LUNCH MENU

SOUPS

- Sugar corn velouté | Madagascar peppercorn | maize meal | black sesame | € 5,50
- Pheasant broth | Swedish turnip | chives | orange | € 5,50

SANDWICHES

Choice of three: sourdough spelt | oat | ciabatta | multigrain | wheat pumpkin

- Tofu scramble | spring onions | herb salad | forest mushrooms | € 7,75
- Omelette | courgette | tomato chutney | Pecorino | € 8,50
- Marinated halibut in beetroot juice | fennel | orange | chervil | € 8,25
- Salmon mousse | anchovy tapenade | chick pea puree | carrot ribbons | lamb’s lettuce | € 8,75
- Smoked hog ham | egg | mesclun | onion | pickle | sweet garlic mayonnaise | € 8,00
- Veal burger | avocado spread | paprika | onion confit | € 8,50

SALADS

- Quinoa salad | sweet pointed pepper | spinach | courgette | pine nuts | € 7,75
- Salad of smoked duck | roasted vegetables | noodles | rocket salad | sushi dip | € 8,25
- Smoked mackerel rilette | strained yoghurt | apple | celeriac | € 8,25

SNACK

- Brostei (bread pastry) | mushroom ragout | pangrattato | € 7,00

DESSERT

- Époisses cheese bonbon | pigeon broth | goose liver | apple | € 8,25
- Pear poached in herbal tea | salted caramel | chocolate mousse | € 7,50
- Coffee and caramel crème | mascarpone | coffee | cocoa | € 7,50

CHEF'S LUNCH MENU

- Changing menu: soup and a light main course | € 17,00

DINNER

In our restaurant we follow the seasons and aim to surprise you with nice and honest food. We have chosen to offer menus only. Pure, original and, above all, delicious menus. The products we use are fresh, artisanal, organic and, if at all possible, regionally sourced. The wines we have selected will make your dinner even more enjoyable. Our staff will discuss the menu with you to make sure your personal taste and dietary requirements are taken into account.

Two-course menu | € 24,00

Three-course menu | € 32,50

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Radboud University