

BYNOA

RESTAURANT | COFFEE & WINE LOUNGE

DINNER

STARTERS

Breekbrood, butter, tapenade, aioli (for 2 persons)	12.5
Roast vegetable soup  roasted root vegetables, coconut, coriander	8
Beetroot salad	14
Roasted beetroot, horseradish, buckwheat, red cabbage, basil  With goat cheese	17
Caesar salad	15
Little gem, caesar dressing, anchovies, garlic crouton, parmesan With chicken	18
With king prawn	20
Oyster Geay, served with lemon (3 pieces)	18
Pate	12
Pork pate, bread, chutney	
Mövenpick Steak Tartare	16
MRIJ beef, brioche, gherkin, caper, onion, tomato Served classic or spicy	
Prosciutto	16
Salt roasted celeriac, parsley	

MAIN COURSES

Choose your main course and combine with a side order
Choose your sauce: Antiboise, Miso butter or Smoked garlic and sage jus

Fillet of seabass 180 grams	20	Fries	4,5
Fillet of salmon 180 grams	18	Kartoffel, with bacon and mustard	4,5
Flank steak 200 grams	21	Green beans with rosemary	4,5
Sirloin 200 grams	21	Roasted root vegetables	4,5
Mai take mushroom 	20	Side salad	4,5
Grilled cauliflower 	18		
Burger			19
MRIJ beef 180 grams, burger garnish, Swiss, bacon, onion chutney, fries			
Pasta Arrabiata			16
Pasta, arrabiata sauce, roast cherry tomatoes With chicken			20.5
With king prawn			22.5

DESSERTS

Mövenpick Carrot Cake	8
Chocolate Lava Cake	10
Chocolate mousse, Mövenpick chocolate ice cream	
Spekkoek	12
Layered spiced cake, pineapple, coconut, Mövenpick pistachio ice cream	
Mountain cheeses	18
Kletzenbread, chutney	

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