



PEACOCK
ALLEY

SALADS

Waldorf Salad 16.00

*Classic Waldorf Salad with Celeriac, Green Apple,
Celery, Raisins & Walnut Mayonnaise*

Caesar Salad 19.00

*Anchovies, Organic Egg, Garlic Croutons,
Black Pepper & Parmigiano Reggiano Shavings*

This salad can be adapted for vegetarians

Topped with (add per Selection):

Roasted Chicken 5.00

Smoked Salmon 6.00

½ Poached Lobster 22.50

Quinoa Salad 16.00

Green Apple, Shallot, Green Beans, Yuzu

SANDWICHES

'Pan Crystal' Bellota 22.00

*Bellota Ham, Rocket Salad, Roasted Capsicum, Olive Oil,
Gouda Cheese*

Lobster Roll (2 pcs.) 23.50

*Toasted Milk Bun Filled with Salad of Lobster,
Celery & Cajun Mayonnaise*

BBQ Steak Sandwich 25.00

Focaccia, Flat Iron Steak, Bell Pepper, Mustard, Artichoke

Hot Dog (Pork) 18.00

Pickles, Sauerkraut, Red Onion Relish, Kimchi

*The sandwiches below are served with a choice of
green garden leaves or homemade fries.*

Classic Club Sandwich 22.50

*Vine Tomatoes, Hard Boiled Organic Egg,
Romaine Lettuce, Mustard Mayonnaise,
Grilled Chicken & Smoked Bacon or Smoked Salmon*

This sandwich can be adapted for vegetarians

Dutch Beef Burger

Small... 120 g 23.50

Large... 240 g 29.00

*with Gouda Cheese, Romaine Lettuce & Pickles on a Sesame Bun
with Tomato & Red Onion Relish*

SOUPS

Tom Yum Ghoong 17.00
*Spicy Sour Thai Soup with Prawns,
Lemongrass, Kaffir Lime Leaves, Galangal,
Chili, Lime Juice & Coriander Leaves*

Kabocha Squash Soup 22.50
Lobster, Tomato, Vadouvan

HOT PLATES

Thai Green Curry 28.00
*A choice of Prawns or Chicken
Thai Eggplant, Lime leave, Green Beans,
Tomato, Holy Basil & Steamed Rice*

Chicken Yakitori (7 skewers) 18.00
Sesame, Crispy Shallot, Nori, Bonito Flakes

Durum Wheat Semolina Pasta 24.00
Penne with a Choice of Preparations:

Arrabiata
*Roma Tomato, Red Chili Pepper, Onion,
Basil & Parmigiano*

Bolognese
*Homemade Bolognese Sauce with
Parmigiano*

Fish & Chips 'Lekker Bekkie' 25.00
*Fresh Line Caught Cod in a Light Sesame Tempura Batter with
Harissa Mayonaise. Served with Homemade Fries*

Catch of the Day 34.50
Served with Seasonal Vegetables & Greens

Beef Tenderloin 42.00
*Served with Seasonal Vegetables, Potato Mouseline
or Homemade Fries & Red Wine Jus*

PIZZA

Margherita- V 17.00
Buffalo Mozzarella, Basil, Tomato Sauce

Pepperoni 18.00
Salami, Chili Flakes, Tomato Sauce & Buffalo Mozzarella

PEACOCK BITES

'Kesbeke' Vegetable Pickles 6.00

Foie Gras Lollipops (3 pcs.) 12.00

*Duck Foie Gras Lollipops Dipped in
Smoked Beetroot & Lovage*

'Bitterballen' (Dutch Croquettes) (6 pcs.) 14.00

with Zwolse Mustard

Dutch Snack Platter 28.00

*Selection of Aged Cheese, Cold Cuts,
'Kesbeke' Vegetable Pickles & 'Bitterballen' (Dutch Croquettes)*

Chicken Gyozas (7 pcs.) 17.00

*Pan Fried Dumplings with Soy Sauce,
Coriander, Spring Onion*

CHEESE

Selection of the Finest Dutch Cheeses (5 pcs.) 28.00

Selection of the Finest French Cheeses (5 pcs.) 32.00

Selection of the Finest Dutch & French
Cheeses (5 pcs.) 30.00

Cheese served with Fruit Chutney, Grapes & Date Bread Crackers

SWEETS

Cheesecake 14.50

*Served with Raspberries, Magnolia
& Raspberry Sorbet*

Manjari Chocolate 64% 9.00

Dulce de Leche, Pecan Nut

Marshmallow Skewers 9.00

Peanut, Chocolate, Passionfruit

AFTERNOON TEA

Enjoy the aroma and taste of thoughtfully chosen teas which gracefully compliment a fine selection of sweet and savory treats.

