, gravy with garlic and marjoram

Allergens: gluten, mustard and egg

THICK HAMBURGER - €7,50

(MRIJ beef), flaquette roll, cheddar cheese, salad, French fries, and mustard mayonnaise

Allergens: milk, gluten, mustard

MUSHROOM RISOTTO - €6,50

grilled king boletus, glasswort (sea beans), beurre blanc with cheese

Allergens: milk

## 3-Course Menu of the day (only for dinner)

- €15,00

Ask your host what the chef has to offer today

## Cheese

AN ASSORTMENT OF 4 CHEESES - €4,50

with apple syrup and date / fig bread

Allergens: gluten, milk, celery

## Desserts

STRAWBERRY ROMANOFF - €3,50

with almond and vanilla ice cream

Allergens: milk, gluten, nuts

PARFAIT OF GINGER - €3,50

gekaramelliseerde ananas, gembersiroop caramelized pineapple, ginger syrup and cream

Allergens: egg, milk

A HOT PASTRY WITH PEAR - €3,50

mango and mascarpone cream

Allergens: pear nuts, gluten, milk



## Lunch AND Diner

