

# Rembrandt

## English MENU

### Starters

Sautéed scallops  
potato mousseline | white butter sauce  
| Parmesan | chives | 14

Oriental tuna tartare  
mango | cucumber | sesame | red pepper | wakame  
| Kikkoman crème | crispe rice chips | 15

Beef carpaccio  
lettuce | Parmesan Cheese | pine nuts | capers  
| basil mayonaise | 13

Lightly bonded langoustine soup  
crème fraîche | dill | 9

Tomato soup  
roasted red pepper | Thai basil | 8 (veg)

Cheese rucola croquettes  
herbs risotto | honey | 10 (veg)

### Maincourses

Tournedos  
seasonal vegetables | red wine | forrest mushrooms  
| spring onions | bay leave | French fries | 27

Halibut fillet  
seasonal vegetables | wakame puree (oriental seaweed salad) |  
white butter sauce | Thai basil | 24

Chicken burger  
yakatori vegetables | yakatori sauce | peanuts | coconut  
| fried onions | french fries | salad | 19

Sausage with fennel and red wine  
baked with Pancetta | seasonal vegetables  
| herbs risotto | jus | mustard | thyme | 20

Veal rib eye  
seasonal vegetables | spring onions | roasted garlic  
| jus Madeira | French fries | 22

Tagliatella (pasta)  
seafood | bouillabaisse sauce | Parmesan | rouille | 20

Garden herbs risotto  
poached egg | mushrooms | parsley | garlic  
| hazelnut oil | 17 (veg)

Ravioli  
filled with pumpkin | sage | Pecorino | cream  
| white wine | sage | 18 (veg)

Considering the freshness and love for the product,  
it could happen that a ingredient is not available.

Every wish can be fulfilled, provided we have the product or ingredient  
at hand. If you like your favourite dish prepared to your specific liking,  
please feel free to ask one of our hostesses. They be happy to advise  
you regarding the menu.

For us the evening is perfect only if you enjoyed your experience at  
our restaurant.