

BY NOA

RESTAURANT | COFFEE & WINE LOUNGE

DINNER

STARTERS

Parsnip soup parsnip, dried bacon, pumpkin oil	8
Mövenpick Steak Tartare - Signature dish MRIJ beef, brioche, gherkin, caper, onion, tomato Choose: classic or spicy	16
Roasted celeriac ✓ fried capers, pine nuts, tomato, rucola	8.5
Gravad lax beetroot, Jack Daniels, apple, cucumber, beetroot foam	15.5
Caesar salad little gem, caesar dressing, anchovies, garlic crouton, mature cheese, bacon, egg	15

MAIN COURSES

Beetroot risotto ✓ burrata, roasted walnuts, mint oil	22.5
Crispy fried fillet of bream carrot-ginger mousseline, beetroot, baby bok choy, soy sesam dressing	24.5
Shortrib roasted winter vegetables, pea flan, smoked garlic jus	28.5
Guinea fowl navy beans, chorizo, roasted tomato, saffron bouillon	25.5
Burger MRIJ beef 180 grams, bacon, tomato, pickles, rösti, cheese	19
Pasta penne ✓ red pepper, rucola, courgetti, garlic, tomato sauce, herb oil, Parmesan cheese	16

DESSERTS

Mövenpick Carrot Cake – Signature dish carrot ribbons, Mövenpick vanilla ice cream	8.5
Crème brûlée of almond cookies poached prosecco pear, Mövenpick Crème brûlée ice cream	12.5
Millefeuille two flavours chocolate mousse, dried Dutch spiced cake, tangerine marmelade	9.25
Speculoos tiramisu kaki compote, white chocolate mousse	9
Affogato doppio almond cream, crumble of amaretti	9.5
Swiss cheese platter figs and almond bread	15.5

Do you have an allergy? Please ask for our allergen menu!