

Dinner

3-course menu

Choice from all our starters, mains and desserts

32,50
p.p

Parck has separate rooms suitable for private dining or as a meeting room.

Gentleman's room
up to 20 people
Houtzicht 20-40 people

Dreefserre 30-60 people
Side terrace up to 100 people

Apertif

Aperol Spritz Sparkeling mix of Aperol, Cava and sparkeling water	6,50
Limoncello Spritz Fresh mix of Limoncello, Cava and sparkeling water	7,50
Gin and Tonic Tanqueray gin with tonic and a lemon slice	8,50
Bulldog Gin and Tonic Bulldog gin with hibiscus tonic and fresh mint	8,50
Scroppino Lemonsorbet ice cream mixed with Cava and vodka	8,50
Lillet Vive Lillet white wine with tonic	7,50

Alcohol-free:

Crodino Italian alcohol-free aperitif with a bite	3,00
Schweppes Hibiscus tonic Pink and fruity alcohol-free aperitif	3,50
Fever-tree gingerbeer	3,50

Bread with aioli 4,50

Starters

Tuna sashimi on filo dough with ricotta cream, sesame seeds and lime mayonnaise	9,95
Carpaccio marinated in green herbs with pine nuts and truffle mayonnaise, finished with a crisp of parmesan cheese	9,95
Black tiger shrimps in Piri-Piri with roasted foccacia bread	9,50
Pomodori soup Creamy tomato soup with bruschetta	8,50
Salmon sashimi with soy dressing, sesame seeds and salad from wakame	9,50

Mains

All mains are served with fries

Lemon sole with cucumber salad and 'remoulade' sauce	17,50
Chicken on sticks Oriental marinated chicken with rice and Indonesian style peanut sauce	16,75
Sea bream fillet with spinach and herb 'beurre blanc'	17,50
Beetroot burger Vegetarian burger on brioche bread with avocado, Little Gem and remoulade sauce	16,75
Grilled tournedos (3-course menu- surtax 2,50) with bearnaise sauce, cabbage and pods	21,50
Slowly cooked lamb with rice, cilantro, tomato, tzatziki and mango	17,50
Parck's burger Juicy burger op krokante brioche bol met cheddar, uiencompote en sambalmayonaise	16,75

Salads

All salads are serverd with bread

Carpaccio grande served with parmesan cheese, pine nuts and truffle mayonnaise	16,50
Caesar salad with chicken, roman lettuce, Parmesan cheese, egg, bacon and cucumber	16,50
Spinach salad with goatcheese crumble, fresh figs, walnut crunch and mustard dressing	16,50
Salade burrata with tomato, pine nuts, basil and a homemade crostini	17,50

Parck's shrimpcocktail Dutch shrimps and saffron mayonnaise	9,95
Vegan salad with avocado, redish, soybeans, tofu and a crumble of almond	7,50
Veal tartare with a cream of Parmesan and baked scallop	9,50

Extra's

Green Salad	3,50	Fries	3,50
Vegetables	4,00	Toast	3,50

Children's dishes

Dutch 'kroket' with fries and salad	7,50
Lemon sole with fries and salad	10,50
Hamburger with fries and salad	11,50

Desserts

Curd with strawberries and strawberry ice-cream Tip: Oupa se wyn	7,50
Crème brûlée with vanilla ice cream Tip: Baileys	7,50
Chocolate cannoli with dark chocolate mousse, white chocolate mousse and chocolate ice cream Tip: Pedro Ximinez	8,50
Scroppino classic mix of lemon ice cream, Cava and vodka	8,50
Cheese platter with apple gel and nut bread Tip: vintage port or pedro ximinez	9,50

If you have any food allergies, please inform our staff and we will provide a suiting option

Special coffees

Irish Coffee	8,50
Italian Coffee	8,50
Kiss of fire	8,50
Spanish Coffee (43)	8,50
French Coffee	8,50

Cocktails

Dark and Stormy Caribbean rum and ginger beer	8,50
Espresso Martini Vodka, Tia Maria and espresso	8,50
Dutch Mule Dutch corewyn, gingerbeer, lime juice and mint	8,00

Opened daily
from 11:00 uur

Our diningmenu can be
enjoyed from 12:00 AM

www.restaurantparck.nl
info@restaurantparck.nl

Lunch

Sweet

Apple Pie with whipped cream	4,00
Homemade lemon cheesecake with whipped cream	4,50
Chocolate brownie with salted caramel with whipped cream	4,50

