

HOTEL  
Rumour

## STARTERS

perfect for sharing

<b>Oyster</b> with lemon and mignonette	4,5
<b>Sourdough bread v</b> with Sel de Guérande butter	6,5
<b>Charcuterie</b> selection of cured meats with cornichons and toasted sourdough	14,5
<b>Serrano ham croquettes</b> onion compote with sherry, Manchego and garlic	9,5
<b>Cauliflower fritters vgn</b> with harissa dip	9,5
<b>Flatbread smoked ricotta v</b> with cherry tomatoes and Kalamata olives + nduja	11,5 2,5
<b>Flatbread mussels</b> with beurre café de Paris, fennel and green herbs	13,5
<b>Flatbread mortadella</b> with burrata and pistachio	12,5
<b>Burrata v</b> with marinated watermelon, tomato, coriander and mint	14,5
<b>Hummus with vegetables vgn</b> peas and carrots with hummus, beetleaf, red onion, crispy chickpeas and pita stick	13,5
<b>Seabass crudo</b> with a kalamansi dressing, lime leaf, ramson and pickled cucumber	14,5
<b>Mussels and clams</b> braised in 'zeebonk' with ginger and lemon	15,5
<b>Steak tartare 70 gr.</b> with crispy rice paper, celery, Bloody Mary crème and chipotle	14,5
<b>Caesar salad Rumour</b> with crispy chicken thigh, romaine lettuce, buttermilk dressing, anchovies, poached egg and croutons	14,5

## MAINS

<b>Weekly special</b> weekly changing main dish	19,5
<b>Roasted pointed cabbage vgn</b> with ajo blanco, white grapes and a lovage crumble	18,5
<b>Ravioli beurre noisette v</b> filled with red beetroot, scamorza, beet leaves and sunflower seeds	19,5
<b>Salmon fillet</b> with salsa verde, haricots verts, buttermilk dressing and smoked almonds	24,5
<b>Spring chicken</b> with carrot, puffed garlic sauce and French fries	21,5
<b>Smashburger</b> with double patty, cheddar, gherkin relish, mustard, ketchup and French fries	19,5
<b>Seabass 2 pers.</b> butterflied with beurre noisette, capers, parsley, French fries and salad	29 p.p.

## STEAK FRITES

<b>Steak tartare 140 gr.</b> with crispy rice paper, celery, Bloody Mary crème and chipotle and French fries	24,5
<b>Steak 180 gr.</b>	24,5
<b>Entrecôte 200 gr.</b>	28,5
<b>Côte de boeuf 300 gr. per 2 pers.</b>	37,5 p.p.
<i>Served with French fries and mayonnaise choice of beurre café de Paris, red wine jus or pepper sauce + extra sauce</i>	3

## SIDES

<b>Sourdough bread</b> with Sel de Guérande butter	6,5
<b>French fries v</b> with mayonnaise	6,5
<b>Green salad vgn</b> with French dressing, radish and sunflower seeds	5,5
<b>Puffed leek vgn</b> with French dressing, garden cress and smoked almonds	7,5
<b>Garden peas v</b> with smoked ricotta, wild garlic and Granny Smith	8,5
<b>Padrón peppers v</b> roasted Padrón peppers with harissa, spices and lemon	8,5

## DESSERTS

<b>Homemade sundaes</b> choose your soft serve flavour	
sea buckthorn with cocoa nibs and almond crumble	7
rhubarb with lime and verbena	7
red fruit with oatmeal crumble and mint	7,5
<b>Cheesecake crème v</b> with sea buckthorn berry and almond crumble	9,5
<b>Rhubarb vgn</b> poached rhubarb with bloodorange sorbet, vanilla foam and verbena	9,5
<b>Cheese selection from Fromagerie Bon v</b> with quince compote and 'kletzenbrot'	13,5

ooh/aaaa

EVERY SUNDAY UNTIL WEDNESDAY:  
2-COURSE DINNER FOR  
23,50

## KIDS MENU

**Ravioli** v 12,5  
with parmesan

**Kids pizza** v 11,5  
with tomato sauce and mozzarella

**Smash cheeseburger** 12,5  
with French fries

**Fried fish** 12,5  
with vegetables and French fries

**Sundae** v 5,5  
choice of: chocolate / caramel sauce / sprinkles