

Time Out surprise menu

Let yourself be surprised by our kitchen staff

Three courses surprise menu 29.50

Four courses surprise menu 34.50

Starters

Different kinds of bread with herb butter, tapenade and hummus 7.00

Salad of softly cooked organic pork and marinated pear 10.50

Homemade poultry and game pate on a mango chutney sauce 9.00

Bavaroise of smoked fish with a citrus mayonnaise 8.50

Mustard soup with bacon and croutons 5.00

Soup of the day 4.50

Crust dough filled with candied beef and served with pickled mini tomatoes 10.50

Tompouce of baked soy bread, smoked carrot and avocado with a crème fraiche of puffed garlic 9.50

Do you have an allergy?

Please tell us. It is not excluded that our dishes contain allergens.

Groups bigger than 15 persons can only choose one of our group menus.
We serve groups a joint bill.

Main dishes

served with fries and grilled vegetables

Beef tenderloin from the Jospet with puffed garlic and vanilla gravy 24.50

Slow cooked lamb shank in thyme gravy 18.00

Salmon and scallop served with a lobster hollandaise 21.00

A tartlet of eggplant, zucchini and tomato with a buffalo mozzarella and crisps of Parmesan cheese from the Jospet 15.50

Frequently changes homemade burger 12.50

Vegetarian burger made of chickpeas and coriander 12.50

Week dish

Ask our staff about our weekly changing dish, from 12.50

Time Out Ribs 18.50

Home marinated spare ribs with mild or spicy seasoning and served with a choice of whiskey, garlic or barbecue sauce.

Small portion, seasoned mild or spicy 16.00

Grilled pork tenderloin on a skewer with a spicy homemade peanut sauce, served with potato salad, a slice of melon and a fresh salad 16.50

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Desserts

Bavaroise of blackberries with a glaze of white chocolate 7.50

Trio of homemade parfaits 8.00

Frequently changing cheesecake 6.00

Chocolate tasting plate 8.50

Cheese platter of five beautiful cheeses 10.50

Delicious to go with the coffee: chocolate bonbons. Per piece 1.20

Kopke Tawny Port

A blend of different wines which are matured on wooden barrels. Smells like raisins, apple syrup, dried fig and caramel. Nice to accompany with our cheese platter 4.50

Dessert wine

Moscatel de Alejandria. A light golden dessert wine with aromas of citrus and vanilla. The fresh acids harmonize well with the sweetness, delicious with our desserts 4.00

Special coffees

Time Out coffee with a liqueur of syrup waffle 6.50

Spanish coffee with Licor 43 or Tia Maria 6.20

Irish coffee with Tullamore Dew 6.20

Scotch coffee with Famous Grouse 6.70

French coffee with Grand Marnier 6.20

Italian coffee with Amaretto or Frangelico 6.20

Baileys coffee 6.20

Baileys latte 4.50

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