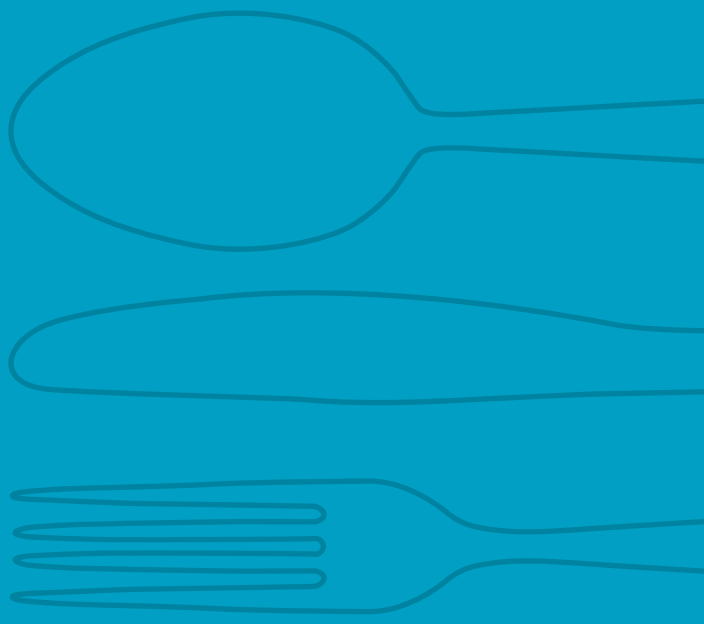
# MENU

At “de Schildkamp” we always want to give you something extra, an experience + 1. This also applies to our dishes. Therefore, our chef Gerard van den Bogert chooses his ingredients extremely carefully for you. He prefers authentic and delicious products from our region. His ultimate goal is to inspire you into saying: “This has blown our minds”. Should you have any questions about our dishes or if there are perhaps some special wishes, don’t hesitate to contact your host or hostess. Enjoy your meal!



**Allergens**
Our dishes may contain allergens. Please notify your host or hostess, if you are extra susceptible for them.

DE SCHILD KAMP

Binnengewoon Bijzonder!

Leerdamseweg 44, 4147 BM Asperen
T +31 (0)345 - 63 80 80 www.schildkamp.nl

# Appetizers

**Beetroot carpaccio**
apple | horseradish | walnut | watercress
€ 11
*Paired with: Chardonnay Mont d'Hortes or Pinot Blanc Jean Biecher*

**Serrano ham**
goat cheese | almonds | cucumber | sangria melon
€ 12
*Paired with: Chardonnay Mont d'Hortes or Picpoul de Pinet*

**Poké Bowl**
salmon oriental style | sushi rice | avocado | spring onion
€ 12
*Paired with: Sauvignon Blanc La Playa or Sauvignon Blanc Silverlake*

**Smoked ribeye**
grilled vegetables | croutons | herb dressing
€ 12
*Paired with: Chardonnay Chono or Elysee Syrah*

**King prawns**
bean sprouts | chinese cabbage | chili sauce
€ 12
*Paired with: Chardonnay Chono*

**Creamy courgette soup**
basil | chickpeas
€ 7

**The Chef's soup**
daily changing soup
€ 7

# Main courses

**Sea bass - vongole**
green asparagus | risotto | leaf parsley | white wine
€ 22
*Paired with: Picpoul de Pinet or Sauvignon La Playa*

**Guineafowl**
pancetta | bonne femme | baby potatoes | tomato
€ 23
*Paired with: Chardonnay Chono or Bourgogne Pinot Noir Dupré*

**Lamb duette**
honey walnut couscous | peas | lambgravy
€ 23
*Paired with: Syrah Elysee or Navarra Roble Sensaciones*

**Salted bavette**
parsnip | truffle | ratatouille
€ 24
*Paired with: Carmenere La Playa or Navarra Roble Sensaciones*

**Risotto**
pesto | peas | snow pea | parmesan cheese
€ 18
*Paired with: Primitivo Doppio Passo*

**Surf & turf**
pork belly | prawns | chicory | eggplant | picalilli
€ 22
*Paired with: Chardonnay Chono or Primitivo Doppio Passo*

**Burger trio**
barbecue - red onion | roquefort | cheddar - bacon
€ 21
*Paired with: Primitivo Doppio Passo or Navarra Roble Sensaciones*

# Desserts

**Limoncello mousse**
pistachio ice cream | roasted pistachio nuts
€ 7
*Paired with: Moscatel Douro Vista Alegre*

**Crème brûlée**
vanilla ice cream | whipped cream
€ 7
*Paired with: Moscatel Douro Vista Alegre*

**Chocolate cake**
whipped cream | orange
€ 7
*Paired with: Moscatel Douro Vista Alegre*

**Dame brown**
chocolate ice cream | fudge | sea salt
€ 7
*Paired with: Moscatel Douro Vista Alegre*

**Cheese plate**
3 kinds of foreign cheese
€ 7
*Paired with: Moscatel Douro Vista Alegre or Tawny Port*

**Coffee deluxe**
Coffee | vanilla ice cream | delicacy | coffee liqueur
€ 8

= vegetarian