



EMMA

DINNER & DRINKS

Voorgerechten

Starters

Brood – boter – dip <i>Bread</i> – butter – spread	3.00
Surf 'n turf – runderpastrami – gamba – augurk relish – truffelmayonaise <i>Surf 'n turf</i> – beef pastrami – prawns – pickled gherkin – truffle mayonnaise	12.25
Bitterballen – hert – bospaddestoelen – rode port mayonaise <i>“Bitterballen”</i> – deep-fried – deer – forest mushrooms – port wine mayonnaise	9.75
Steak tartaar – classic – brioche – ei <i>Steak tartare</i> – classic – brioche bread – egg	13.00
Zalm – tataki – miso – ingelegde rettich – soja bonen <i>Salmon</i> – tataki – miso – white radish – soy beans	10.50
Kreeftensoep – gamba – rivierkreeft – room – dragonolie <i>Lobster soup</i> – prawns – crawfish – cream – tarragon oil	8.50
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

Polderhoen – filet – spitskool – kerrie – spekjes – jus <i>Farm chicken</i> – fillet – pointed cabbage – curry – bacon – gravy	17.75
Picanha – kalf – langzaam gegaard staartstuk – romige paddestoelen <i>Picanha</i> – veal – slowly cooked – creamy forest mushrooms	19.25
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</i> – tenderloin – fillet – risotto – truffle	24.50

Schol – filet – hutspot 2.0 – beurre noisette 18.50
Flounder – fillet – hutspot stew 2.0 – melted butter

Wild zwijn – filet – wildragout – oudewijvenkoek – cranberries 19.75
Game – wild boar – game stew – gingerbread – cranberry

Nagerechten

Desserts

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

Kaas – Peter den Elzen – 4 soorten – kletzenbrood – vijgencompote 11.50
Cheese – Peter den Elzen – 4 types – bread – fig compote

Dessertwijn

Dessert wine

Muller Moscatel Anejo (Tarragona, Spanje) 6.50

Nespoli Teluccio (Emilia Romagna, Italië) 6.50

Pedro Ximenez (Jerez de la Frontera, Spanje) 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