Starters

Bread basket 7,50

Tuna bonbon 16,50

with sweet and sour cucumber and a sesame dressing

Carpaccio 14,00

with Parmesan, pine nuts and truffle mayonnaise

Smoked duck breast 13,00

with lamb's lettuce, green apple and citrus dressing

Burrata salad 10,00

with serrano ham, mandarin and mint

Vegetarian duo 9,50

of beetroot carpaccio and a mushroom broth



Fennel cream soup 7,50

with herb cream cheese

Cucumber soup 7,50

with salmon strips

Pho soup 8,00

Vietnamese broth with chicken

Do you have an Allergy? Ask for our allergen menu.

SCunnebed Highway menu

a 3-course surprise dinner for 42,50 (from 2 persons)

Main courses

Halibut fillet 25,00 with parsnip curry sauce

Raywing 32,50 baked and served with mustard caper sauce

Sirloin steak 27,50 grilled and served with herb butter

Pork tenderloin 24,50

baked and fused with brie and tomato tapenade sauce

Talens schnitzel 23,50 with fried onion and mushrooms

Corn chicken fillet 24,50 fried and with mustard sauce

Greek orzo pasta (V) 19,50 with goat cheese and pepper sauce

Wrap (V) 18,50

filled with stir-fried vegetarian chicken, mushrooms, onion, tomato and asparagus

All main courses are served with hot vegetables, salad and matching potato garnish



Dame Blanche 7,50

vanilla ice cream with warm chocolate sauce

Coconut banana cake 10,00

with banana royal ice cream, chocolate sauce and whipped cream

Orange mousse 8,50

with blood orange ice cream

Cheese cake with blueberries 8,50

with lemon ice cream

Summer coupe 'Talens' 10,00

with strawberry ice cream and fresh fruit

Special coffee's

Irish Coffee 8,50

with Irish whisky

French Coffee 8,50

with french cognac

Marnissimo Coffee 8,50

with Grand Manier

Spanish Coffee 8,50

with Tia Maria

Mediterranean Coffee 8,50

with Likeur 43

One note per table