

SANDWICHES

Clubsandwich with smoked chicken and bacon	8,50
Uitsmijter Groot Saen <i>With 3 pan fried eggs served on bread with roast beef, ham and cheese</i>	9,50
Panini with smoked ham or salmon with herb cheese	7,50
Bread roll with pan fried farmer's ham <i>With mustard or peanut sauce</i>	7,50
"Broodje gezond" <i>Sandwich with cheese, egg, tomato, cucumber, onion and salad</i>	5,50
Bread roll with a choice of: <i>Filet American, roastbeef, farmer's ham, Beemstercheese or Beemster goatcheese</i>	5,50

HEALTHY SNACKS

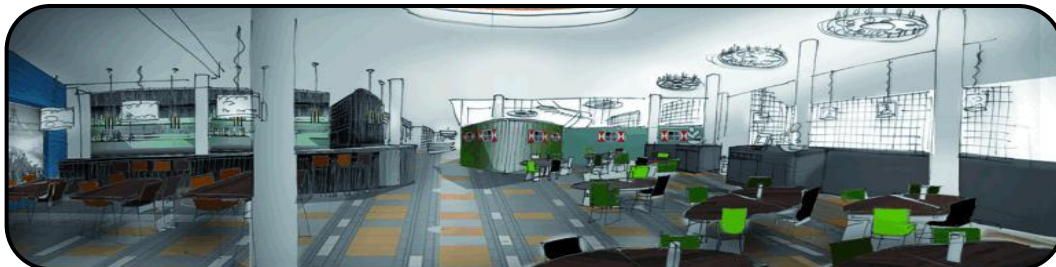
Fresh fruit salad <i>With organic yoghurt</i>	4,75
Fresh smoothie shake <i>Made of a variety of fruit</i>	3,75
Salad <i>With tomato, egg, paprika, onion, rocket and yoghurt dressing</i>	7,50

LUNCH COURSES

Lasagna <i>With organic beef and "Zaanse" tomatoes</i>	16,50
Tagliatelle <i>With king prawns, stir fried vegetables and dill sauce</i>	19,50
Chicken satay <i>With homemade fries, prawn crackers, atjar and seroendeng</i>	14,50
Fish & Chips <i>Deep fried battered fish with remoulade sauce and homemade fries</i>	15,50
Puur Saen Burger <i>Large burger served on a bread roll with homemade fries</i>	14,50

APPETIZERS

Goat cheese salad <i>With rocket, tomato and crispy bacon</i>		8,00
Carpaccio of beef <i>Served with 4 toppings</i>	Small	7,50
	Large	11,00
Ceasar salad <i>Romanesque lettuce witch anchovy mayonnaise and roasted chicken</i>	Small	9,00
	Large	12,50
Cobb Salad; our bestseller! <i>With smoked turkey, red onion, tomato, bacon, melon egg, cheese and Saen dressing</i>	Small	7,50
	Large	11,00
Smoked "IJsselmeer" eel and smoked salmon <i>Served with toast and horseradish cream</i>	Small	7,50
	Large	11,00
Tartar of smoked salmon <i>with cream cheese, chives and shallots dressing</i>	Small	8,50
	Large	12,00
Chef's speciality of the week <i>Your host(ess) will advise you of today's choice</i>		8,50



SOUP

Traditional "Huisman" mustard soup	7,50
Puur Saen Soup <i>Of the day served with bread and butter</i>	7,50
Traditional onion soup	7,50
Lobster bisque with Cognac of Amsterdam	8,00
<i>Farmer's roll served with tapenade and butter</i>	3,00
<i>Supplement homemade fries</i>	3,00
<i>Supplement green salad</i>	2,50

MAIN COURSES

Pan fried fillet of beef <i>With rösti, ratatouille and sage gravy</i>	24,50
Pork tenderloin wrapped in "Saens" bacon <i>With Beemstercheese and calvadossauce</i>	18,50
Mixed Grill <i>Grilled fillet of beef, veal nut and pork tenderloin with a garlic-caramel sauce</i>	22,50
Grilled veal ribeye steak <i>With potato gratin, haricots verts and Béarnaise sauce</i>	20,50
Roast breast of duck <i>With beetroot, rocket and blueberry sauce</i>	19,50
Pan fried fillet of sea bass <i>Served with zucchini, tomato, aioli and couscous</i>	19,50
Canneloni <i>With spinach, goat's cheese and biological tomatoes</i>	17,50
Chef's speciality: don't miss it! <i>Your host(ess) will advise you of the week's choice</i>	22,00

DESSERTS

Fondant of chocolate <i>With stracciatella ice cream</i>	6,50
3 choices of typical Dutch cheeses <i>met fig chutney and brown bread</i>	7,50
Macaroon Crème Brûlée <i>With white chocolate ice cream</i>	6,50
Chocolat cake of "Duyvekater" <i>Typical sweet bread from the "Zaan" District</i>	6,50
Vanille Bourbon ice cream <i>With hot chocolate sauce and whipped cream</i>	6,50
Mokka Special <i>Coffee ice cream with espresso and whipped cream</i>	6,50
Coffee Puur Saen <i>Coffee with friandises</i>	6,50