Lunch

Choose between white or brown bread

12 O'clock with soup, toast, beef carpaccio and a shrimp croquette	13,50
Pomodori soup with bruschetta	5,50
Sandwich melted brie with honey, thyme, hazelnut and marinated pear	8,50
Toasted brioche bread with chicken with avocado, bacon and truffle mayonnaise	10,50
Sandwich beef carpaccio with Parmesan cheese and truffle mayonnaise	8,50
Toast with smoked salmon and wasabi mayonnaise	8,50
Fried eggs with ham and cheese	7,50
2 Dutch 'kroketten' with bread	6,75
Sandwich old Amsterdam with apple gel and sweet onion	6,50
Club sandwich with grilled chicken, bacon, egg, tomato and cucumber (fries 3,50)	10,50
Sandwich veal tartare with poached egg and a mayonnaise of mustard	9,50
Sandwich tuna salad with capers, red onion, cucumber and tomato	8,50
Beetroot burger on a toasted brioche bread with avocado, Little Gem and remoulade sauce	14,50
Aberdeen Black Angus burger (rare) served on toasted brioche bread with bacon, sweet onion, cheddar cheese and sambal mayonnaise (fries €3,50)	13,50

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Spinach salad with goatcheese crumble, fresh figs, walnut crunch and mustard dressing	16,50
Salade burrata with tomato, pine nuts, basil and a homemade crostini	17,50
Poké bowl with tuna, avocado, radish, tofu, beetroot, cucumber, wakame and rice	€14,50

Grilled sandwiches

Ham/cheese, sambal mayonnaise	4,00
Cheese, blue cheese and sweet onion	4,50
Mozzarella, wild tomato and pesto	4,50
Kids: cheese with ketchup	3,50

Appetizers

Bread with aioli	4,50
Shrimps in panko 6 pieces	7,50
Vegetarian samosas 10 pieces	6,50
Shrimp croquettes 6 pieces	7,50
Parck Platter to share bread with aioli, chorizo, serranoham, old cheese and 4 Dutch 'bitterballen'	15,00
Japanese steamed soybeans 6 pieces	4,50
Flammkuchen	8,00
Irish royal oyster per piece	3,25
with lemon dozen	16,50
and red wine vinegar	
Dutch 'bitterballen' 6 pieces	5,00
Cheesesticks 6 pieces	6,50
Dutch 'vlammetjes' 6 pieces	5,50
Mixed 'bittergarnituur' 12 pieces	10,50
'vlammetjes', cheesesticks and 'bitterballen'	

Wine & water

Bubbles	Glass	Bottle
Cava Jaume Serra - Brut	4,75	26,00
Champagne Pommery - Brut Royal	8,50	50,00
Light Live - Sparkling Rosé alcohol-free	4,50	24,50

White wines

Weltevrede Estate - Wit - Sauvignon Blanc - Westkaap - South-Africa	4,00	22,00
Diez Siglos - Verdejo - Rueda - Spain	4,50	24,50
Johann Müllner - Grüner Veltliner - Kremstal - Austria	4,95	27,00
Dos Camelidos - Viognier - Colchagua Valley - Chili	5,25	28,50
La di Motte - Pinot Grigio - Piave - Italy	5,25	28,50
Noble Vines - 466 - Chardonnay - Lodi - California	5,50	30,00
Jean-Max Roger - Cuvée Les Caillottes - Blanc - Sancerre - France	6,50	36,00
Domaine Jean-Marie Bouzereau - Meursault - France		52,50

Rosé wine

Petit Gueissard Rosé Gris de Gris - IPG Méditerranée - France	4,00	22,00
Château Cavalier - 360 - Rosé - Côtes De Provence - France	5,25	28,50

Red wines

Weltevrede Estate - Inspired - Pinotage - Westkaap - South-Africa	4,00	22,00
Payada - Merlot - Central Valley - Chili	4,50	24,50
Doppio Passo - Primitivo - Salento - Italy	5,25	28,50
Marques De Caceres - Cuvée Especial - Crianza - Rioja - Spain	5,25	28,50
Noble Vines - 667 - Pinot Noir - Monterey - California	5,50	30,00
Bodega Sottano - Malbec - Mendoza - Argentina	6,50	35,50
Selezioni Fabiano - Amarone - Valpolicella - Italy	7,50	41,50
Château Montlabet - Saint-Émilion Grand Cru - France		45,00

Water (0,75 ltr)

Flat Sparkling	5,50
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