

MONTHLY MENU

SEPTEMBER

STARTER

Duck rilette with cranberry fruit stew, tarragon cream and brioche
Salentein Pinot Noir, Mendoza, Argentina

MAIN COURSE

Pan-fried salmon with artichoke, saffron risotto and a sauce
from bacon and leak
Laurent Miquel Solas Viognier, Pays-d'Oc, France

DESSERT

Moelleux of chocolate with parsnip cream and ice cream from pistachio
Domaine Cazes, Muscat de Rivesaltes Ambre, Roussillon, France

<i>Two course menu</i>	28.50
<i>Two course wine pairing</i>	12.00
<i>Three course menu</i>	35.00
<i>Three course wine pairing</i>	18.00

BITES

6 bitterballen Limburgse mustard	9.00
6 shrimps potato crust hot chili sauce	9.00
Bread platter aioli tomato salsa pesto	7.50
Cheese platter local cheeses Limburgse syrup bread grapes	12.50
Charcuterie board regional meats bread	12.50
Fish platter several types of fish bread	12.50
Derlon platter (2 pers.) several fish and meats from our kitchen	25.00

STREETFOOD SNACKS

6 rendang croquettes Indonesian beef stew samurai sauce	8.50
6 gyoza crisp dim-sum chicken teriyaki furikake wakame cream	8.50
Nachos beef barbacoa cheddar guacamole black bean sauce	8.50
Gado Gado tempeh peanut sauce	8.50

MONTHLY SPECIAL SEPTEMBER

Sandwich pulled pork with white
cabbage and sweet relish

9,50

Vedett Extra White 4,25

derlon dinner shows

16 September – Liberation concert
with the Roots Heritage Orchestra

2 October – Musical dinner show 'a
true Broadway experience'

Tickets are available through our website
or reception

www.derlon.com
(meeting & events)

SOUPS

Tom Kha Kai marinated chicken filet clamshell	7.50
Green pea soup mint Dutch shrimps soybeans yogurt	7.00
Italian tomato bell pepper soup green pesto	6.50

STARTERS

Steak tartare 80 grams or 180 grams wakame cream sweet and sour radish soy caviar with a supplement of fries (with 180 grams) <i>L'Avenir Chenin Blanc, Stellenbosch, South-Africa</i>	14.50 / 24.00 7.00
Steak tartare 180 grams wakame cream soy caviar fries little gems <i>Marchesi d Barolo Barbera d Asti, Piemonte, Italy</i>	24.00 6.50
Vitello Macherello veal mackerel capers arugula <i>Farina Pinot Grigio, Veneto, Italy</i>	12.00 5.00
Home-marinated salmon bergamot and miso pickled vegetables soy caviar <i>Ramon Bilbao Verdejo, Rueda, Spain</i>	12.50 6.00

SALADS

Derlon's Caesar salad marinated chicken bacon anchovies pecorino cheese <i>Ramon Bilbao Verdejo, Rueda, Spain</i>	9.50 / 12.50 6.00
Smoked salmon garlic gambas yuzu cream pickled cucumber <i>Farina Pinot Grigio – Veneto, Italy</i>	12.50 / 17.50 5.00
'Sjevraoje' goat cheese beet mushrooms fregula pasta <i>L'Avenir Chenin Blanc, Stellenbosch, South-Africa</i>	10.50 / 14.50 7.00

MAIN COURSES

Beef tournedos salsa verde polenta mushrooms <i>Salentein Barrel Selection Malbec, Mendoza, Argentina</i>	24.00 7.00
Beef burger beef barbacoa bacon sweet relish cheddar mix fries <i>Salentein Barrel Selection Malbec, Mendoza, Argentina</i>	17.50 7.00
Sea bass eggplant olive cream tomato salsa beurre blanc <i>L'Avenir Chenin Blanc, Stellenbosch, South Africa</i>	21.50 7.00
Fish & Chips cod remoulade sauce salad fries <i>Sancerre Chateau de Thauvenay, Vallée de la Loire, France</i>	16.50 8.00
Ravioli caprese sage butter soybeans pine nuts pecorino cheese <i>Farina Pinot Grigio, Veneto, Italy</i>	16.50 5.00

DESSERTS

Lemon sorbet lemon curd crumble meringue sabayon of wheat beer <i>Domaine Cazes Muscat de Rivesaltes, Roussillon, France</i>	8.50
	5.50
Crème brûlée white chocolate Oreo crunch blood orange sorbet <i>Domaine Cazes Muscat de Rivesaltes Ambre, Roussillon, France</i>	7.50
	7.50
Cheese platter local cheeses Limburgse syrup bread grapes <i>Graham's Six Grapes Reserve Port, Douro, Portugal</i>	12.50
	6.00

COFFEE & TEA

Coffee	2.75
Tea several flavours	2.75
Fresh peppermint tea	3.25
Espresso	2.75
Double Espresso	4.00
Cappuccino	3.00
Latte Macchiato	3.00
Caffé Latte	3.00
Espresso Macchiato	3.00
Hot chocolate milk	3.00
Hot chocolate milk with cream	3.50

Irish Coffee	Jameson	8.75
French Coffee	Grand Marnier	8.75
Spanish Coffee	Licor 43	8.75
Italian Coffee	Disaronno Amaretto	8.75

'LIMBURGSE VLAAI' & SMALL PASTRIES

Piece of Limburgse vlaai	3.75
Piece of Limburgse vlaai with cream	4.25

Everyday day we serve lovely pie from our bakery and pastry shop Peter Lemmens.

Ask one of our waiters/waitresses which types of 'Limburgse vlaai' we serve for you today.

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