

# MONTHLY MENU

## STARTER

Wild boar coppa with duck liver pate, hazelnuts and marinated fig  
*Marchesi di Barolo Barbera d'Asti, Piemonte, Italy*

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## MAIN COURSE

Venison steak with parsnip cream, anise mushroom, parsley root and  
a red port sauce  
*Poggio Le Volpi Tator Primitivo, Salento, Italy*

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## DESSERT

Marinated pineapple with coconut sabayon and piña colada ice cream  
*Domaine Cazes, Muscat de Rivesaltes, Roussillon, France*

<i>Two course menu</i>	<i>32.50</i>
<i>Two course wine pairing</i>	<i>12.00</i>
<i>Three course menu</i>	<i>37.50</i>
<i>Three course wine pairing</i>	<i>18.00</i>

## SOUPS

Tom kha kai   marinated chicken filet   spring onion   mushrooms	7.50
Onion soup   sourdough bread with Gruyère cheese	7.50
Mushroom broth   mushrooms   herbs   spring onion	7.50

## STARTERS

Tuna fillet   wasabi   mustard seed   wakame   mushrooms <i>Salentein Barrel Selection Chardonnay, Mendoza, Argentina</i>	14.50 7.00
Veal sweetbread   chestnuts   purple carrot   black garlic cream <i>Farino Pinot Grigio, Veneto, Italy</i>	15.50 5.00
Quail   bulgur salad   green mustard cream   macadamia nuts <i>Château Dourthe Merlot Cabernet, Bordeaux, France</i>	16.50 6.00

## SALADS

Derlons Caesar salad   marinated chicken   bacon   anchovies   Parmesan <i>L'Avenir Provenance Chenin Blanc, Stellenbosch, South Africa</i>	10.50/13.00 7.00
'Sjevroatje' goat cheese   mushrooms   fig marmalade   almonds <i>Sancerre Château de Fontaine-Audon, Loire, France</i>	12.00/15.00 8.00
Trout   green mustard cream   almonds   chorizo <i>Domaine René Muré Pinot Blanc Les Iris, Alsace, France</i>	10.50/14.50 6.50

## MAIN COURSES

Beef tournedos   jus de veau   salad   fries <i>Salentein Barrel Selection Malbec, Mendoza, Argentina</i>	26.50 7.00
Beef burger   beef barbacoa   bacon   sweet relish   cheddar   fries <i>Château Dourthe Merlot Cabernet Sauvignon, Bordeaux, France</i>	17.50 7.00
Duck breast   structures of carrot   bulgur   raz el hanout   star anise sauce <i>Salentein Barrel Selection Pinot Noir, Mendoza, Argentina</i>	22.50 7.00
Corvina perch   artichoke   truffes de chine potato   ramson sauce <i>Mar de Frades Albariño, Rias Baixas, Spain</i>	24.50 7.00
Fish & chips   cod   remoulade sauce   salad   fries <i>Sancerre Chateau de Thauvenay, Vallée de la Loire, France</i>	17.00 8.00
Risotto   fresh truffle   soy beans   poached egg   spinach   Parmesan <i>Farina Pinot Grigio, Veneto, Italy</i>	22.50 5.00

## DESSERTS

Lemon-orange crèmeux   honey mousse   chocolate ice cream by Darq <i>Domaine Cazes Muscat de Rivesaltes, Roussillon, France</i>	5.50	8.50
Crème brûlée   winter spices   pistachio ice cream by Darq <i>Domaine Cazes Muscat de Rivesaltes Ambre, Roussillon, France</i>	7.50	8.50
Cheese platter   local cheeses   'Limburgse' syrup   grapes   bread <i>Graham's Six Grapes Reserve Port, Douro, Portugal</i>	6.00	12.50

## COFFEE & TEA

Coffee		2.75
Tea   several flavours		2.75
Fresh peppermint tea		3.25
Fresh ginger 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'

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

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

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

## BITES

6 'bitterballen'   'Limburgse' mustard	9.00
6 shrimps   potato crust   hot chili sauce	9.50
Bread platter   aioli   tomato salsa   pesto	7.50
Cheese platter   local cheeses   Limburgse syrup   grapes   bread	12.50
Mixed platter   several fish and meats from our kitchen   bread	12.50

## STREETFOOD SNACKS

6 rendang croquettes   Indonesian beef stew   samurai sauce	8.50
6 gyozas   crispy dim-sum   chicken   teriyaki   furikake	8.50
Nachos   beef barbacoa   cheddar   guacamole	8.50
Soft shell taco   pulled pork   white cabbage   BBQ sauce	8.50

## derlon dinner shows

**24<sup>th</sup> of November** – Thanksgiving with the Roots Heritage Orchestra

**A traditional Thanksgiving dinner in a cosy atmosphere**

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Tickets are available through our website  
or reception  
[www.derlon.com](http://www.derlon.com)  
(meeting & events)