



EMMA

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

Voorgerechten

Starters

Brood – boter – dip <i>Bread</i> – butter – spread	4.00
Serrano ham – dun gesneden – cantaloupe – crostini – rode port mayonaise <i>Serrano ham</i> – thin slices – cantaloupe – bread crumbs – red port mayonnaise	10.00
Caesar Salad 2.0 – oosters – kip rouleaux – kokosgel – rode curry mayonaise Vegetarische optie; gemarineerde jackfruit <i>Caesar Salad 2.0</i> – oriental – chicken rouleaux – coconut gel – red curry mayonnaise Vegetarian option; marinated jackfruit	10.00
Kroket – hert – bospaddestoelen – zoet zure rode kool – grove mosterd <i>Croquette</i> – deer – mushroom – sweet sour red cabbage – mustard	11.00
Sliptong – filet – krokant – wakame – soja mayonaise <i>Baby Sole</i> – deep fried – wakame – soy mayonnaise	12.00
Thom ka kai – kip – kokosnoot – rode peper – bosui <i>Thom ka kai</i> – chicken – coconut – red pepper – spring onion	9.00
Bisque d'Homard – Hollandse garnalen – crème fraîche – croutons <i>Bisque d'Homard</i> – Dutch shrimps – crème fraîche – croutons	10.00
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)	14.00 p.p.

Hoofdgerechten

Main Courses

Heilbot – filet – oven gegaard – rode bieten vinaigrette <i>Halibut</i> – fillet – oven cooked – red beet dressing	22.00
Diamanthaas – gegrild – truffel risotto – rozemarijnjus <i>Diamond tenderloin</i> – grilled – truffle risotto – rosemary gravy	20.00
Tante Door kip – filet – romige knoflooksaus – aardappel / knolselderij gratin <i>Aunt Door chicken</i> – fillet – creamy garlic sauce – potato / celery gratin	19.00

Schelvis – Hollandaise saus – zeekraal – kaviaar 20.00
Haddock – Hollandaise sauce – salicornia – caviar

Kalfspicanha – langzaam gegaard – rösti – bospaddestoelen – room 22.00
Veal picanha – slowly cooked – rösti – forest mushrooms – cream

Groene kokos curry – groente – basmati – klapper Vegetarisch (vega) 18.00
Green coconut curry – vegetable – basmati rice – crispy coconut Kip (chicken) 21.00
Gamba (prawn) 24.00

Nagerechten

Zoet – verschillende soorten zoetigheden 9.00
Sweets – all kinds of little sweet desserts

Scroppino – citroensorbet – prosecco – vodka 8.00
Scroppino – lemon sorbet – prosecco – vodka

Kaas – Peter & Charlot – 4 soorten – kletzenbrood – vijgencompote 12.00
Cheese – Peter & Charlot – 4 types – bread – fig compote

Dessertwijn

Pedro Ximénez (Jerez de la Frontera, Spanje) 6.00
Donna Dolce Moscatel (Valencia, Spanje) 6.50
Banyuls (Banyuls sur Mer, Frankrijk) 6.50

Port

Barros Ruby Port / Barros Tawny Port 4.50
10 years Old Port d.o. Portal gb 6.50
20 years Old Port d.o. Portal gb 8.25

Limoncello

Homemade Limoncello with love from EMMA 5.75
(Homemade original met citroen uit Sorrento, Amalfi, Italië of vraag naar Bart's special)

Proeverij van 3 smaken homemade Limoncello 7.50
Tasting of 3 flavours homemade Limoncello

Koffie'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