

# PALLADIUM TAKE AWAY MENU

## ASPARAGUS THE WHITE GOLD OF LIMBURG

ASPARGUS WITH NEW POTATOES, CRUMBLLED EGG, SAUCE HOLLANDAISE

SMOKED SALMON	14,00
OVEN BAKED SALMON	18,00

## CLASSICS

LOBSTER (450g) WHOLE LOBSTER WITH LEMON MAYO	22,50
TOM KHA KAI SOUP THAI COCONUT SOUP LOADED WITH CHICKEN AND MUSHROOMS	8,50
TOMATO SOUP WITH VANMENNO BAGUETTE	7,50
STEAK TARTARE STEAK TARTARE PRÉPARÉ SERVED WITH CROSTINIS	14,00
TUNA TARTARE TUNA WITH AVOCADO AND TOMATO TARTARE	14,00
SALMON TARTARE SALMON WITH AVOCADO AND TOMATO TARTARE	12,50
PEKING DUCK PANCAKES WITH PEKING DUCK, CUCUMBER, SPRING ONION, HOISIN SAUCE	14,00
CARPACCIO WITH PARMESAN CHEESE, RUCOLA, PINE NUTS, TRUFFLE MAYONNAISE	14,00
CAPRESE BURRATA MOZZARELLA, TOMATO, BASIL	12,00
SATÉ CHICKEN SKEWERS, SAMA SEBO SATÉ SAUCE, EMPING, CRISPY ONION	12,50
GAMBAS IN TEMPURA BLACK TIGER GAMBAS IN TEMPURA MET AÏOLI	13,50
<b>BURGERS</b>	
CHEESE BURGER BURGER WITH CHEESE, GHERKIN, LETTUCE AND SAUCE	13,50
BACON CHEESE BURGER BURGER WITH CHEESE, BACON, GHERKIN, LETTUCE AND SAUCE	14,50
CHICKEN AVOCADO BURGER CHICKEN WITH AVOCADO, GHERKIN AND SAUCE	12,00

## POKÉ-BOWL

WITH AVOCADO, FURIKAKE, SEAWEED, EDAMAME, RADISH, SPRING ONION, CUCUMBER, WHITE CABBAGE, SESAME SEED, SHISO CRESS, SUSHI RICE

POKÉ - SALMON	14,00
POKÉ - TUNA	15,00
POKÉ - GAMBAS IN TEMPURA	16,50

## SALADS

CAESAR CHICKEN SALAD CHICKEN, CROUTONS, POACHED EGG, PARMESAN, CAESAR DRESSING	14,00
PALLADIUM SALAD CHICKEN, BACON, APPLE, AVOCADO, TOMATO, PARMESAN, PALLADIUM DRESSING	15,00

## PASTA'S

TAGLIATELLE AL SALMONE BLACK TAGLIATELLE WITH SALMON AND OYSTER-GINGER SAUCE	16,50
GAMBERETTI LINGUINE WITH BLACK TIGER GAMBAS AND LOBSTER SAUCE	18,00
RAVIOLI TRUFFLE - RICOTTA HAND MADE RAVIOLI WITH BUTTER SAGE SAUCE	14,00

## MEAT

NEW YORK STRIP THIN SLICED USA CREEKSTONE BLACK ANGUS SIRLOIN STEAK WITH PEPPER SAUCE	24,00
SPARE RIBS 400G SMOKEY MOUNTAIN STICKY RIBS WITH BBQ AND GARLIC SAUCE	14,00

## SEAFOOD

TUNA STEAK SEARED TUNA WITH SOY LIME SAUCE	23,50
FISH N CHIPS CODFISH WITH HOME MADE FRIES AND RAVIGOTE SAUCE	16,00

## SIDES

SMALL SALAD ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN, PALLADIUM DRESSING	5,50
EDAMAME SOY BEANS WITH SEA SALT	7,00
HARICOTS VERTS WITH PARMESAN	4,50
HOME MADE FRIES SERVED WITH MAYO / TRUFFLE MAYO 2,00	4,50
PATATE AL PARMIGIANO HOME MADE FRIES WITH PARMESAN AND TRUFFLE MAYO	7,50
SWEET POTATO FRIES SERVED WITH MAYO / TRUFFLE MAYO 2,00	5,50

## SANDWICHES

CLUBSANDWICH CHICKEN TRIPLE SANDWICH CHICKEN, TOMATO, BACON, BOILED EGG, MAYO	10,50
STEAK SANDWICH BLACK ANGUS SIRLOIN STEAK, FRIED ONION, MUSTARD MAYO	12,50
CARPACCIO WITH PARMESAN CHEESE, RUCOLA, PINE NUTS, TRUFFLE MAYO	8,00
CHICKEN AVOCADO CHICKEN AVOCADO, BACON, PARMESAN, TOMATO, MUSTARD MAYO	8,00
SALMON SMOKED SALMON WITH LEMON MAYO	8,50
SHRIMP CROQUETTES (2pcs) HOLTAMP KROKETTEN WITH LEMON MAYO	9,50
VEAL CROQUETTES (2pcs) HOLTAMP KROKETTEN WITH MUSTARD	8,00
CHILLI CHICKEN CHICKEN WITH SWEET AND SPICY CHILLI SAUS	7,00
TUNA SALAD TUNA SALAD WITH TOMATO, OLIVES, BOILED EGG, GHERKIN, MAYO	7,50
OMELET SALMON AVOCADO	12,00

