



PEACOCK
ALLEY

SALADS

Waldorf Salad 16.50

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

Caesar Salad 19.50

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

This salad can be adapted for vegetarians

Your choice of (add per Selection):

Roasted Chicken 5.50

Smoked Salmon 6.50

½ Poached Lobster 26.00

Quinoa Salad 16.50

Green Apple, Shallot, Green Beans, Yuzu

SANDWICHES

'Pan Crystal' Bellota 26.00

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

Lobster Roll (2 pcs.) 24.50

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

BBQ Steak Sandwich 26.00

Focaccia, Beef Steak, Bell Pepper, Mustard, Artichoke

Hot Dog (Pork) 18.50

Pickles, Sauerkraut, Red Onion Relish, Kimchi

Classic Club Sandwich 23.50

Vine Tomatoes, Hard Boiled Organic Egg, Romaine Lettuce, Mustard Mayonnaise

Your Choice of:

Grilled Chicken & Smoked Bacon or Smoked Salmon

Homemade Fries or Green Garden Leaves

Dutch Beef Burger

Small: 120 g 25.00

Large: 240 g 30.00

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

Your Choice of:

Homemade Fries or Green Garden Leaves

SOUPS

Tom Yum Ghoong 17.50

Spicy Sour Thai Soup with Prawns, Lemongrass, Kaffir Lime Leaves, Galangal, Chili, Lime Juice & Coriander Leaves

Kabocha Squash Soup 23.50

Lobster, Tomato & Vadouvan

WARM PLATES

Thai Green Curry 30.00

Thai Eggplant, Lime Leaf, Green Beans, Tomato, Holy Basil & Steamed Rice
Your choice of Prawns or Chicken

Chicken Yakitori (7 skewers) 19.50

Sesame, Crispy Shallot, Nori, Bonito Flakes

Durum Wheat Semolina Pasta 25.00

Penne with Your Choice of Preparations:

Arrabbiata - V

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

Bolognese

Homemade Bolognese Sauce with Parmigiano

Fish & Chips 'Lekker Bekkie' 26.00

Fresh Line Caught Cod in a Light Sesame Tempura Batter with Harissa Mayonnaise. *Served with Homemade Fries*

Catch of the Day 36.00

Served with Seasonal Vegetables & Greens

Beef Tenderloin 44.00

Served with Seasonal Vegetables, Potato Mousseline or Homemade Fries & Red Wine Jus

PIZZA

Margherita - V 18.00

Buffalo Mozzarella, Basil, Tomato Sauce

Pepperoni 19.00

Salami, Chili Flakes, Tomato Sauce & Buffalo Mozzarella

PEACOCK BITES

'Kesbeke' Vegetable Pickles 6.00

Foie Gras Lollipops (3 pcs.) 12.50

Duck Foie Gras Lollipops Dipped in
Smoked Beetroot & Lovage

'Bitterballen' (Dutch Croquettes) (6 pcs.) 14.50
Served with Zwolse Mustard

Dutch Snack Platter 30.00

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

Chicken Gyozas (7 pcs.) 18.50

Pan Fried Dumplings with Soy Sauce,
Coriander & Spring Onion

CHEESE

Served with Fruit Chutney, Grapes & Date Bread Crackers

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

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

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

SWEETS

Cheesecake 15.00

*Served with Raspberries, Magnolia
& Raspberry Sorbet*

Manjari Chocolate 64% 10.00

Dulce de Leche, Pecan Nut

Marshmallow Skewers 10.00

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

Please ask your waiter for our seasonal
Afternoon Tea menu

Enjoy live piano music from Friday to Sunday

Reservations are recommended

WINES

SPARKLING

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

Henriot, Brut Souverain
Champagne, France 18.50

WHITES

Schäfer-Fröhlich, Riesling Trocken
Nahe, Germany 2015 11.00

Domaine Costal, Chablis
Burgundy, France 2016 13.00

Domaine Dupont-Fahn, Auxey-Duresses 'Les Vireux'
Burgundy, France 2016 18.00

Gilles Robin, Crozes-Hermitage 'Les Marelles'
Rhône, France 2016 17.00

Eduardo Peña 'María Andrea'
Ribeiro, Spain 2017 9.00

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

ROSÉ

Château Ollieux Romanis 'Cuvée Classique'
Corbières, France 2017 9.00

WINES

REDS

Hubert Lamy, St-Aubin 1er Cru 'Derrière chez Edouard'
Burgundy, France 2014 21.00

Domaine Chapoton, Cairanne
Rhône, France 2016 9.00

Le Haut-Médoc de Giscours
Bordeaux, France 2014 17.00

Artuke 'Pies Negros'
Rioja, Spain 2016 9.00

Iona 'Mr. P' Pinot Noir
Elgin, South Africa 2017 9.00

Kilikanoon 'Covenant' Shiraz
Clare Valley, Australia 2015 19.00

SWEET WINES

Bernhard Eifel, Feinherb 'Trittenheimer Apotheke'
Mosel, Germany 2015 9.00

Chateau Haut-Mayne
Sauternes, France 2015 12.00

Domaine Lauriga, Maury
Roussillon, France 2009 11.00

WATER

Bru Still small (25 cl) 4.50

Bru Still large (75 cl) 9.50

Bru Sparkling small (25 cl) 4.50

Bru Sparkling large (75 cl) 9.50

BEERS

- Beer by the Bottle
- Heineken Lager 6.50
- Corona 8.50
- Jopen IPA 7.50
- Brouwerij 't IJ White Beer 8.50
- Brouwerij 't IJ Tripel 8.50
- Brouwerij 't IJ Dark Beer 8.50

- Non Alcoholic Beer
- Heineken 0.0% 5.50

SOFT DRINKS

- Coca-Cola 7.00
- Diet Coke 7.00
- Coke Zero 7.00
- Fanta Orange 7.00
- Fanta Cassis 7.00
- Ice Tea 7.00
- Fever-Tree Indian Tonic 7.50
- Fever-Tree Ginger Ale 7.50
- Fever-Tree Lemon Tonic 7.50
- Fever-Tree Light Tonic 7.50
- Fever-Tree Lemonade 7.50
- Fever-Tree Ginger Beer 7.50
- Fever-Tree Soda Water 7.50

FRUIT JUICES

- Van Nahmen Rhubarb Juice 8.50
- Van Nahmen Apple "Belle de Boskoop" Juice 8.50
- Van Nahmen Black Currant Juice 8.50
- Van Nahmen Riesling Grape Juice 8.50
- Van Nahmen White Peach Juice 8.50
- Tomato Juice 7.50
- Cranberry Juice 7.50
- Fresh Orange Juice 7.50
- Fresh Grapefruit Juice 7.50

HOT DRINKS

- Coffee 6.00
- Café Americano 7.00
- Macchiato 6.00
- Ristretto 6.00
- Café Latte 7.00
- Cappuccino 7.00
- Double Espresso 7.00
- Hot Chocolate 8.50
- Special Coffees 13.00
- French Press 6.50
- Fresh Mint Tea 8.50
- Pot of Tea 8.50