Served daily from 15.00 until 17.00

As of 42.50 per person

Enjoy live piano music from Friday to Sunday

Make your Afternoon Tea more festive with an additional glass of Henriot brut, champagne.

Reservations are recommended.

WINES

Sparkling

Vins el Cep, MIM Cava Brut Nature
Penedès, Spain 10.00

Henriot, Brut Souverain
Champagne, France 18.50

Whites

Weingut Künstler, Hochheimer Hölle, Riesling trocken
Rheingau, Germany 2016 13.00

Domaine Costal, Chablis
Burgundy, France 2015 11.00

Domaine Dupont-Fahn, Auxey-Duresses 'Les Vireux'
Burgundy, France 2015 17.00

Gilles Robin, Crozes-Hermitage 'Les Marelles'
Rhône, France 2016 16.00

Pantaleone 'Onirocep' Pecorino
Marche, Italy 2016 9.00

Cape Point Vineyards, Sauvignon Blanc
Cape Point, South-Africa 2017 9.00

Rosé

Château Ollieux Romanis 'Cuvée Classique'
Corbières, France 2016 9.00

WINES

Reds

Hubert Lamy, St-Aubin 1er Cru 'Derrière chez Edouard'
Burgundy, France 2011 19.00

Domaine Chapoton, Cairanne
Rhône, France 2014 9.00

Le Haut-Médoc de Giscours
Bordeaux, France 2014 16.00

Gaja Ca'Marcanda 'Promis'
Tuscany, Italy 2015 16.00

Artuke 'Pies Negros'
Rioja, Spain 2015 9.00

Iona 'Mr. P' Pinot Noir
Elgin, South Africa 2016 9.00

Sweet Wines

Chateau Haut-Mayne
Sauternes, France 2011 12.00

Domaine Lauriga, Maury
Roussillon, France 2009 11.00

Niepoort 'Docil' Riesling
Douro, Portugal 2013 9.00

WATER

Bru Still small (25 cl) 4.00

Bru Still large (75 cl) 7.50

Bru Sparkling small (25 cl) 4.00

Bru Sparkling large (75 cl) 7.50

BEERS

Beer by the Bottle

Heineken Lager *5.50*

Corona *7.50*

Leffe Blond *7.50*

Brouwerij 't IJ White Beer *7.50*

Brouwerij 't IJ Tripel *7.50*

Brouwerij 't IJ Dark Beer *7.50*

Non Alcoholic Beer

Heineken 0.0% *5.50*

SOFT DRINKS

Coca-Cola *6.50*

Diet Coke *6.50*

Coke Zero *6.50*

Fanta Orange *6.50*

Fanta Cassis *6.50*

Ice Tea *7.00*

Fever-Tree Indian Tonic *7.00*

Fever-Tree Ginger Ale *7.00*

Fever-Tree Lemon Tonic *7.00*

Fever-Tree Light Tonic *7.00*

Fever-Tree Lemonade *7.00*

Fever-Tree Ginger Beer *7.00*

Fever-Tree Soda Water *7.00*

FRUIT JUICES

- Van Nahmen Rhubarb Juice 8.00
Van Nahmen Apple "Belle de Boskoop" Juice 8.00
Van Nahmen Black Currant Juice 8.00
Van Nahmen Riesling Grape Juice 8.00
Van Nahmen White Peach Juice 8.00
Tomato Juice 6.50
Cranberry Juice 6.50
Fresh Orange Juice 7.00
Fresh Grapefruit Juice 7.00

HOT DRINKS

- Coffee 5.50
Café Americano 6.50
Macchiato 5.50
Ristretto 5.50
Café Latte 6.50
Cappuccino 6.50
Double Espresso 7.50
Hot Chocolate 8.00
Special Coffees 12.50
French Press 6.50
Fresh Mint Tea 8.00
Pot of Tea 8.00