

**\*Menu à la carte\***

**Restaurant Johannes**

**3 gangen / 3 courses**

**Voorgerechten/Starters**

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**Gamba**

Boemboe | Courgette | Lente ui

**Prawns**

Boemboe | Zucchini | Spring onion

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**Coeur de Boeuf**

Mozzarella | Sjalot | Kervel

**Coeur de Boeuf**

Mozzarella / Shallot / Chervil

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**Zalm**

Dilletopjes | Komkommer | Gezouten citroen

**Salmon**

Dill tops | Cucumber | Preserved lemon

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**Kalfswang**

Tomaat | Peterselie | Sjalot

**Veal Cheek**

Tomato | Parsley | Shallot

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**Terrine Eendenlever (suppl. €5,-)**

Rode biet | Aceto balsamico | Vijg

**Terrine Duck Liver (suppl. €5,-)**

Beetroot | Aceto balsamico | Fig



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**Hoofdgerechten / Main courses**

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**Vangst van de dag**

Wisselende vis | Seizoensgebonden garnituur

***Catch of the day***

*Daily Changing Fish | Seasonal Vegetables*

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**Koetsierstuk**

Pastinaak | Aardappel | Cantharel

***Entrecote***

*Parsnip | Potato | Chanterelles*

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**Tournedos Rossini (suppl € 8,-)**

Eendenlever | Aardappel | Madeira

***Tournedos Rossini (suppl €8,-)***

*Duck liver / Potato / Madeira*

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**Aubergine Tournedos**

Groente demi-glace | Shii-take | Groene kool

***Eggplant Tournedos***

*Vegetable demi-glace | Shii-take | Green cabbage*



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**Nagerechten/ Desserts**

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**Kaas**

Selectie van Europese kazen | Zoet garnituur

***Cheese***

*Selection of European cheeses | Sweet accompaniment*

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**Mango**

Coconut | Lime | Sereh

***Mango***

*Kokos | Limoen | Sereh*

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**Pure chocolade**

Mousse | Sinaasappel | Limoen

***Dark chocolate***

*Mousse | Orange | Lime*

**Koffie, thee met bonbon**

***Coffee, tea with bonbon***





**PRIVATE CANAL CRUISES**

