



EMMA

DINNER & DRINKS

Voorgerechten

Starters

Brood – gezouten boter – dip <i>Bread</i> – salted butter – spread	2.50
Pata Negra – cornichons – gedroogde tomaten – 65 gram <i>Pata Negra</i> – pickles – sun dried tomatoes – 2.29 oz	15.50
Vitello Tonato – kalf – tonijn – rucola – kapperappeltjes – rode ui <i>Vitello Tonato</i> – veal – tuna – rocket lettuce – capers – red onions	12.25
Gamba – kropsla – spinazie – sinaasappelvinaigrette <i>Prawns</i> – butter lettuce – spinach – orange vinaigrette	12.75
Pastrami – rund – little gem – truffelmayonaise <i>Pastrami</i> – smoked beef – little gems – truffle mayonnaise	13.75
Kreeftensoep – gamba – bosui – room <i>Lobster Soup</i> – prawns – spring onions – cream	8.25
Thom ka kai – kokossoep – kip – rode peper – citroengras <i>Thom ka kai</i> – coconut soup – chicken – red pepper – lemongrass	7.75
Entree EMMA – koude en warme gerechtjes van de chef (min. 2 personen) <i>Appetizer EMMA</i> – cold and hot dishes from the chef (min. 2 persons)	13.50 pp

Hoofdgerechten

Main Courses

Saltimbocca 3.1 – kalfsfilet – gegrild – parmaham chips – salie – jus <i>Saltimbocca 3.1</i> – calf fillet – grilled – raw ham chips – sage – gravy	19.75
Zalm “Caprese” – filet – mozzarella – tomaatjes – basilicum <i>Salmon “Caprese”</i> – fillet – mozzarella – tomato – basil	18.00

Polderhoen – borst – rozemarijn – bospaddestoelen – jus <i>Polder Chicken</i> – breast – rosemary – forrest mushrooms – gravy	18.75
Tournedos – ossenhaas – filet – risotto – truffel <i>Tournedos</i> – tenderloin – fillet – risotto – truffle	24.50
Zeebaars – gegrild – coquille – Hollandaise – rode bietjes <i>Sea bass</i> – grilled – coquille – Hollandaise – beet roots	19.50
Hoofd EMMA – selectie van de chef (min. 2 personen) <i>Main EMMA</i> – chef's choice (min. 2 persons)	23.50 pp

Nagerechten

Desserts

Zoet – verschillende soorten zoetigheden <i>Sweets</i> – all kinds of little sweet desserts	9.00
Kaas – 4 soorten – kletzenbrood – vijgencompote <i>Cheese</i> – 4 different cheeses – bread – fig compote	11.50

Dessertwijn

Dessertwine

Oupa wijn – Zuid-Afrika (rood)	5.00
Ouma wijn – Zuid-Afrika (wit)	5.00
Pedro Ximenez – El Candado	5.00

Koffie's

Coffee's

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