Menu

Starters

Carpaccio Lightly seared, thinly sliced beef - lettuce - Cipriani dressing	14,50
Vitello tonnato Veal - homemade tuna sauce - capers - lettuce	13,00
Beetroot carpaccio Parmesan - rocket - walnut - goat's cheese	11,50
Pork belly Caramelised apple - cabbage	14,50
King prawns Garlic - parsley - chilli flakes	17,50
Burrata Honey - chicory - citrus	15,50

Soup

Italian tomato soup Homemade - basil oil - crème fraîche - bread	7,00
Soup of the day Ask our team - bread	7,50

A taste of 't Proeflokaal Try our favourite dishes *for 2 or more people* **TIP!** *p.p.* 14,50
Carpaccio - beetroot carpaccio - vitello tonnato - bread - dip

Side dishes

Rustic fries Mayonaise	5,00
Seasonal vegetables	6,00
Roseval potatoes	6,00
Sweet potato fries Truffle mayonnaise and Parmesan	8,50
Mixed salad	4,50
Bread Herb butter - olive oil	4,50

Main courses

Rumpsteak Seasonal vegetables - red wine sauce - rustic fries	35,50
Chicken satay Punjab-style chicken thigh fillet - peanut sauce - rustic fries - pickled vegetables - prawn crackers	22,50
Small sole 2 pieces - herb butter - seasonal vegetables - Roseval potatoes	26,00
Norwegian salmon Dill crust - seasonal vegetables - Roseval potatoes	27,50
Pappardelle Truffle sauce - mushrooms - rocket - Parmesan	20,00
delicious with king prawns *+3,50*	
Quiche Ricotta - spinach - leek	20,00

Local specialities

Limburg sweet-and-sour beef stew Homemade - rustic fries - salad	27,50
't Proeflokaal Ribs Marinated spare ribs - dark beer - chilli sauce - rustic fries	29,50
't Proeflokaal burger Brioche - beef burger - Limburg mustard mayonnaise - rustic fries	23,00
also available as a vegetarian option	

A taste of 't Proeflokaal Try our favourite dishes *for 2 or more people* **TIP!** *p.p.* 29,50
Sweet-and-sour beef stew - spare ribs - salmon - king prawns - seasonal vegetables - rustic fries

Allergies or intolerances? Our team will be happy to advise you.

Menu

Desserts

Tiramisu Homemade - whipped cream	10,50
Chocolate cake Artisan chocolate cake - raspberry sorbet	13,00
Dame Blanche Vanilla ice cream - whipped cream - warm chocolate sauce	9,50
Crème brûlée Grand Marnier - blood orange sorbet	13,00
Cheese selection Three local cheeses - Limburg fruit syrup - nuts - bread	16,00

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Where times slows down and enjoyment begins.

't Proeflokaal
ETEN & DRINKEN

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ETEN & DRINKEN

Choice Menu

Starter

Soup of the day
Ask our team - Bread

Carpaccio
Lightly seared, thinly sliced beef - lamb's lettuce - Cipriani dressing

King prawns
Garlic - parsley - chilli flakes

Main course

Pappardelle
Truffle sauce - mushrooms - rocket - Parmesan

Chicken satay
Punjab-style chicken thigh fillet - peanut sauce - rustic fries - pickled vegetables - prawn crackers

Salmon
Dill crust - seasonal vegetables - Roseval potatoes

Dessert

Dame Blanche
Vanilla ice cream - whipped cream - warm chocolate sauce

Limburg cheese selection +5,00
Three local cheeses - Limburg fruit syrup - nuts - bread

3 courses 42,50
2 courses 35,00

Allergies or intolerances? Our team will be happy to advise you.