

www.restaurantpietheineek.nl



“At the **Green Restaurant**, we aim to explore a wide range of flavors and dishes from around the world.

Inspired by seasonal availability, made with as many local and responsibly sourced ingredients as possible.”

**Worldwide
inspiration,**
locally and seasonally crafted.

*Meat or Vegetarian?
The choice is yours — every dish is
crafted to be enjoyed either way.”*

To Start

Miriam's Gazpacho ^{g, d}

Paprika-tomato-cucumber soup;
croutons and basil oil.

12

Peruvian Style Ceviche

Dried age beetroot, fresh bimi, coriander,
spring onions and sweet potato.

14

Panzanella ^{g, d, f}

Fresh tomatoes from Duerne, roasted paprika,
and buffalo mozzarella.

14

To Follow

Mushroom Ravioli ^{g, d}

Mushroom ravioli, confit lemon sauce, ricotta and
sauteed mushroom melange

28

À la Meuniere ^{g, d, f, e}

Claresse fish or Aubergine

Basted on our preserved lemon butter sauce,
potatoes, blanched greens and capers.

30 | 28

Green Restaurant Steak ^{d..}

Rib-eye (200gr) or Cauliflower

Grilled steak served with tomato confit, chimichurri
sauce and a selection of seasonal vegetables.

32 | 28

To Finish

Gelato di Buffalo ^d

Buffalo vanilla ice cream, wild sage and olive oil.

12

Frozen Apple Mousse ^d

Apple mousse, mascarpone-Amaretto crème and
cider granita

11

Mediterranean & Coconuts

Frozen coconut creme, passion fruit syrup and
black-olive-caramel.

10

**After 21:00 the kitchen is closed.
However, we can still serve some oven dishes
and few bites. Ask our staff for our availability!**

Allergies list | g= Gluten | d= Dairy | f= Fish | e= Egg