



*Moos*

DINNER



• STARTERS •

<b>Sourdough baguette</b> (V) with garlic herb butter.....	6, 50
<b>Onion soup</b> (V) with Gruyère crouton.....	7, 95
<b>Burrata</b> (V) beetroot & roasted nuts.....	12, 95
<b>Ravioli</b> (V) cepes, sage, truffle oil & pickled bundle funghi.....	14, 95
<b>Vitello tonnato</b> tuna mayonnaise, sliced veal fricandeau & capers.....	13, 95
<b>Steak tartare</b> sundried tomatoes, truffle oil & pickled mushrooms.....	12, 95

• SALADS •

<b>Caesar salad</b> .....	S 12, 95   L 16, 95
little gem, croutons, pecorino, anchovies, poached egg & caesar dressing	
with fried chicken.....	+ 4, 75

• MAINS •

<b>Roasted pumpkin</b> 🌿.....	18, 95
bulgur & mixed mushrooms	
<b>Melanzane</b> (V) (🌿 possible).....	18, 95
burrata, eggplant, pecorino, pine nuts & basil	
<b>Ravioli</b> (V).....	19, 95
with cepes, sage, truffle oil & mushroom blend	
<b>Salmon steak</b> .....	22, 95
hollandaise & green asparagus	
<b>Steak tartare</b> .....	21, 95
sundried tomatoes, truffle oil & pickled mushrooms	

• FAM. GOUDVISCH CLASSICS •

according to family recipe

**Half a chicken** 20, 95

served in chicken gravy

**Steak Moos** 19, 95 | 24, 95

tenderloin with veal gravy

**Steak au poivre** 19, 95 | 24, 95

tenderloin with pepper sauce

**Moos double cheeseburger** 18, 95 (V possible)

with cheddar, onion, tomato, pickle,

Goudvisch burger sauce & Frites uit Zuyd

Don't forget  
to order  
your sides

• SIDES •

<b>Green salad</b> 🌿.....	5, 50
<b>Seasonal vegetables</b> 🌿.....	7, 95
<b>Frites uit Zuyd</b> (V) with mayonnaise.....	5, 50
<b>Parmesan truffle fries</b> (V).....	7, 95
Frites uit Zuyd with parmesan & truffle mayonnaise	

• DESSERT •

<b>Tarte tatin</b> (V) with vanilla ice cream.....	7, 95
<b>Apple pie</b> (V).....	6, 95
with whipped cream.....	+0, 50
<b>Cheesecake</b> (V).....	6, 95
<b>Chocolate fondant</b> (V).....	8, 95
<b>Cheese from Fromagerie Kef</b> (V) cheese platter with apple syrup.....	13, 95
<b>Pornstar Martini</b> .....	13, 95
<b>Espresso Martini</b> .....	13, 95