



EMMA

D I N N E R & D R I N K S

Voorgerechten

Starters

Brood – boter – dip <i>Bread</i> – butter – spread	3.00
Schaal en schelpdieren – salade – kapperappeltjes – antiboise <i>Shellfish</i> – salad – caperberries – antiboise	17.50
Makreel – gepekeld – venkel – komkommer – sesam <i>Mackerel</i> – salted – fennel – cucumber – sesame	11.50
Steak tartaar – classic – brioche – kwartelei <i>Steak tartare</i> – classic – brioche bread – quail egg	13.00
Burrata – watermeloen – tomaat – thaise basilicum <i>Burrata</i> – watermelon – tomatoes – thai basil	10.50
Boeren groentesoep – bouillon – kaascrouton – madeira <i>Vegetable soup</i> – stock – cheese crouton – madeira	7.00
Thom ka kai – kokossoep – kip – rode peper – citroengras <i>Thom ka kai</i> – coconut soup – chicken – red pepper – lemongrass	8.00
Entree EMMA – proeverij van koude en warme gerechten van de chef (min. 2 pers.) <i>Appetizer EMMA</i> – tasting of cold and hot dishes from the chef (min. 2 persons)	13.50 pp

Hoofdgerechten

Main Courses

Maiskip – parel couscous – ras el hanout siroop – rode peper <i>Corn chicken</i> – pearl couscous – ras el hanout syrup – red peppers	17.75
Züricher geschnetzeltes – kalf – bospaddestoelen – room – rösti <i>Züricher geschnetzeltes</i> – veal – forest mushrooms – cream – rösti	19.50
Tonijn – gegrild – zoet zure groente – teriyaki – noedels <i>Tuna</i> – grilled – sweet and sour vegetables – teriyaki sauce – noodles	19.75

Tournedos – ossenhaas – filet – risotto – truffel <i>Tournedos – tenderloin – fillet – risotto – truffle</i>	24.50
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Schol – filet – hutspot 2.0 – beurre noisette <i>Flounder – fillet – hutspot stew 2.0 – melted butter</i>	18.00
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Kalfs ribeye – gegrild – haricots verts – chimichurri – fondant aardappel <i>Veal ribeye – grilled – French beans – chimichurri – fondant potatoes</i>	19.00
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Nagerechten

Desserts

Zoet – verschillende soorten zoetigheden <i>Sweets – all kinds of little sweet desserts</i>	9.00
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Kaas – Peter den Elzen – 4 soorten – kletzenbrood – vijgencompote <i>Cheese – Peter den Elzen – 4 types – bread – fig compote</i>	11.50
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Dessertwijn

Dessert wine

Muller Moscatel Anejo (Tarragona, Spanje)	6.50
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Nespoli Teluccio (Emilia Romagna, Italië)	6.50
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Pedro Ximenez (Jerez de la Frontera, Spanje)	5.00
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Koffie's

Coffee's

Irish Coffee – koffie met Irish whiskey	7.50
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French Coffee – koffie met Grand Marnier	7.50
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Italian Coffee – koffie met Amaretto	7.50
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Spanish Coffee – koffie met Tia Maria	7.50
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