

SMAAQT

FOOD & DRINKS

STARTERS

Carpaccio Served with truffle mayonnaise, parmesan cheese, pine nuts, croutons, cucumber, tomato and roquet	€10,00	Tuna Seared albacore tuna with sesame, pea crème, crispy nori and sweet sour Ajax radish	€11,50
Surf & turf Oriental marinated pork belly and baked shrimps with pickled cucumber and carrotcrème.	€11,00	Burrata Tomato gazpacho with puffed garlic tomatoes, fried basil and herbal oil	€ 9,50
Lamb ham Egg truffle salad, wild garlic crème, asparagus spaghetti and herb stems	€10,50	Seasonal soup Ask the staff what kind of soup we serve!	€ 7,00

MAIN COURSES

Flank steak From the grill with sweet potato crème, baby corn, asparagus, silver onion and creamy pepper sauce	€22,50	Carpaccio salad Served with roquet, tomato, cucumber, parmesan cheese, pinenuts and truffle mayonnaise	€15,50
Braised veal Served with celeriac and piccalilly crème, chicory, little zucchini and truffle veal gravy	€21,50	Falafel Chickpeas crème, mashed eggplant and grilled vegetables	€18,50
Wolffish Served with riso venere, cockles, peas and langoustines foam	€21,50	Chicken thigh saté Served with satésauce, atjar, prawn cracker, homemade fries and fresh salad	€17,50
Pasta fruit de mer Fried prawns, seafood, spring onion, glasswort and creamy lobster sauce	€19,50	SmaaQt-burger Served on a brioche bun with cheddar, bacon, tomato, pickle, fresh salad and fries	€16,00

Portion homemade fries €2,75

DESSERTS

Oreo cheesecake Served with, white chocolate mousse, strawberry and caramel	€ 8,50	Raspberry panna cotta Served with stewed red fruit and ruby chocolate	€ 8,50
Crème brûlée Made of limoncello and served with vanilla ice cream	€ 8,00	Cheese platter Served with bread of nuts and figs. A spoon with typical Dutch apple syrup	€11,50

Ask the staff for cakes from 'Kuyt'!

Do you have an allergie or any wishes for you meal? Please ask the staff what we can do for you!