

NOORD

Appetizers...

Broodjes Haring...mini herring sandwiches, cucumber, pickled onion, on a dinner roll

Bitterballen...(braised and fried pork meatballs), nutmeg, mustard, salad

Chopped Chicken and Duck Liver ... atjar tjampoer, warm baguette

Seared Diver Scallop...mustard soup, caviar, tarragon oil, rye croutons

Grilled Head-on Prawns...North Sea style citrus butter, chives, dill

Pork Belly Uitsmijter...sunnyside duck egg, melted edam cheese, brioche toast, greens, pickle, sesame-truffle vinaigrette

Smorrebrod...house smoked fish & open faced sandwich board (changes daily)

Cheese...a selection of northern cheeses served with accompaniments & grilled brown bread

Main Courses...

Lightly Roasted Spring Vegetables... sweet garlic butter, lemon, dressed parsley salad (changes daily)

Rotisserie Lancaster Co. ½ Chicken... herb stuffed, schmaltz-ey root vegetables, green salad

Grilled Lamb Burger...Suriname curry, melted gouda, roasted tomato, greens, aioli, fingerling fries

Amsterdam Style Mussels...beer-steamed, garlic, fennel, star anise, dried basil, fingerling fries

Jerusalem Artichoke Stuffed Rainbow Trout...sweet onion, mustard three ways

Seared Norwegian Salmon “Lohikeitto”...chowder, leeks, baby potatoes, coriander, herbs

Beef Tenderloin “Ossenhaas”... pearl barley, wild mushrooms, spinach, brown sugar pan sauce

Konijn in het Zuur...rabbit leg confit, smoked sausage, lardons, baby turnips, zuurkool

Shellfish Waterzooi or Choucroute...mussels, clams, shrimp, prawns and seasonal vegetables