

BRASSERIE KLOKSPIIS

STARTERS	€9,-	<p align="center">MAKE YOUR OWN THREE COURSE MEAL FOR €28,⁵⁰ Starter - Main - Dessert or Soup - Main - Dessert Or Starter - Soup - Main</p>	MAINS	€19, ⁵⁰
<p>Gravad lax (marinated salmon) with potato salad with dill, Granny Smith and cornichons</p> <p>Salad with rilette of lightly smoked crustaceans and shellfish with a green pancake and curry mayonnaise</p> <p>Home made poultry parfait served with balsamic onions and crostini</p> <p>Crostini with marinated turkey, rocket, tomatoes and honey-mustard mayonnaise</p> <p>Terrine of free range pork, dried fruit served with a pear chutney</p> <p>Filopastry croquets filled with a ragout of poultry, tarragon and roasted garlic served with a truffle coleslaw</p> <p>Vegetarian: Carpaccio of roasted pumpkin with goat cheese and a basil dressing</p>			SOUP	€9,-
<p>Cappuccino of poultry: poultry bouillon with curry cream</p> <p>Creamy soup of courgette, potato and mustard</p>		- SEASON SPECIALS -		

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DESSERTS	€8,-	LIQUERS & DIGESTIVES	LIQUERS & DIGESTIVES
<p>Cake of the week with ice cream</p> <p>Chocolate parfait with sauce of caramelized cherries</p> <p>Sticky Toffee Pudding and vanilla ice cream</p> <p>A variety of home made sorbet</p> <p>Bread & butter pudding with raisin bread, cardamom, orange and with yoghurt sorbet</p> <p>A selection of cheese from Bourgondisch lifestyle with nut bread (supl. €2,50)</p> <p>Coffee complete (supl. €5,-)</p>		<p>LIQUERS Limoncello of Frangelico €2,80 Diverse likeuren €4,60 Sambuca <i>special</i> Domenis 1898 €5,-</p> <p>DESSERTWIJN Coteaux du layon, Clos de Bates €3,10 <i>Sweet and fresher tones alternate each other, wine from the Loire</i></p> <p>Nectar €3,10 <i>Dessert sherry</i></p> <p>Aureo Dulce Tarragona €3,50 <i>Made in a solera system, so a blend of which the oldest part is from 1954. Due to this extreme maturation, amazing nuances are born of even a savoury note. These notes even make the combination with cheese very attractive. The caramel and vanilla tones are also a good match with desserts with similar flavours, and a perfect match with chocolate.</i></p> <p>PORT DOW'S Finest reserve port €3,10 10 year old tawny €3,55 Late bottled vintage €3,80</p>	<p>WHISK(E)Y Grant's €3,80 Four Roses bourbon €4,10 Glen Elgin 12y (single malt) €6,10 The Glenlivet 18y (single malt) €9,90</p> <p>DIGESTIEVEN Marc de Bourgogne €5,35 Amaro (Italian herb bitter/liquor) €5,-</p> <p>Cognac ABK6:VSOP, very superior old pale €5,35 ABK6: XO, Traditional reserve €6,90 Park :1e Cru, Veille Grande Champagne €9,50</p> <p>Armagnac VSOP €5,00 10jaar oud € 5,50 1996 €5,95</p> <p>Calvados, Le Compte Originel €4,85 5 ans €5,35</p> <p>Eau de vie, Holzapfel Williamsbirne (peer) €6,60 Weichsel (pruim) €6,60</p> <p>Grappa Grappa di Chardonnay €5,35 Grappa Friulana Domenis 1898 €5,35 Grappa Storica Domenis 1898 €6,50 AgheMil (bio hoeny liquor, Grappa based) Domenis 1898 €5,-</p>
COFFEE & TEA			
<p>Coffee €2,45 Latte €2,45 Cappuccino €2,45 Espresso €2,45 Double espresso €2,95 Irish Coffee €5,35 Tea €2,45 Fresh mint tea €2,75 <i>It is also possible to have a (Irish) coffee or tea as a dessert</i></p>			