

SMAAQT

FOOD & DRINKS

STARTERS

Carpaccio Served with truffle mayonnaise, parmesan cheese, pine nuts, croutons and sun dried tomatos	€10,00	Dutch shrimps Little gem, grape fruit, granny smith, cress and cocktailfoam	€11,00
Surf & turf Oriental marinated pork belly and scallops with sojabbeans and red onion compote	€11,50	Burrata Samorejo, pesto, spring-onion and chervil	€ 9,50
Beef pastrami Couscous, roasted pepper crème, aioli ras el hanout, pomegranate	€10,50	Seasonal soup Ask the staff what kind of soup we serve!	€ 7,00

MAIN COURSES

Beef entrecôte From the grill. Served with purple carrot crème, bean, bimi, roasted almond and truffle gravy	€22,50	Cesar salad Lettuce, anchovy, grilled chicken, ceasardressing, crouton, Parmesan cheese and boiled egg	€15,50
Picanha Hasselback potato, maiscrème, carrot, green asparagus and chimichurri	€21,50	Falafel Sweet potato crème, turnip, peas and wild garlic crème	€18,00
Redbreem Pan fried redbreamfillet with pea-basil crème, grilled fennel and sereh beurre blanc	€21,50	Chicken thigh saté Served with satésauce, atjar, prawn cracker, homemade fries and salad	€17,50
Pasta fruit de mer Panfried prawns, seafood, spring onion, glasswort, cockles and creamy lobster sauce	€19,50	SmaaQt-burger Brioche bun with cheddar, bacon, tomato, pickle, salad and homemade fries	€16,00

Portion homemade fries €2,75

DESSERTS

Ice cream bombe Sorbet ice cream, almond and Dutch strawberry	€ 8,50	Rhubarb panna cotta Served with stewed rhubarb and amaretti crumble	€ 8,50
Crème brûlée Made of licor 43 and served with vanilla ice cream	€ 8,50	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!