

# loof

lunch borrel diner

## WELCOME

In our cozy restaurant and feel the Mediterranean hospitality in a pleasant atmosphere.

International cuisine inspired by all corners of the globe.  
But Mediterranean as a basis.



## STARTERS

### **VITELLO TONATO | PIEMONTE**

Thinly-sliced silverside (veal) spread with thick tuna-mayonnaise and shii take

11,00

### **SAMURAI | OSAKA**

Swordfish carpaccio marinated with dill, crayfish and samphire

11,00

### **CLASSICO | VENEZIA**

Thinly-sliced tenderloin carpaccio, truffle mayonnaise, parmigiano, rucola and pine nuts

12,00

### **TEMPURA | TOKYO**

Albacore tuna with gamba in tempura, herring caviar, couscous and green mustard mayonnaise

12,50

### **QUAIL | EUROPE**

Half a quail in its own gravy with a quail egg, mushroom purée and pickled onions

12,50

## SPECIALS

### **KADAYIF GOAT'S CHEESE WAFER | ANTAKYA**

Angels's hair wafer stuffed with goat's cheese and honey, dried tomatoes, pistachio and spicy salad (vegetarian)

12,50

### **KARIDES | MEDITERRANEE**

Gamba-stew with shii take from the oven, sun-dried tomato, red onion, garlic and dill (served with bread)

12,75

### **SASHIMI PLATE | HONG KONG**

Tuna-salmon sashimi, prawn in tempura, rettich carrot salad, seaweed in sesame dressing, wasabi, soy sauce and crunchy cassave

13,75

### **OYSTER | YRSEKE**

Half a dozen of oysters with a vinegraitte of raspberry vinegar and shallot

17,00

## SOUPS

### **TOMATO SOUP | LISSABON**

Portugese tomato cream-soup with minced beef marbles, piri piri, oregano, garlic, spring onion and parsley (vegetarian is an option)

8,00

### **BOUILLABASSE | MARSEILLE**

Rich fish-soup served with garlic croutons and Gryère

10,50



## MAIN COURSES

*Garnished with vegetables*

### **PORTOBELLO I PORTO**

Giant mushroom filled with wild spinach covered with goat's cheese, tomato sauce and pumpkin seeds (vegetarian)

19,00

### **TAGLIATELLE AL FUNGHI I UMBRIA**

Tagliatelle pasta from the Emilia-Romagna region, in cream with black truffle 'Umbrië', mushrooms, spinach and parmigiano (vegetarian)  
(Prepared with shrimp or salmon, € 4,50 supplement)

19,00

### **PASTRAMĂ SOMON I BUCUREȘTI**

Salmon fillet roasted in Romanian pastrami herbs, sauce of spring onion and mascarpone

21,50

### **SEA BASS I BENELUX**

Fried sea bass fillet with a sauce of Noilly Prat

22,50

### **CANARD À L'ORANGE I FRANCE**

Tame duck breast fried in its own fat with a sauce of orange and cointreau

23,00

### **FISH TRIO I ATLANTIC**

Combination of sea bass, salmon and a spiced prawn

25,50

### **BLACK ANGUS A LA BORDELAISE I BORDEAUX**

On the Green Egg grilled Black Angus entrecôte with a sauce of Bordeaux wine, caramelized red onion and rosemary

26,00

### **LAMSRACK I TEXEL**

On the Green Egg grilled lambsrack with thyme/rosemary marinade, mushrooms

27,00

### **BIFE DE LOMO ARGENTINA (TENDERLOIN) I BUENOS AIRES**

On the Green Egg grilled tournedos of tenderloin, prepared the Argentinian way with a fresh-savory sauce of meat gravy, tabasco, lime and dried mint

29,50

## SIDE DISHES

### **PATATTEKES I FLANDERS**

Flemish fries and mayonnaise

4,00

### **ROSEVAL POTATOS FROM THE OVEN I LOUISIANA**

Small Roseval potatoes cooked in their skins, from the oven and flavoured with cajun herbs

4,00

### **ÇOBAN SALAD I TURKISH**

Thinly sliced and refreshing salad of vine tomato, cucumber, onion, parsley olives, lemon, olive oil and sumak

4,50

### **TURKISH PIDE BREAD**

Served with tapenade and olives

4,50

## DESSERTS

### **MONTE SCROPPINO | VENEZIA**

Ice-cold spoom from Venice prepared with vodka, prosecco and lime sherbet ice-cream

8,00

### **BASTOGNE | ARDENNES**

Cheesecake put on Bastognebiscuits and red-fruit sauce

8,75

### **MARBRE | LYON**

Ice pudding layered with spiced gingerbread and a churro with pistachio dip

9,25

### **CREME BRULEE - AMARETTO | CATALONIA**

Crème brûlée perfumed with vanilla and amaretto

9,75

### **CHOCOLATE MOUSSE | ANTWERP**

Light chocolate mousse with a base of pure chocolate on spekkoeke with mango chutney

9,75

### **CHEESE, FROMAGE, KAAS | INTERNATIONAL**

Selection of five different sorts of cheese, served with nut bread and apple spread

14,50