



Starters

Carpaccio from Blanc Bleu Belge bovine (fillet of sirloin) carpaccio truffle creme Parmezan cheese	€ 11,25
Salad "Preuf" with beef, salad baked bacon sweet peppers mushrooms as main course suppl. € 2,00	€ 11,75
Salad "Grilled scampi's" grilled scampi's salad mustard-dill dressing as main course suppl. € 3,00	€ 15,00
"Proeverijtje" (small tasting of different foods) Selection of different foods, let the chef surprise you! (from 2 persons)	€ 9,50 p.p.
"Grootmoeders" soup (Grandma's soup) homemade bouillon of Blanc Bleu Belge bovine	€ 5,00
French Onionsoup, traditional!	€ 6,00
Tomato soup homemade of Italian Pomodori tomatos	€ 5,00
Soup of the day: Ask us!	€ 5,00

All starters are served with a self-baked onion bread & garlic butter





Main courses

From Limburg (regional), tournedos, sauce of Port	€ 26,50
Pork Tenderloin Served with a Stroganoff or green pepper sauce	€ 18,00
Steak, with homemade garlic butter	€ 18,00
Schnitzel of veal, from the region Served with a fine creamy mushroom sauce	€ 17,00
Norwegian salmon from the grill Salmon white wine sauce saffron	€ 19,00
Catch of the day! Ask us! Daily fresh fish	€ 17,00
Vegetarian dish, ask our chef!	€ 17,00

Chef's Specialties

Tournedos Rossini Tournedos baked calf's liver own gravy & Madeira sauce	€ 27,50
Schnitzel Preuf & Proost, schnitzel of veal, from the region Served with baked onions, mushrooms and a baked egg	€ 17,00
Saté of pork tenderloin homemade Atjar peanut sauce	€ 16,50
Limburgs Zoervleisj (pot-au-feu from the region) As we eat it at home!	€ 15,00
Chef's Ribs Spareribs BBQ sauce garlic sauce	€ 16,50



Desserts

Crème Brûlée, Crème brûlée Bourbon vanilla ice compôte of red fruits	€ 7,50
Dame Blanche Bourbon vanilla ice warm chocolate sauce	€ 6,00
Crème of chocolate, "Hemelse Modder"	€ 6,00
"Preuverieke", assortment of sweet Chef's Surprise	€ 9,00

"Preuf" menu

3- or 4-course menu with regional and seasonal products:

3-course	€ 27.50
4-course	€ 32,50

Please inform us about allergies or diet wishes!

