

# Welcome to



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**FRUITPARK HOTEL**

BUSINESS SPA FAMILY

Lunch

12.00 a.m. - 04.30 p.m.

Dinner

4.30 a.m. - 08.00 p.m.

Enjoy a delicious lunch, dinner or a drink.

All our dishes are daily freshly prepared with local products.

# DRINKS

## SOFT DRINKS

Coca cola	2,40
Coca cola zero	2,40
Fanta	2,40
Sprite	2,40
Cassis	2,40
Chaudfontaine blauw	2,40
Chaudfontaine rood	2,40
Italiaans bronwater zonder bubbels	4,75
Italiaans bronwater met bubbels	4,75
Ice tea black peach	2,65
Ice tea green	2,65
Ice tea green mango	2,65
Ice tea sparkling lemon	2,65
Bitterlemon	2,40
Tonic	2,40
Ginger ale	2,65
Rivella	2,40
Cristal clear lemon	2,40
Red bull	3,75

## JUICES

Apple/ cherry	2,65
Applejuice	2,65
Fresh Appeljuice	2,65
Jus d'orange	2,65
Pearjuice	2,65



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Vegetarian dish

## BEERS

Hertog jan (tap, 5.1%)	2,95
Jupiler (fles, 0.0)	3,25
La Trappe wit (tap, 5.5%)	4,00
La Trappe tripel (fles, 8.0%)	4,50
La Trappe dubbel (fles, 7.0%)	4,25
La Trappe blond (fles, 6.5%)	4,25
La Trappe puur (fles, 4.7%)	3,75
Liefmans rosébier (fles, 3.8%)	4,00
Liefmans rosébier (fles, 0.0%)	3,75
Duvel (fles, 8.5%)	4,50
La Chouffe (fles, 8.0%)	4,50
Leffe Bruin (fles, 8.5%)	4,25

## WINES

Hugo (6.0% of 0.0%)	4,25
Selva Volpina Chardonnay	4,25
Selva Volpina Rosato	4,25
Rosé D' Anjou	4,25
Selva Volpina Merlot	4,25
Selva Volpina Pinot Grigio	4,50
Terroir Grinou Trad. Moelleux	4,50
Dubery Chardonnay Viognier	6,00
L' Incontournable Sauvignon Blanc	5,25
L' Incontournable Pinot Noir	6,00
Rioja Crianza Sónsierra	6,00
Martini Prosecco	6,00
Cinco sentidos blanc (desertwine)	6,00
Krenkelaar applecider 0.0%	5,25
Krenkelaar applecider 6.5%	6,00

## Plate of bread

6.5

With raw ham, aiolli, tapenade, herb butter and flatbread



(Can also be ordered vegetarian)

## Starters

### Beef carpaccio

12.5

With Italian cheese (grana padano) and basil cream

*Wine tip: Selva Volpina Chardonnay 2018 - € 4.25*



### Red beet carpaccio

9.5

With goat cheese pearls with raspberry dressing

*Wine tip: L'incontournable Pinot Noir 2018 - € 6.00*

### Raw ham with marinated melon

8.5

*Wine tip: Duberny Chardonnay Viognier 2019 - € 6.00*

## Fruitpark special

Thinly sliced pear with prawns, sweet and sour cauliflower, coriander-lime cream and herb salad.

14.5

*Wine tip: L'incontournable Sauvignon Blanc 2018 - € 5.25*



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## Warm starters



### Gamba pil pil

11.5

With chili oil, capers, onion, fresh garlic and tomato

*Wine tip: Duberny Chardonnay Viognier 2019 - € 6.00*



### Bruchetta

9.5

With grilled peach and goat cheese

## Soups

Our soups are served with bread and butter.



### Soup of the week

6.5

Ask our staff about the soup of the week!

## Meal salads

Our salads are served with bread and butter.

### Salad 'Surf & Turf'

14.5

With prawns, steak pieces and teriyaki sauce

*Wine tip: Selva Volpina Merlot 2018 - € 4.25*



### Caesar salad

13.5

With romanesque lettuce, croutons, boiled egg, grana padano, fried chicken en cherry tomatoes

(Can also be ordered vegetarian)

*Wine tip: L'incontournable Sauvignon Blanc 2018 - € 5.25*



Vegetarian dish

## Main course

Main courses are served on a bed of vegetables with a bowl of French fries or potatoes and mayonnaise.

### Fruitpark Burger 16.5

A beef burger with baconmayonnaise, cabbage lettuce, tomato, and fried egg on brioche bread

*Wine tip: Selva Volpina Merlot 2018 - € 4.25*

### Chicken Schnitzel 20

With mushroom sauce

*Wine tip: Selva Volpina Chardonnay 2018 - € 4.25*

### Tenderbeef steak of 250 grams! 26.5

Baked on the grill, choice out of these sauces: Peppersauce, Gravy of Herb butter

*Wine tip: Rioja Crianza Sónsierra 2016 - € 6.00*

### Pork tender satay 18.5

With satay sauce, kroepoek and atjar

*Wine tip: Duberny Chardonnay Viognier 2019 - € 6.00*

### Spareribs made by the Chef 18.5

With home-made garlic sauce

*Wine tip: Selva Volpina Merlot 2018 - € 4.25*



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## Fish

### Luxury fish stew

19.5

With various types of fish

*Wine tip: L'incontournable Sauvignon Blanc 2018 - € 5,25*

## Side dishes

To prevent waste, you can order various garnishes and sauces.

	Bowl with baked potatoes	1.75
	Bowl with a green salad	1.75
	Bowl with peper sauce	1.75
	Bowl with muchroom sauce	1.75
	Bowl with satay sauce	1.75
	Bowl with gravy	1.75
	Bowl with home-made garlic sauce	1.75

## OHJA vegetarian dishes

	Stew with stir-fried vegetables and Ohja chicken pieces with a matching sauce.	13.5
	Stir-fried Ohja chicken pieces with noodles and stir-fried vegetables.	13.5



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## Diner for our little guests

 Pancake 'natural' or with fresh fruit, syrup and powdered sugar	5.5
Bowl with fries combined with a typical Dutch Frikandel or a beef croquette	5.5
Spaghetti bolognese	5.5

## Desserts

 Dame Blanche	6.5
With vanilla ice cream, chocolate sauce and whipped cream	
 Fruit sorbet	6.5
With sorbet ice cream and red fruit	
 Fresh strawberries	6.5
With vanilla ice cream and whipped cream	
 Coffee complete	5
Choice out of coffee or cappuccino, served with two sweets and a whipped cream coffee liqueur	



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