# Diner Menu De Noorman

Dishes on this menu are served from 5:00 PM

#### **MAIN COURSE - FISH**

These dishes are made with freshly caught fish and are dependent on the seasons. This can result in certain fish species being (temporarily) unavailable.

## The Fish Tasting min 2 pers.

29,50 p.p.

Our most celebrated dish since day one. Different types of fish, prepared in different ways, served on a platter. For when you want to taste and experience all the different flavours the sea has to offer.

# **Grilled Fish** Ask for available fish species

| From 19,-

Before we grill the fish on our lava stone we lacquer the fish with lava oil. Served with fresh lemon-foam and fresh salsa made of cherry tomatoes, corn, coriander and spring onion. The fish is grilled as a whole, or in pieces, and served on the bone. Recommended for fish enthusiasts.

**Codfish filet** *Or ask for other available fish species* | **23,50** Served on a celeriac-crème and mushroom-truffle tapenade.

## Small Sole Fish 3pc.

24,50

Sole Fish grilled on the plate with clarified butter. Served with lemon, remoulade sauce and fresh herbs.

#### Bouillabaisse à la Noorman

24,50

Different types of fish and mussels boiled in our special broth. Finished with Dutch shrimp, baguette and rouille.

#### **Mexican Fish Stew**

23,50

Different types of North Sea fish and squid stewed in a chipotle tomato-sauce with bell pepper, chorizo and oregano.

#### Tom kha pla

22,50

Different types of North Sea fish and langoustine in Thai coconut sauce with rice and coriander.

# **MAIN COURSE - MEAT**

## Souvlaki

These Greek marinated meat skewers are grilled on our lava stone. A large meat skewer served with a luxurious pita, roasted bell pepper, tzatziki and fresh herbs.

Free range chicken tenderloins	19,50
"Lakenvelder" beef steak	23,50
Lamb steak	26,50

"Lakenvelder" beef steak and Langoustine | 26,50

Served on a celeriac-crème and mushroom-truffle tapenade and jus de veau.

# Noorman RIBS

21,50

Oriental marinated pig fall-from-the-bone ribs, baked in the oven. Served with fresh garlic sauce.

# Thai Lamb Curry

23,50

Creamy curry of lamb and potato with coconut milk, cumin, coriander, lemongrass, green pepper and ginger.

#### MAIN COURSE - VEGA(N)

#### Arabian | Vegan

19,50

Falafel, grilled vegetable skewer, pita, olives and muhammara-sauce.

# Quiche Doyenné du Comice | Vegetarisch

h |19,50

Savory pie with Doyenné du Comice pear, Saint Agur Bleu and walnuts

# **KIDS MENU**

#### **Snacks**

9,50

Deep fried snack with apple sauce and fries. Choose from: Kibbeling (Fried Codfish), chicken nuggets, bitterballs (Round beef croquettes) or Frikandel (Meat stick)

#### **Kids Ice Cream**

5,90

Vanilla ice with whipped cream and smarties.

# All our main courses are served with fresh fries, mayonnaise and green salad.

#### Extra side dish:

Fresh fries	3,50
Green Salad	4,50
Vegetables	4,50

#### **DESSERTS**

#### Scropino

8,90

"Shake" made off lemon sorbet, vodka and prosecco.

#### Sorbet Full Fruit

8,90

Four types of sorbet ice, watermelon, strawberries and blue berries.

# Crème brûlée

8,90

The original classic with a layer of caramelized sugar and a scoop of vanilla ice.

# Schwarzwälder Trifle

8,90

Glass filled with mascarpone, chocolate cake, Kirsch, chocolate flakes, cherry compote and whipped cream.

