



## SALADS

<b>Goatcheese</b> 🌿	(Pinot Grigio)	
Goatcheese from the oven, served with mango, pancetta pips		<b>14</b>
<b>Nicoise</b>	(Verdejo)	
Fresh Tuna with potato, haricots verts, olive, red onion and poched egg		<b>15</b>
<b>Surf &amp; turf - salad or noodles</b> (Pinotage-Shiraz)		
Oriental vegetables, prawns, beef and a home made soy sauce		<b>17,5</b>
<b>Salad Pata Negra</b>	(Verdejo or Grenache Tinta)	
Fresh cut Pata Negra with dried apricots, smoked almonds and a syrup of Pedro Ximenes sherry		<b>19</b>
<b>Salad Hemels</b>	(Viognier)	
This salad has all the best ingredients; Pata Negra, duckliver, truffle and coquilles		<b>27,5</b>

## HEMELSE DISHES

<b>Beef Tataki</b>	(Malbec or Folie du Roy)	
With spring onion, sesame, oriental dressing en ginger chip		<b>13</b>
<b>Steak tartar</b>	(Malbec)	
Asian style with poched egg, roasted onion, radish and lotus chip		<b>13,5</b>
<i>Tip! sup. duckliver 4,5</i>		
<b>Vegetarian trio</b>		
Trio of vegetarian combination		<b>10,5</b>
<b>Beefcarpaccio</b>	(Malbec of AIX)	
This is our guests favorite dish! Served with arugula, Parmesaan cheese and truffle mayonnaise		<b>13,5</b>
<i>Tip! sup. duckliver 4,5</i>		
<b>Tuna &amp; salmon</b>	(Chardonnay)	
Tartar of tuna and horseradish crème, sweet-sour vegetables and marinated raw salmon with cream cheese		<b>12</b>
<b>Beef</b>	(Gran Appasso)	
Tenderlion on a crust dough, dried Parma ham and a duxelle van mushrooms, inspired by Beef Wellington		<b>16</b>
<b>Catch of the day</b>		
Ask our staff, what we caught this morning!		<b>13</b>
<b>Surprise me(at)</b>		
If you don't like surprises, ask our staff		<b>14</b>
<b>Trufflerisotto</b> (Verdejo)		
With mushroom, spinach and tomato		<b>12</b>
<b>Poussin</b>	(Granacha Tinta)	
Ballotin stuffed with mushroom, a lolly of the poussin bolt		
Served with sweet potato and a bitterbal made of Pata Negra		<b>14</b>
<b>Halibut</b>	(Viognier)	
Wild rice, Wilde rijst, edamame, Sauce of Tom kha kai		
Cabbage leek roll with lotus root		<b>15</b>

## HEMELS SURPRISEMENU

3-course	<b>33</b>
4-course	<b>39,5</b>
5-course	<b>48</b>

## SOUP

<b>Bisque</b>	(Viognier)	
A bisque of Norway lobster		<b>11,5</b>
<b>Pomodori</b>	(Pinot Grigio)	
Served with pesto		<b>7,5</b>
<b>Hemels soup</b> 🌿		
Vegetarian soup		<b>8,5</b>

## SIDEDISHES

<b>Fresh frites</b>		
Trufflemayonnaise		<b>4,5</b>
<b>Tempura vegetables</b>		<b>5,5</b>
<b>Side salad</b>		<b>4,5</b>

## DESSERTS

<b>Cheese</b>	(Pedro Ximenez)	
5 different cheeses, served with truffle honey and fig-nuts bread		<b>13,5</b>
<b>Limoncello-tiramisu</b> (Moscatel)		
Served with fresh fruit and vanilla ice-cream		<b>7</b>
<b>Hemelse mudd</b> (Pedro Ximenez)		
Made of Callebaut chocolate, whipped cream and oreo crumbe		<b>7</b>
<b>Passionfruit mousse</b> (Moscatel)		
Coconut ice-cream and fresh mango		<b>7</b>