

PALLADIUM TERRAS MENU

OYSTER & LOBSTER

GILLARDEAU OYSTERS (6pcs)	24,00
THE LEGENDARY GILLARDEAU SPÉCIALES ARE THE WORLD-FINEST OYSTERS: FIRM, CRISP AND SWEET WITH THE FRESH TASTE OF SEA WATER	
LOBSTER (450g)	22,50
WHOLE LOBSTER WITH LEMON MAYO	

CLASSICS

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

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

PASTA'S

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

MEAT & SEAFOOD

TOURNEDOS	22,50
NEW ZEALAND: THE BEST GRASS, THE BEST GRAINS AND FRESH SEA AIR	
NEW YORK STRIP	24,00
THIN SLICED USA CREEKSTONE BLACK ANGUS SIRLOIN STEAK	
PEPPER SAUCE, CLASSIC JUS	
SPARE RIBS	14,00
400G SMOKEY MOUNTAIN STICKY RIBS WITH BBQ AND GARLIC SAUCE	
TUNA STEAK	23,50
SEARED TUNA WITH SOY LIME SAUCE	
SMALL DOVER SOLE (3pcs)	16,00
DOVER SOLE: A CULINARY DELIGHT!	
FISH N CHIPS	16,00
CODFISH WITH HOME MADE FRIES AND RAVIGOTE SAUCE	

ASPARAGUS THE WHITE GOLD OF LIMBURG

ASPARAGUS WITH NEW POTATOES, CRUMBLLED EGG, SAUCE HOLLANDAISE	
SMOKED SALMON	14,00
OVEN BAKED SALMON	18,00

SIDES

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

SANDWICHES

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

PALLADIUM TERRAS MENU

COCKTAILS

PORNSTAR CUARENTA Y TRES 12,00
LICOR 43, CRÈME DE CACAO, PASSION FRUIT JUICE,
WITH A SHOT OF PROSECCO

SGROPPINO 12,00
VODKA, PROSECCO, LEMON SORBET ICE

MIMOSA 10,50
PROSECCO, ORANGE JUS

APEROL SPRITZ 10,50
APEROL, PROSECCO, SODA. SLICE OF ORANGE

WHITE WINE

VERDEJO NEBLA glass 5,00 - 24,50
CASTILLO Y LEÓN SPAIN 2018

PINOT GRIGIO glass 6,00 - 32,00
UVAM ITALY 2019

SAUVIGNON BLANC glass 5,50 - 26,50
DE BERTIER FRANCE 2019

CHARDONNAY glass 6,00 - 32,00
DOMAINE DES MONTARELS FRANCE 2017

VOIGNIER glass 5,50 - 26,50
MONTMARIN FRANCE 2019

CHARDONNAY 49,50
BERNARDUS CALIFORNIA 2018

RED WINE

MERLOT glass 5,50 - 26,50
MONTMARIN FRANCE 2018

CABERNET SAUVIGNON glass 5,50 - 26,50
CORETTE FRANCE 2018

RIOJA CRIANZA glass 5,50 - 26,50
VALDEMAR ESPAÑA 2016

PASSIMIENTO glass 6,00 - 32,00
BAGLIO GIBELLINA SICILY 2018

MONTEPULCIANO 35,00
ZACCAGNINI ITALY 2017

PINOT NOIR 35,00
DOMAINES LA COLOMBETTE FRANCE 2018

VALPOLICELLA 35,00
DOMINI VENETI ITALY 2016

ROSE WINE

AIX glass 8,00 - 42,00
CÔTES DE PROVENCE

PIGOUDET glass 6,00 - 30,00
CÔTEAUX D'AIX EN PROVENCE

CHATEAU DE BERNE 40,00
CÔTES DE PROVENCE

CHAMPAGNE

MÛET & CHANDON 69,00
MÛET & CHANDON BRUT IMPÉRIAL 0,75LTR

POL ROGER 69,00
CHURCHILL'S FAVORITE CHAMPAGNE 0,75LTR

BILLECART-SALMON 69,00
SOFT MOUSSE WITH TINY BUBBLES AND A VERY FRESH TASTE

MÛET & CHANDON MAGNUM 149,00
FEESTELIJKE 1,5 LTR FLES BRUT IMPÉRIAL CHAMPAGNE

PROSECCO

BOTTEGA GOLD 35,00
PROSECCO "THE FAMOUS GOLDEN BOTTLE"

SPECIAL BEERS (BOTTLES)

CORONA 6,00

DESPERADOS 6,00

AFFLIGEM DOUBLE 4,50

AFFLIGEM TRIPLE 4,50

IJWIT 4,50

DUVEL 4,50

I.P.A 4,50

HEINEKEN 0.0 3,50

SNACKS

SMOKED SALMON 12,00
SCOTTISH SALMON WITH TOAST AND LEMON MAYO

AÏOLI & TOMATO TAPENADE 7,50
WITH VANMENNO BAGUETTE

VIETNAMESE LOEMPIA'S 7,50
TWO LOEMPIA'S (KIP OF VEGAN) MET SWEET CHILLISAUS

BITTERBALLEN 7,50
HOLTKAMP

CHEESE FINGERS 7,50

VLAMMETJES 7,50
THE REAL BAR SNACK

HOME MADE SWEETS

N.Y. CHEESE CAKE 7,00

MOELLEUX AU CHOCOLAT 7,50
WITH VANILLA ICE CREAM

RED VELVET CAKE 7,00
DRIE GRAEFJES

BUSCAGLIONE CAFFÈ

ESPRESSO 3,00

CAPPUCCINO 3,50

ESPRESSO MACCHIATO 3,50

LATTE MACCHIATO 4,00

HOT CHOCOLAT 3,00

FRESH MINT TEA 3,50

FRESH GINGER TEA 3,50

Havermelk 0,80

Sojamelk 0,60

Vanille 0,50

Caramel 0,50