# COFFEESPECIALTIES

COLLEGE ECIAELIES	
Dokkumer Coffee   Berenburg	6
Bonifatius Coffee   Bonifatius Bitter	6
Irish Coffee   Jameson Whiskey	6,30
Spanish Coffee   Licor 43	6,30
Italian Coffee   Amaretto	6,30
Scottish Coffee Drambuie	6,30

### **APERITIF UND DIGISTIVE**

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Pernod   Campari	4,20
Martini Rosso   Bianco   Extra Dry	4,20
Dow's Ruby   White Port	4,20
Dow's 10 Year Old Tawny	5,25
La Guita - Manzanilla	4,20
Valdespino - Pedro Ximenez	4,20
Grappa Julia Invecchiata	4,20
Calvados Busnell V.S.O.P.	5,25
Hennessy V.S.	5,25
Remy Martin V.S.O.P.	6,30

# Lunch & Fingerfood Menu De Noorman

Dishes on this menu are served between 11:00 AM and 5:00 PM

Juttersplank de Noorman min 2 pers.	12,50 p.p.
Selection of fish and meat delicacies on a	
nlatter served with bread	

#### | 9,-Fish soup Creamy shrimp broth with several types of

fish and shrimp.

10,90 Ceviche

Raw fish filet, lemon juice with fresh salsa and crispy baked banana.

**Tostada** 10,90

Corn tortilla filled with beef stew, fresh salsa and cheddar.

**Shrimp Cocktail** 

Dutch shrimp with cocktail sauce, sugar lettuce and croutons.

10,90 Carpaccio

Thin sliced Dutch steak, Caesar dressing, sugar lettuce and croutons.

# **LUNCH MENU**

Kibbeling (Crispy Cod) | or Lekkerbek (Filet) | 9,-Chunks of fresh Codfish (or served as an codfish filet) battered in Tempura and fried till crispy. Served with

remoulade sauce and lemon.

Greek salad

Cherry tomatoes, cucumber, olives, red onion, tzatziki and a topping of your choosing:

Langoustines 3pc.	19,50
Dutch Buffalo Mozzarella	16,50
Free range chicken tenderloins	16,50

# **Baguettes**

and almonds.

A white or wholegrain baguette	
Smoked salmon with crème fraîche,	9,90
capers and fresh herbs.	
Spicy mackerel salad	8,90
with sweet-sour onion.	
<b>Dutch shrimp</b> with dairy butter and	11,90
julienne of apple and dill.	
Raw beef sausage with black pepper, pickle	8,90
and egg salad.	
Fried eggs with ham and	9,90
matured cheese.	
Beef Croquettes with dairy butter and	8,90
musterd mayonaise.	
Three Swiss cheeses with tomato	8,90
and onion from the oven.	
Alphenaar brie with melon salad, honey	8,90

### **FINGERFOOD**

Shrimp croquettes   6pc	10,75
Calamares   10pc	8,75
Bitterballs (Round beef croquettes)   8pc	8,75
Free range chicken nuggets   9pc	9,75
Cheese platter with olives	11,50
Bread platter with spreads	9,50
Fried mussels	7,75
Wadden Oyster   per pc	2,50

11,50

SWEET	
<b>Apple pie</b> Traditional apple pie from Bakery Bijl.	4,25
Bakers advice	4,25

Pastry or something else that goes great with a cup of coffee. Ask for the current selection.

#### **COCKTAILS**

Mojito	6
Whiskey Sour	6,50
Tequila Sunrise	6
Aperol Spritz	6

WHISKEY	
Frysk Hynder	7
Jameson Irish Blended	4
Connemara Single Malt Irish	7
Canadian Club	4
Jack Daniels Tennessee Bourbon	5
Glenmorangie Nectar d'Or	10
Isle of Jura Single Malt 10 Years	6
Talisker Storm	9
Highland Park Dark Origins	12
Oban 14	10
Glenkinchie Lowland Malt	8
Ardbeg 10 Years	9

# TRES HOMBRES RUM

La Palma Joven	9
La Palma Oro XVIII	11
Barbados VIII	10
Dominican Premium	11
Marie Galante	13

### DISTILLED

Domestic distilled	3,20
Foreign distilled	4,20
Liqueurs	4,20
Our assortment of drinks and liqueurs is rather large.	
Ask our staff if we can serve your preferred drink.	

Celebrate your next party on a special location in between the active Lauwersoog harbour

De Noorman is the perfect place for your reception, celebration, wedding, business party or meeting.

and the tranquillity of World Heritage Wadden Sea.

Check lauwersoog.nl for more information or ask our staff.