

Polly Goudvisch

Dinner



Bites

Oyster ea. mignonette and lemon	4
Focaccia (V) herb butter	9
Coppa di Parma pickled pepper, olives and crostini	10
Smoked Eel 2pc. on brioche, crème fraîche, caviar and chives	14

Starters

Burrata (V) cherry tomatoes, basil, crostini and olive oil	14
Carpaccio truffle mayonnaise, rocket, Parmesan and pinenuts	14
French onion soup (V) cheese focaccia	11
Tuna Tataki ponzu, pommegranate, wakame and avocado	15

Mains

Melanzane alla Parmigiana (V) mozzarella, eggplant, tomato and Parmesan	21
Romanesco steak beetroot purée, mushrooms and rocket salsa	25
Cod fillet Hollandaise, roasted baby potatoes and spinach	29
Caesar salad chicken, little gem, egg, croutons and Parmesan	20
Linguini with prawns roasted tomato sauce, basil and roasted tomatoes	25

Check our sides to complete your dish.



Fam. Goudvisch Classics

according to traditional family recipes

Steak Frites with jus de veau/pepper sauce/béarnaise sauce and fries truffle fries +2	29
Half farmhouse corn fed chicken mushroom sauce and coleslaw	26
Double cheeseburger Goudvisch burger sauce, classic garnish and fries (V) possible +1 truffle fries +2	20

Sides

Baby caesar salad (V) croutons and Parmesan	7
Roasted vegetables (V) pumpkin, Brussels sprouts, feta and nuts	8
Fries (V) with mayonnaise	6
Truffle fries (V) with Parmesan and truffle mayonnaise	8

Desserts

Sticky toffee (V) vanilla ice cream and caramel sauce	10
Dame Blanche (V) vanilla ice cream, chocolate foam and white chocolate crumble	10
Affogato (V) espresso with vanilla ice cream	7
Glass of Disaronno/Licor 43/Frangelico +5	
Cheesecake (V) from Holtkamp with red fruit compote	9
Cheese plate (V) three cheeses, apple syrup and crostini	14
Espresso Martini	14