WHITE WINES

<p>FRANCE, Domaine la Combe District: Languedoc. Grape: Garnacha blanc / Sauvignon</p> <p><i>A pure, fruity, white wine</i> <i>Suggestion: with salads, poultry or as an aperitif</i></p>	<p>Glass 3,95 Bottle 22,50</p>
<p>AUSTRALIA, Milton Park District: South Australia. Grape: Chardonnay</p> <p><i>A well balanced dry white wine with tropical fruit flavours</i> <i>Suggestion: with fish and for example smoked salmon</i></p>	<p>Glass 4,45 Bottle 26,00</p>
<p>FRANCE, Sancerre, Domaine de la Rossignole District: Loire. Grape: Sauvignon blanc</p> <p><i>A dry Sancerre with fresh and soft acidity</i> <i>Suggestion: with Shell-fish, fish and white meat</i></p>	<p>Glass 6,35 Bottle 36,50</p>
<p>GERMANY, Weissburgunder Trocken District: Rheinpfalz. Grape: Weissburgunder</p> <p><i>Full white wine with the taste of white fruit</i> <i>Suggestion: with tasty salads and white meat</i></p>	<p>Bottle 32,50</p>
<p>ITALY, Pinot Grigio Soll District: Venice. Grape: Pinot Grigio</p> <p><i>A full but refreshing wine with a hint of oak</i> <i>Suggestion: with fish and other light dishes</i></p>	<p>Bottle 34,50</p>
<p>FRANCE, Chablis District: Bourgogne. Grape: Chardonnay</p> <p><i>A dry fresh Chablis with a complex taste</i> <i>Suggestion: with fish, Shell-fish and white meat</i></p>	<p>Bottle 36,50</p>

RED WINES

FRANCE, Cotes du Ventoux Glass 3,95
 District: Côtes du Rhône. Grape: Grenache Bottle 22,50

A smooth, easy to drink red wine

Suggestion: with cold meat appetizers and salads or as an aperitif

AUSTRALIA, Milton Park Glass 4,45
 District: South Australia. Grape: Shiraz Bottle 26,00

A full-bodied red wine with eucalyptus, black pepper and forest fruit

Suggestion: With fried and grilled meat and spicy sauces

FRANCE, Chateau Ramafort Bottle 38,50
 District: Bordeaux. Grape: Cabernet sauvignon 50% & Merlot 50 %

A classic full red wine with soft tannins

Suggestion: with red meat, game or cheese

SPAIN, Rioja Vallobera Bottle 32,50
 District: Rioja Alavesa. Grape: Tempranillo 97% / Graciano 3 %

A dark red wine full of red fruit, with a flavour of oak

Suggestion: with red meat, lamb and cheese

ITALY, Valpolicella classico Bottle 36,50
 District: Venice. Grape: Corvina 50%, rondinella 45% en molinara 5%

A traditional and popular dry red Italian wine

Suggestion: with red meat, game and soft cheese

PORTUGAL, Douro 'Vale da Clara' Bottle 29,50
 District: Douro. Grape: various

A refreshing red wine made out of 3 sorts of grapes

Suggestion: with light dishes, salads and pasta

ROSÉ WINES

FRANCE, Domaine Le Pive Glass 3,95
 District: Languedoc. Grape: various Bottle 22,50

A delicate well balanced easy to drink rosé

Suggestion: with light dishes, pasta or as an aperitif

SPARKLING WINE

FRANCE , Piper Heidsieck District: Champagne. Grape: Chardonnay and Pinot Noir <i>A classic champagne with citrus fruit</i> <i>Suggestion: perfect company as an aperitif or with your appetizer</i>	Bottle	87,50
ITALY , Prosecco di Valdobbiadene District: Venice. Grape: Prosecco <i>Easy to drink, hip and trendy</i> <i>Suggestion: as an aperitif or any other time when you feel like it!</i>	Glass Bottle	5,75 35,50

DESSERT WINE

SOUTH AFRICA , Rietvallei Rooi District: Robertson. Grape: Muscadel <i>A must to try: a great red dessert wine</i> <i>Suggestion: a perfect glass of wine to accompany desserts</i>	Glass Bottle	4,75 29,50
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AFTER DINNER DRINKS

Coffee		2,35
Tea		2,25
Fresh mint tea with honey		3,75
Cappuccino		2,75
Espresso		2,35
Doppio		4,40
Latte Macchiato		2,75
Café Latte		2,75
Coffee with friandises		6,50
Irish coffee, with Irish whisky		6,50
Spanish coffee, with Tia Maria		6,50
French coffee, with Grand Marnier		6,50
Italian coffee, with Amaretto Disaronno		6,50
Cognac	From	5,95
Armagnac	From	4,95
Calvados	From	4,95
Digestive	From	4,95

