

## Fidèle

### *Schiacciatta Focaccia*

<b>The Bada Bing</b> Mortadella, stracciatella and pistachio pesto	€ 15
<b>The Vitello</b> Veal roast with tuna roast, arugola, sundried tomato, boiled egg, apple capers and anchovies	€ 17
<b>The Green One (Ve)</b> White bean hummus, grilled vegetables and basil	€ 14
<b>The Siciliana (V)</b> Caponata of eggplant, whipped ricotta, fried shallot and pecorino	€ 15
<b>The Gladiator</b> Parma ham, Mozzarella, tomato, arugola and pesto	€ 16
<b>The Scandinavian</b> Gravad lax, whipped ricotta, young lettuce, zeste of lemon and dill	€ 17

### *Salads*

<b>Caesar Salad</b> Roman lettuce, grilled chicken, parmesan cheese, croutons and caesar dressing	€ 23
<b>Goat Cheese Salad (V)</b> Red beet, grilled peach, fennel and citrus vinaigrette (with bacon + € 3,5)	€ 20

### *Pastas*

<b>Tagliatelle al Ragu</b> Ragu alla bolognese with parmesan cheese	€ 23
<b>Mafaldine Fresche (V)</b> With burrata and pistachio pesto	€ 24
<b>Ravioli Ricotta and Spinach (V)</b> With romesco sauce, pecorino and spicy breadcrumbs	€ 22

### *Klassiekers*

<b>Steak tartaar</b> With fries and fresh cabbage lettuce	€ 25
<b>Kabeljauw</b> With candied fennel, mashed potatoes, white wine sauce with parsley oil and grey shrimp	€ 32
<b>Onglet du Boeuf</b> With fries, salad and sauce of your choice: bearnaise / pepersaus / chimichurri	€ 29
<b>Dry aged Entrecôte (dubbeldoelkoe)</b> With fries, salad and sauce of your choice: bearnaise / pepersaus / chimichurri	€ 42
<b>Smashed Burger (Angus Beef)</b> With bacon compote, cheddar, head lettuce and fries	€ 23

### *Kindermenu*

<b>Crispy Chicken</b> With applesauce and fries	€ 14
<b>Fishsticks</b> With spinach puree	€ 15
<b>Spaghetti Bolognese</b> With Parmesan or grated cheese	€ 16
<b>Children's Ice Cream</b> Duo Vanille- chocolate ice with disco balls or chocolate sauce	€ 12

**Vegetarisch : (V)**  
**Vegan : (Ve)**

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## Starters

- Shrimp Croquettes** € 22  
With roasted lime, cocktail sauce and a fresh salad
- Vitello Tonnato** € 19  
Tuna sauce, grilled capers and extra vierge olive oil
- Buratta di Buffala (V)** € 17  
Grilled sweet paprika, basil oil and sourdough bread crumb

## Entree

- Grilled Cauliflower (Ve)** € 17  
On a bed of white bean hummus and chimichurri
- Smoked Eel** € 23  
On poached celeriac with cream of eel and a buttermilk chive vinaigrette
- Gevulde Portobello (V)** € 19  
On creamy orzo risotto with spinach and gremolata
- Baked Scallops** € 24  
With parsnip puree and crispy chorizo
- Roasted Meatballs** € 16  
With sage and creamy orzo risotto and spinach

## Main

- Osso Buco** € 29  
Slow-cooked veal shank with parmesan polenta and gremolata
- Slow-cooked Chicken** € 26  
With mushrooms and olives served on a velvety potato mousseline
- Grilled Pulpo** € 29  
With mojo rojo, bell peppers and crispy baby potatoes
- Baked Sea Bass** € 28  
With warm cherry tomatoes, capers, olives and crispy baby potatoes

## Sides

- Salad** € 6
- Fries with mayo** € 6
- Fries Fidèle** € 10  
With parmesan & truffme mayonnaise
- Sourdough bread** € 6  
Artisan made with butter

## Desserts

- Tiramisu Fidèle** € 11  
Boudoirs, mascarpone and amaretto
- Crème Brûlée** € 9
- Dame Blanche** € 12  
Vanilla ice cream with chocolade sauce and whipped cream
- Afogato** € 7  
Vanilla ice with espresso
- Norman Apple Pie** € 11  
With vanilla ice and Whipped Cream



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