

Auberge du Bonheur
HOTEL RESTAURANT
blijft u verrassen



Starters

Salmon & cucumber

Home smoked salmon/cucumber/verveine/
Granny Smith/lime/wasabi
€ 18,50

Gazpacho

Structures of gazpacho flavors/clear tomato bouillon/cucumber/
pepper/buffalo mozzarella/garlic chips
€ 17,50

Nordsea lobster & Iberico lardo

Nordsea lobster/glazed pork belly/watermelon/gingerbeer/
miso/yuzu/lettuce/radish
€ 23,50

Tuna & duckliver

Tuna tataki/preserved duckliver/tomato/
Iki beer/peach
€ 21,50

Fioco di Culatello & veal

Fioco di Culatello/veal tartare/summer beets/
crispy potato/truffle mayonaise
€ 21,50

Guinea fowl & Bouchot mussel

Fricassée/slowly cooked Guinea fowl/Bouchot mussel/
pepper/cumin/coriander/tomato & lemon
€ 19,50

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H O T E L R E S T A U R A N T
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Main courses

Cod fish & giant shrimps

*Fried cod fish/giant shrimps/bouillon fennel & tomato/
green peas & mint/aioli*
€ 32,50

Plaice & Chorizo

*With chorizo fried plaice/artichoke/egg plant/
pepper/sauce puffed garlic*
€ 29,50

Wild sea bass

*Fried on the skin wild sea bass/spinach/sugar peas/
pommes Paolo/gravy bunch carrots & vadouvan*
€ 35,00

Beef classic style

*Sirloin Aberdeen Angus beef/sauce Bearnaise/
Pont Neuf potatoes/vegetable garden*
€ 32,50

Veal: tail piece & sweetbread

*Fried tail piece/glazed sweetbread/broad bean/
chanterelles/sauce long pepper*
€ 32,50

Duck: breast & liver

*Tame ducks breast/fried duckliver/cherries/balsamic vinegar/
structures summer beets/gravy duck & vanilla*
€ 29,50

Truffle risotto

*Carnaroli rice/summer truffle/Parmesan/
Green asparagus*
€ 27,50