




€38.5

Comfort 3 COURSE MENU

STARTER

- Crispy pork belly** 13
coleslaw, dashi hollandaise
- Waldorf salad**  12.5
chicory, apple, grapes, celery, walnuts, blue cheese dressing
- Tom Kha Kai Soup**  10
chicken thigh, coconut, spring onion

MAIN COURSE


- Miso-braised pointed cabbage**  21.5
beurre blanc, cashew nuts, shiitake, spring onion, crispy chili oil, fresh farmhouse fries
- Poké bowl tuna or chicken** 21
avocado, soybeans, mango, ginger, cucumber, seaweed, radish
- Brasserie Burger from the BGE** 20
100% beef burger prepared on the Big Green Egg, cheddar, lettuce, caramelised onions, bacon, pickles, barbecue sauce, fresh farmhouse fries

DESSERT

- Éclair** 9
vanilla ice cream, chocolate sauce, meringue
- Strawberry Romanoff** 8.5
Dutch strawberries, meringue, vanilla ice cream
- Park's coffee** 9.5
coffee served with amaretto, blondie, macaron, mini cheesecake



ALLERGENS?
Scan the QR code or
ask our staff.


 = Veggie

€42.5


Enjoy

3 COURSE MENU

STARTER

Vitello tonnato slow-cooked veal rump, tuna mayonnaise, crispy capers	14.5
Crayfish and smoked salmon tartlet lobster mayonnaise, torpedo prawn	14.5
Burrata  Tartaar van tomaat,gepofte tomaat, basilicum-olie	14

MAIN COURSE

Free range chicken supreme crispy Parma ham, celeriac tartlet, smoked almonds, truffle jus, fresh farmhouse fries	24.5
Salmon fillet sun-dried tomato crumble, antiboise sauce, fried basil	24.5
Wild mushroom strudel  black lentils, caramelised shallot, hazelnut, fresh farmhouse fries	22.5

DESSERT

Éclair vanilla parfait, chocolate mousse, chocolate sauce, shaved almonds	9
Strawberry Romanoff Dutch strawberries, meringue, vanilla ice cream	8.5
Park's coffee coffee served with amaretto, blondie, macaron, mini cheesecake	9.5

SIDES

Seasonal vegetables	5
Fresh farmhouse fries	5

€46.5

All out 3 COURSE MENU

STARTER

- Green asparagus with a crispy egg** 14.5
spinach and chive sauce, Parmesan cheese
- Tuna tartare** 14.5
avocado and wasabi cream, yuzu dressing, crispy rice paper
- Carpaccio** 14.5
aged cheese, pumpkin seeds, rocket, truffle mayonnaise

MAIN COURSE

- Ibérico pork** 25
pork tenderloin medallions, Ibérico rib fingers, pak choi, spring onion, smoked garlic jus, fresh farmhouse fries
- Black Angus steak** 27
pepper sauce, grilled porcini mushroom, fresh farmhouse fries
- Sea wolf fillet** 25.5
prawn, samphire, lobster sauce, fresh farmhouse fries

DESSERTS

- Grand dessert** 11.5
Chef's surprise
- Éclair** 9
vanilla ice cream, chocolate sauce, meringue
- Strawberry Romanoff** 8.5
Dutch strawberries, meringue, vanilla ice cream
- Park's coffee** 9.5
coffee served with amaretto, blondie, macaron, mini cheesecake
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ADDITIONAL COURSE

Complete your menu with an extra course
Only available in combination with one of our 3 course menus

- Soup of the day** 6
Ask our staff