

# HANGAR

## BITES

Dutch oysters from Zeeland with shallot and lemon	3,5
Bread with dips – hummus, tzatziki and tapenade	11,5
Shrimp croquette from Holtkamp with cocktail sauce   (per piece)	3,5
Beef 'Bitterballen' from Van Dobben (6 pieces)	9,-
Padrón peppers (vegan)	9,-
Deep fried fish (small), smelt, calamari and Dutch shrimps	8,-
Chicken "nuggets" with wasabi dip sauce	8,-
Dutch cheese platter	13,5

## LUNCH until 16:00 hours

Watermelon salad with Dutch feta and mint	11,-
Caesar salad with chicken, egg, Parmesan cheese and anchovy dressing	13,5
Toast with steak tartare, spicy Piment D'espelette mayonnaise and Pecorino cheese	13,-
Toast with smoked salmon from Urk, capers and red onion rings	10,5
Toast with Mackerel salad, crispy unions and piccalilli mayonnaise	11,-
Toast with Guacamole on toast, Dutch feta and cherry tomatoes	11,-
Toast with Van Dobben beef croquettes, mustard	9,5
Hamburger with Amsterdam local beef and pickles	13,-
Thai beef salad	16,-

## STARTERS

Soup of the day	9,-
Steak tartare of Dutch beef, shallot, gherkin, capers and egg	13,5
Burrata with tomato salad, basil and olive powder	14,-
Classic artichoke with vinaigrette (vegan)	11,-
Tuna tartare with basil mayonnaise and Granny Smith apple	14,-
Beef platter with Jamon Serrano Grand Cru and pickled onions from Amsterdam	13,5

## MAIN COURSE

Steak from local beef, braised cabbage, caraway and Roquefort butter	23,5
Braised lamb shank from Texel with summer vegetables and gravy	25,5
Thai green curry with rice, prawns, bok choy and baby broccoli	24,5
Raviolis with different kinds of cauliflower, beurre noisette, creamy cheese and hazelnut	19,5
Fried plaice with beurre noisette, capers, pickled lemon and flat leaf parsley	22,5

## SIDES | 4,-

Hangar fries with mayonnaise
Tomato salad with young basil
Summer vegetables and savory
Coleslaw

## DESSERTS | 9,-

Marinated strawberries with vanilla curd cheese and chervil
Red fruit soup from the Betuwe
I wish I was a cheesecake
Sorbet ice cream from Yscuypje