

# LUNCH

## SCRUMPTIOUS APPETIZERS

### DUTCH ZEELAND OYSTERS | 4.75 EACH

- raw oyster with red wine vinegar, chili flakes, chives and lemon
- steamed oyster with ginger and chili
- oyster au gratin with spinach and Hollandaise sauce

### BREAD PLATTER 4.50

freshly baked mini rolls  
with tapenade and aioli

## SOUPS

### NORTHSEA CRAB BISQUE 9.00

bisque of Northsea crabs with cognac

### POMODORI SOUP 6.50

soup of Pomodori tomatoes with pesto

### CREAMY PORCINI SOUP | 9.50

*with beef ravioli and Amsterdam pickled onions*

De Kromme Dissel, part of Fletcher Hotel-Restaurant Klein Zwitserland,

is known for its delicious soups and sauces - at Fletcher Hotels

we are now offering you the chance to

experience these exquisite flavours! Porcini, or "Boletus Edulis" is a wild mushroom that naturally grows in the deciduous and coniferous forests of France and Italy. Combined with oxtail, glazed shallots, garlic and assorted herbs, it makes for a great soup.

### MICHELIN STAR RESTAURANT DE KROMME DISSEL

In an atmospheric old Saxon farm, next to the Fletcher Hotel-Restaurant Klein Zwitserland, is Michelin star restaurant De Kromme Dissel.

The restaurant has been awarded a

Michelin star for the past 49 years. In January 2021, the team hopes to receive this outstanding distinction for the 50th year in a row.

## FLATBREADS

### STEAK TARTARE 12.50

steak tartare with capers, cornichons and Dijon mustard

### SALMON 11.50

marinated salmon, avocado, red onion,  
chive cream and rucola

### VITELLO TRUFFLE 12.50

veal roast beef with sun-dried tomatoes,  
Grana Padano and truffle cream

### VEGGIE 10.00

grilled vegetables, feta and hummus

## SALADS

### SALMON & PRAWNS 15.50

marinated salmon, fried prawns, fennel,  
herb lettuce and saffron cream

### CARPACCIO 15.00

thinly sliced topside beef, sun-dried tomato, Grana  
Padano, assorted seeds, mesclun and homemade truffle cream

### ROASTED VEGETABLES 14.50

grilled mini vegetables, walnuts, fresh lettuce and a  
coriander and roast tomato dressin

## HOT ITEMS

*Choose between white or brown hearth bread*

### **CROQUETTE SANDWICH 9.50**

2 traditional beef croquettes with coarse mustard

### **PRAWN CROQUETTE SANDWICH 12.50**

2 richly filled prawn croquettes with saffron mayonnaise

### **MARINA LOUNGE 12 O'CLOCK SPECIAL 14.50**

traditional beef croquette, mini Strammer Max,  
a cup of seasonal soup and salmon salad

### **CLASSIC STRAMMER MAX (vegetarian option available) 9.50**

3 fried eggs, with ham and matured cheese

### **OMELETTE LORRAINE 10.50**

creamy omelette with matured cheese, bacon and onion

### **CROQUE MONSIEUR 6.50**

thick slices of hearth bread with ham, cheese,  
chives and Béchamel sauce

## **MARINA LOUNGE**

### **LUNCH TASTING | 16.50**

assorted lunch dishes selected by our chef

### **CHICKEN SATAY | 16.50**

skewer with marinated Gildehoen chicken served with  
krupuk, acar, crispy onions and satay sauce

### **FLETCHER BURGER | 16.50**

100% beef burger on a brioche roll with  
Old Amsterdam cheese, caramelised onions, bacon, tomato, jalapeños  
and homemade truffle cream