

# THIS IS OUR DINNER MENU

Welcome  
to the NewWerktheater

**STARTERS**

Tartelette of beetroot, goat cheese mousse and watercress-pear salad <sup>10,-</sup>

Nage of cockles, with a rilette of smoked mackerel <sup>11,-</sup>

Terrine of veal shank with tomato caramel, cornichons and warm brioche bread <sup>12,-</sup>

**MAINS**

Rotolo of spinach, ricotta and parmesan, with Arrabiata sauce, pine nuts and rocket <sup>21,-</sup>

Pulpo, leek-polenta, puffed bell pepper, crispy capers, little gem and olives <sup>22,-</sup>

Sautéed sweetbread with black rice, parsley root cream and tarragon sauce <sup>23,-</sup>

**OUR CLASSICS**

Bouillabaisse, served with rouille, Gruyère and crostini <sup>22,-</sup>

USA beef, Pommes Dauphine, roasted winter vegetables, truffle jus <sup>22,-</sup>

**DESSERTS**

Our tarte tatin with calvados cream <sup>6,50</sup>

Toffee soufflé, rhubarb and vanilla ice cream <sup>8,50</sup>

Four cheese platter with homemade fruit-and-nut bread <sup>13,-</sup>