

## Starters

<b>Beef carpaccio</b>	€ 9,95
Thinly sliced beefsalmon with old cheese, pine nuts and ginger dressing	
<b>Plank 'Hof van Dalfsen'</b>	€ 9,95
Plank with various types of cheese, cold cuts and cold vegetables	
<b>Salad Caprese*</b>	€ 8,95
Salad with fresh mozzarella and pomodori tomato, pine nuts, basil and olive oil	
<b>Bonbon of salmon</b>	€ 10,95
Bonbon of smoked salmon filled with homemade trout mousse, with dillmayonaisse	
<b>Smoked goose breast fillet</b>	€ 10,95
Salad with smoked goose breast fillet, apple, red onion, roasted cherry tomatoes and Calvados sauce	
<b>Champignons*</b>	€ 7,95
Mushrooms in herb sauce, served with toast	
<b>Garlic Prawns</b>	€ 8,95
Pan of shelled black tiger prawns, prepared in garlic oil	
<b>Oriental duck</b>	€ 8,95
Slow-cooked Oriental style duck fillet over Oriental vegetables from the wok	
<b>Tomato soup*</b>	€ 5,95
Homemade tomato soup with meatballs and spring onion	
<b>Mustard soup*</b>	€ 5,95
Mustard soup with pieces of leek and bacon	
<b>Peas soup*</b>	€ 5,95
Light, creamy soup of green peas with pieces of poached corn-fed chicken	
<b>Spring bouillon</b>	€ 5,95
Veal consommé with fresh vegetables	
<b>Bread platter*</b>	€ 6,95
Assorted deluxe bread varieties with pesto, aioli and herb butter	

All starters are served with bread and herb butter

Starters with \* are vegetarian or can be prepared vegetarian

## Main Dishes

<b>Schnitzel 'Hof van Dalfsen'</b>	€ 17,95
Crispy baked pork schnitzel with mushrooms, onion, bacon and sweet pepper au gratin with cheese	
<b>Spare-ribs XL</b>	€ 21,95
Home marinated spare-ribs with garlic sauce. As much you can eat!	
<b>Veal entrecôte</b>	€ 20,95
Grilled veal entrecôte glazed with Zwolle mustard, au gratin with brown sugar	
<b>Pan of chicken*</b>	€ 17,95
Pan of chicken tenderloin with cajun sauce	
<b>Tenderloin steak</b>	€ 21,95
Grilled tenderloin steak with pepper sauce	
<b>Wishbone steak</b>	€ 26,95
Tender steak from the grill (350 grams), served with herb butter	
<b>Lamb</b>	€ 19,95
Pan with stewed lamb, fresh asparagus and a sauce of honey and laurel	
<b>Salmon fillet*</b>	€ 19,95
Salmon fillet under a herb crust	
<b>Red perch fillet*</b>	€ 18,95
Red perch fillet en papilote, with fennel, lemon and basil	
<b>Casserole fish*</b>	€ 17,95
Different varieties of fish with fresh vegetables and a sauce of homemade pesto	
<b>Vegetarian tasting</b>	€ 17,95
Grilled halloumi (Cypriot goat's cheese), quiche with rucola, ricotta and pine nuts and risotto with Shallot and pak choi	

Our courses are served with fresh vegetables, salad and potato dishes

Maindishes with \* are served as small portion. Price - € 2,50

## Desserts

<b>Sorbet</b>	€ 7,95
Three kinds of sorbet ice cream with fresh fruit	
<b>Orange bavaois</b>	€ 5,95
Orange bavaois, limoncello granita and a raspberry crisp	
<b>Strawberries</b>	€ 6,95
Dutch strawberries with vanilla ice cream and whipped cream	
<b>Panna cotta</b>	€ 6,95
Panna cotta with mango sauce, lemon ice cream and marinated blueberries	
<b>'Klein ijssie'</b>	€ 3,95
Scoop of vanilla ice cream with forest fruit sauce and whipped cream	
<b>Chocolate mousse</b>	€ 6,95
Mousse white chocolate with a scoop of pearsorbet and a blueberriemuffin	
<b>Coffee 'Hof van Dalfsen'</b>	€ 6,95
Fresh cup of coffee with serveral sweets, a scoop of ice cream and liqueur of your choosing	

## Coffee`s and Digestieven

**Irish Coffee** (with Irish whiskey)  
**French Coffee** (with Grand Marnier)  
**Italian Coffee** (with Amaretto)  
**Spanish Coffee** (with Tia Maria)  
€ 6,50

Amaretto di saronno, Tia Maria, Cointreau, Drambuie, Grand Marnier,  
Bailey`s, Armagnac, Calvados en Cognac  
€ 4,25

Cognac  
€ 5,00