

Starters

Salad with thinly sliced tuna with wasabi mayonnaise
14,50 (3,4,10)

Couscous with grilled courgette, chicory, paprika and
oriental dressing 8,50 (vegetarian) (1,6,10)

Oyster mushroom carpaccio with salad and truffle
mayonnaise 10,50 (3,8)

Terrine of goose with rocket salad and balsamic syrup
12,50 (3,8)

Carpaccio with pesto dressing and parmesan cheese 14,00
(1,3,8)

Oxtail broth 7,50 (9)

Sweet potato soup with smoked chicken strips 6,50 (poss.
vegetarian) (7,9)

Courgette soup with bacon 6,50 (poss. vegetarian) (1,7,9)

Bread basket with spreads 6,50 (1,3,7,9,10)



Kunebed Highway menu

A 3-course surprise dinner for 39,50

Maincourses

Grilled butterfish with tomato chutney 24,50 (4)

Fried sole fillet with lemon sauce 22,50 (1,4,9)

Skin baked duck breast with cranberry sauce 27,50 (1,7,9)

Talens schnitzel with mushrooms, onion and pepper 19,50
(1,3,7,9)

Beef bavette with stroganoff sauce 24,50 (1,7,9)

Wrap with vegetables, jack fruit and chili sauce (Vegan)
18,00 (1,9)

Pasta pesto with tomatoes and vegetables 17,75
(Vegetarian) (1,3,7)

All maincourses will be served with warm vegetables, salad and matching potato garnish



1= gluten, 2=crustaceans, 3=eggs, 4=fish, 5=peanuts, 6=soy, 7= milk incl, lactose, 8=nuts, 9=celery, 10=mustard, 11= sesame seed, 12=sulfur dioxide & sulfite, 13=lupine, 14=molluscs

Desserts

Panna cotta with pineapple compote and vanilla sauce
9,00 (1,3,7,8)

Hangop, syrup waffle pieces, caramel ice cream 9,00 (1,3,7,8)

Mango coconut parfait with dark chocolate curls 8,50
(1,3,7,8)

Pear crumble and vanilla ice cream 8,00 (1,3,7,8)

Dame blanche 9,00 (1,3,7,8)



Special coffee's

Irish Coffee 7,50
With Irish whisky

French Coffee 7,50
With French cognac

Marnissimo Coffee 7,50
With Grand Manier

Spanish Coffee 7,50
With Tia Maria

Mediterranean Coffee 7,50
With Liqueur 43