

SPECIAL COFFEES

Affogato 43 Licor 43, vanilla ice cream and coffee	8,50
Irish coffee Whiskey, brown sugar, coffee and cream	8,50
French coffee Grand Marnier, coffee and cream	8,50
Spanish 43 Licor 43, coffee and cream	8,50
Italian coffee Amaretto, coffee and cream	8,50
Choco licor Licor 43, espresso and hot chocolate milk	8,50

WINES

BUBBLES

	Glass	Bottle
Cava Vallformosa , <i>classic brut, Spain</i>	4,75	26,00
Piper Heidsieck , <i>cuvée brut, France</i>	8,50	50,00

WHITE WINES

Osadia , <i>Chardonnay, Chili</i>	4,25	23,50
Maison de Sud , <i>Sauvignon blanc, France</i>	4,00	23,25
Floralba , <i>Pinot Grigio, Italy</i>	5,50	30,25
Cuatro Rayas , <i>Verdejo, Spain</i>	4,75	26,50
Gerard Bertrand Reservé , <i>Viognier, France</i>	5,50	30,25
Winzer Krems , <i>Grüner Veltliner, Austria</i>	5,00	27,50
Colli Martani DOC , <i>Grechetto, Italy</i>	6,50	35,75

ROSÉ

Maison du Sud , <i>Cinsault Grenache, France</i>	4,00	23,25
Ayet Gris , <i>France</i>	4,75	26,50

RED WINES

Osadia , <i>Cabernet Sauvignon, Chili</i>	4,25	23,50
Artero , <i>Tempranillo, Spain</i>	5,50	30,25
Osadia , <i>Merlot, Chili</i>	4,00	23,25
Le P'tit Buisse , <i>Pinot Noir, France</i>	5,50	30,25
Benchmark , <i>Shiraz, Australia</i>	4,50	24,75
Sargento Primitivo , <i>Italy</i>	5,00	27,50
Muriel , <i>Rioja Reserve, Spain</i>	6,50	36,00

GIFT CARD!

Good food in beautiful surroundings is always a good idea, so why not give a gift voucher from Restaurant Parck as a gift!

A gift voucher is available in all values and is valid for one year. The voucher will of course be specially packaged.



DINER

3-COURSE MENU

32,50
P.P

CHOICE FROM ALL OUR STARTERS, MAINS AND DESSERTS

APERITIF

Aperol Spritz Sparkling mix of Aperol, Cava & sparkling water	6,50
Limoncello Spritz Fresh mix of Limoncello, Cava & sparkling water	7,50
Gin & Tonic Tanqueray gin with tonic and a lemon slice	8,50
Scroppino Shake of lemon sorbet with Cava & Vodka	7,50
Lillet Vive Lillet white wine with hibiscus tonic	7,50
Dark & Stormy Dark Caribbean rum with ginger beer	8,50

APPETIZERS

Bread with aioli and pesto		4,50
Vegetarian samosas with spicy sriracha sauce	10 pieces 20 pieces	6,50 12,50
Rendang croquettes with sweet & sour sauce	6 pieces 12 pieces	6,75 12,50
Dutch "bitterballen"	6 pieces 12 pieces	5,25 9,50
Truffle croquettes with mustard sauce	6 pieces 12 pieces	6,95 13,50
Dutch "vlammetjes"	6 pieces 12 pieces	5,75 10,50
Cheese sticks	6 pieces 12 pieces	5,75 10,50

STARTERS

Carpaccio thin sliced tenderloin marinated in green herbs with Parmesan cheese, pine nuts and truffle mayonnaise	9,50
Waldorf salad salad with chicory, apple, celery, walnuts, raisins and warm mayonnaise	9,50
Red curry soup with pumpkin, carrot, and lentils	8,50
In garlic fried shrimps with coleslaw, cucumber, saffron mayonnaise and krupuk of beetroot	9,95
Thin sliced tuna on filo dough with ricotta cream, sesame seeds and wasabi mayonnaise	9,95
Vitello tonnato thin slices of veal, with tuna mayonnaise and capers	9,50
Vegan salad with hummus, falafel, grilled vegetables, pine nuts and pomegranate	11,50

MAINS

All mains are served with French fries

Tournedos (3-course menu-surtax 2,50) with veal gravy, pumpkin cream, parsnip chips, roseval potato and mushrooms	21,50
Wild salmon marinated in maple syrup with mango-fennel salad and soya	19,50
Black Angus burger with crispy lettuce, sweet red onions, cheddar, bacon and sambal mayonnaise	17,50
Cod fish with spinach, saffron butter and oyster mushrooms	18,50
Ravioli filled with truffle and mushroom served with a salad of pear and hazelnuts with fried sage and sauce made of parmesan cheese	18,50
Fried duck breast served with a "bitterbal" of duck confit, stewed pear and sweet plum sauce	19,95
Carpaccio Grande with parmesan cheese, capers, pine nuts, olives and truffle mayonnaise	17,50
Vegetarian salad with roasted pumpkin and red onion, feta cheese, red lentils walnuts and balsamic vinaigrette	16,75

DESSERTS

Chocolate cannoli filled with chocolate mousse and chocolate ice cream <i>Tip: Licor 43 with ice 4,75</i>	7,50
Oreo cheese cake with salted caramel and raspberry ice <i>Tip: Tia Maria 5,50</i>	8,50
Scroppino of lemon sorbet with Cava & Vodka	7,50
Tarte tartin with vanilla sauce and cinnamon ice cream <i>Tip: Oupa se wyn 4,50</i>	8,75
Cheese platter with apple syrup and nut bread <i>Tip: vintage Port 4,50</i>	9,50

EXTRA'S

Green salad	3,50
Vegetables	3,50
French fries	3,50

WATER

0,75 ltr

Still	5,50
Sparkling	5,50

Parck has separate areas suitable for private dining or as a meeting room.

Herenkamer for up to 20 people
Houtzicht 20-40 people

Dreefserre 30-60 people
Side terrace for up to 100 people