

DINNER

17.00-20.45

Sundays till 19.45

MAIN COURSES

STEAK

250 g. steak, fries, bearnaise, green salad (GF) 245

COLORADO

700 g. Colorado roast (2 persons) served tableside, bearnaise, crispy fries, green salad 425

BURGER

Organic Brioche, grilled beef, cheddar, gherkins, pickled onions, salad. Served with fries, aioli 145
+ bacon 15

GRILLED TUNA

Herbs, chili, sesam, lemon, noodles 195

PIZZA

All served with mozzarella

Potato, mascarpone, rosemary/garlic oil (V) 125

Serrano, mushrooms, mozzarella, pesto 135

Gambas shrimps, mascarpone, chili 150

Stir fried tuna, chili, sesame, mascarpone 165

DESSERTS

CRÈME BRÛLÉE

Crème brûlée, sorbet (GF) 80

CHEESECAKE

Baked cheesecake, chocolate, lemon 80

We cook dishes with nuts and gluten in our kitchen. Therefore, be aware that traces of both can be found in all dishes

GF = GLUTEN FREE | V = VEGETARIAN | LF = LACTOSE FREE

8TALLET
CAFE & RESTAURANT