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## COCKTAILS

<b>PORNSTAR CUARENTA Y TRES</b> LICOR 43, CRÈME DE CACAO, PASSION FRUIT JUICE, WITH A SHOT OF PROSECCO	12,00
<b>SGROPPINO</b> VODKA, PROSECCO, LEMON SORBET ICE	12,00
<b>MIMOSA</b> PROSECCO, ORANGE JUS	10,50
<b>APEROL SPRITZ</b> APEROL, PROSECCO, SODA. SLICE OF ORANGE	10,50

## WHITE WINE

<b>VERDEJO NEBLA</b> CASTILLO Y LEÓN SPAIN 2018	glass 5,00 - 24,50
<b>PINOT GRIGIO</b> UVAM ITALY 2019	glass 6,00 - 32,00
<b>SAUVIGNON BLANC</b> DE BERTIER FRANCE 2019	glass 5,50 - 26,50
<b>CHARDONNAY</b> DOMAINE DES MONTARELS FRANCE 2017	glass 6,00 - 32,00
<b>VIOGNIER</b> MONTMARIN FRANCE 2019	glass 5,50 - 26,50
<b>CHARDONNAY</b> BERNARDUS CALIFORNIA 2018	49,50

## RED WINE

<b>MERLOT</b> MONTMARIN FRANCE 2018	glass 5,50 - 26,50
<b>CABERNET SAUVIGNON</b> CORETTE FRANCE 2018	glass 5,50 - 26,50
<b>RIOJA CRIANZA</b> VALDEMAR ESPAÑA 2016	glass 5,50 - 26,50
<b>PASSIMIENTO</b> BAGLIO GIBELLINA SICILY 2018	glass 6,00 - 32,00
<b>MONTEPULCIANO</b> ZACCAGNINI ITALY 2017	35,00
<b>PINOT NOIR</b> DOMAINES LA COLOMBETTE FRANCE 2018	35,00
<b>VALPOLICELLA</b> DOMINI VENETI ITALY 2016	35,00

## ROSE WINE

<b>AIX</b> CÔTES DE PROVENCE	glass 8,00 - 42,00
<b>PIGOUDET</b> CÔTEAUX D'AIX EN PROVENCE	glass 6,00 - 30,00
<b>CHATEAU DE BERNE</b> CÔTES DE PROVENCE	40,00

## CHAMPAGNE

<b>MÛET &amp; CHANDON</b> MÛET & CHANDON BRUT IMPÉRIAL 0,75LTR	69,00
<b>POL ROGER</b> CHURCHILL'S FAVORITE CHAMPAGNE 0,75LTR	69,00
<b>BILLECART-SALMON</b> SOFT MOUSSE WITH TINY BUBBLES AND A VERY FRESH TASTE	69,00
<b>MÛET &amp; CHANDON MAGNUM</b> FEESTELIJKE 1,5 LTR FLES BRUT IMPÉRIAL CHAMPAGNE	149,00

## PROSECCO

<b>BOTTEGA GOLD</b> PROSECCO "THE FAMOUS GOLDEN BOTTLE"	35,00
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## SPECIAL BEERS (BOTTLES)

<b>CORONA</b>	6,00
<b>DESPERADOS</b>	6,00
<b>AFFLIGEM DOUBLE</b>	4,50
<b>AFFLIGEM TRIPLE</b>	4,50
<b>IJWIT</b>	4,50
<b>DUVEL</b>	4,50
<b>I.P.A</b>	4,50
<b>HEINEKEN 0.0</b>	3,50

## SNACKS

<b>SMOKED SALMON</b> SCOTTISH SALMON WITH TOAST AND LEMON MAYO	12,00
<b>AÏOLI &amp; TOMATO TAPENADE</b> WITH VANMENNO BAGUETTE	7,50
<b>VIETNAMESE LOEMPIA'S</b> TWO LOEMPIA'S (KIP OF VEGAN) MET SWEET CHILLISAUS	7,50
<b>BITTERBALLEN</b> HOLTKAMP	7,50
<b>CHEESE FINGERS</b>	7,50
<b>VLAMMETJES</b> THE REAL BAR SNACK	7,50

## HOME MADE SWEETS

<b>N.Y. CHEESE CAKE</b>	7,00
<b>MOELLEUX AU CHOCOLAT</b> WITH VANILLA ICE CREAM	7,50
<b>RED VELVET CAKE</b> DRIE GRAEFJES	7,00

## BUSCAGLIONE CAFFÈ

<b>ESPRESSO</b>	3,00
<b>CAPPUCCINO</b>	3,50
<b>ESPRESSO MACCHIATO</b>	3,50
<b>LATTE MACCHIATO</b>	4,00
<b>HOT CHOCOLAT</b>	3,00
<b>FRESH MINT TEA</b>	3,50
<b>FRESH GINGER TEA</b>	3,50
<b>Havermelk</b>	0,80
<b>Sojamelk</b>	0,60
<b>Vanille</b>	0,50
<b>Caramel</b>	0,50