

HEMELS MENU

3-course lunch menu

Surprise lunch with a soup for starters, main course special and a dessert **27**

SOUP & SIDE DISHES

Bisque (Viognier)	
A bisque of norway lobster	11,5
Pomodori (Pinot Grigio)	
Servert with pesto	7,5
Hemels soup 	
Vegetarian soup	8,5
Frites with trufflemayonnaise	4,5

SANDWICH

(Wine suggestions)

Sandwich Fish (Pinot Grigio)	
2 sandwiches, one with homemade tuna salade, radish, red onion, cucumber, mayonnaise of dill the other sandwich is made with smoked salmon, wasabi mayonnaise and a poched egg	13
Club Meat (Malbec)	
3 sandwiches stacked, with roast beef, bacon, fried egg, tomato, cucumber and chipotle crème	11,5
Open sandwich Avocado  (Verdejo)	
2 sandwiches, one with grilled vegetables and the other with huttenkase and avocado	10,50

SALADS

Goatcheese  (Pinot Grigio)	
Goatcheese from the oven with mango, pancetta, pips & nuts	14
Nicoise (Verdejo)	
Fresh tuna with potato, haricots verts, olive, red onion and poched egg	15
Surf & turf - lettuce or noodles (Pinotage-Shiraz)	
Oriental vegetables with prawns, beef and a home made soy sauce	17,5
Salad Pata Negra (Verdejo or Grenache Tinta)	
Fresh cut of the Pata Negra leg, served with apricot, dried almonds and a PX (pedro Ximinez syrup)	19
Salad Hemels (Viognier)	
This salad has all the best ingredients we serve: Pata Negra, duckliver, truffle and coquilles	27,5

LUNCH SPECIALS

Beefcarpaccio (Malbec or AIX)	
This is our guests favorite dish! Served with arugula, Parmezaan cheese and truffle mayonnaise	13,5
Tip! sup. Duckliver	4,5
Egg carpaccio (Malbec or AIX)	
3 eggs with Parmazaan cheese and pine nuts served on carpaccio with 2 slices of bread	15
Tuna (Whisky Sour)	
Tuna tartar with horseradish and sweet-sour vegetables	12
Hemelse lunch (Heavens Virgin)	
3 daily changing components; soup, sandwich and salad	15
Steak tartar (Malbec)	
Asian style, served with poched egg, roasted onion, radish and lotuschips	13,5
Tip! sup. duckliver	4,5
Sweet potato  (Verdejo)	
Smoked salmon, spinach and poched egg	13
Kalfskroketten (Grenache)	
Typical dutch croquettes served with bread and mustard Oma Bob's krokketen	11
Shirmp croquettes (Viognier)	
Home made shrimp croquettes, served with bread and home made tarragon mayonnaise	14

