

# DINNER MENU

Over 118 years of hospitality

## FROM THE SEA

**LOBSTER** 13,50 starter | 25,50 main  
**CAPPUCCINO**

Foamy bound lobster soup with a croquet of lobster and prawns

Granbazan-Albariño-Galicia, Spain 5.50

**BUTTERFISH** 10,50 starter | 24,50 main  
**CARPACCIO**

Thinly sliced Atlantic butterfish with radish, fermented garlic mayonnaise, cress, prawn crackers, salty fingers and crispy broad beans

Schloss Gobelsburg, Riesling, Austria 6.00

**JAMAICAN** 14,50 starter | 26,50 main  
**MACKEREL**

Jamaican marinated mackerel fillet with juicy corn ribs, roasted potatoes and cranberry sambal badjak with fresh watercress

Fabre Montmayou, Chardonnay, Argentina 6.50

**TAGLIATELLE** 14,50 starter | 26,50 main  
**AGLIO OLIO**

Tagliatelle with prawns, garlic, oil, tomato, Grana Padano and Padrón pepper

Soave Danieli, Garganega, Veneto, Italy 6.50

## MEAT NOR FISH

**CRISPY** 10,50 starter | 22,50 main  
**CAULIFLOWER**

Crispy cauliflower florets with honey marinade and sesame seeds

Soave Danieli, Garganega, Veneto, Italy 6.50

**AJO BLANCO** 11,50 starter

White creamy soup with a light garlic and almond flavour, melon and Hoji Blanca olive oil (served cold)

Palomino, Jerez, Spain, dry sherry 4.00

**VEGAN CURRY** 15,00 starter | 24,50 main  
Plant-based curry consisting of marinated tempeh, vegan curry paste, pepper and prickly pear

Penedes Rosado, Pinot Noir, Penedes, Spain 6.50

**DUMPLINGS** 15,50 starter | 26,50 main

Asian dumplings with red quinoa, nuts, vegetable puree and vegetable gratin

Pfeffersburger, Edelvernatsch, South Tyrol, Austria 6.50

## BERGHOTEL CLASSIC

**BERGBURGER** 24,50 main

Chef's style burger with Tallegio, Chef's burger sauce, pumpkin cream, caramelized onion and roasted cherry tomatoes

Horgelus Phi-Ling, Tannat & Cabernet Sauvignon, Casgogne, France 5.50

## WELCOME SINCE 1903

Good evening, welcome in our restaurant! Our restaurant and terrace dates back to the year 1903 and we would like to share our grand history within our restaurant. Therefore our dishes are inspired on the kitchen of that era. We welcome you with the hospitality from 1903 within a luxurious ambiance of to today's restaurant.



Nearly every dish can be orderd as a starter or as a main course wich makes this menu unique. The matching wines are carefully selected by our wine enthusiast Peter Puijck.

## MENUS

**CHEF'S SELECTION** 39,50

Difficulty deciding on a menu? Enjoy a 3-course menu with the favourites of our Chef, David van Zalinge, for a welcoming price.

**MONDRIAAN MENU** 42,50

Piet Mondriaan, famous Dutch painter! This colourful menu which is inspired on Mondriaans favourite dishes during the years he lived in Amersfoort!

**MATCHING** 19,50  
**WINEARRANGMENT**

## SIDE DISHES

Side dish to accompany your meal

Farmers Fries 4,50  
Green salad 4,50  
jacket potato 4,50  
Grilled vegetables 4,50

## DIET OR ALLERGY?

Do not hesitate and ask our friendly staff for more information about allergens.

## OFF THE LAND

**BELLY RAMEN** 12,00 starter | 23,50 main  
**SOUP**

Marinated pork belly, ramen soup, noodles, fermented little gem, soybeans and pea shoots

Tokaj, Hetszolo, Furmint Tokaj, Hungary 7.00

**BURRATA** 12,50 starter | 24,50 main

Soft, creamy mozzarella with marinated melon, prosciutto crudo and a rustic sandwich

Bruno Sorg, Pinot Gris, Alsace, France 6.50

**'VELUWE' FILLET**

**OF LAMB** 16,50 starter | 27,50 main

Dutch 'Veluwe' fillet of lamb with Hasselback potato, pumpkin cream, green asparagus and lamb gravy

Sagretini di Monte Falco, Sagretini, Umbria, Italy 7.50

**SHORTRIB** 28,50 main

Short rib of beef with seasonal vegetables, jacket potato and chimichurri

Passo del Sud, Primitivo & Negroamaro, Puglia, Italy 6.00

**CHUCK TENDER** 17,50 starter | 29,50 main

Tender grilled forefoot beef with vegetable cream, green asparagus and Hollandaise sauce

Fabre Montmayou, Malbec, Mendoza, Argentina 7.00

## DESSERTS

**ORANGE PIE** 10,50

Served with almond crumble and a gel of olive oil and basil

Chateau de Stony, Muscat a Petit Grains, Languedoc, France 5.50

**RASPBERRY** 11,50  
**MACARON**

Raspberry macaron with orange mousse in sabayon and marinated mango

Carpinus Tokaji, Furmint & Tokaj, Hegvalja, Hungary 6.50

**SORBET ICE CREAM** 9,00

Three types of sorbet ice cream with forest fruits

Rivesaltes, Grenache, Languedoc, Frankrijk 6,50

**CHOCOLATE MOUSSE** 9,00

Chocolate mousse with cherries and mint

Rivesaltes, Grenache, Languedoc, France 6.50

**CHEF'S DELICACY** 7,50

Selection of delicacy's and chocolate to enjoy with your favorite coffee

**LOCAL CHEESES** 12,50

Multiple types of local cheese with matching garnish

Trio tasting wines from our wine expert 6.50