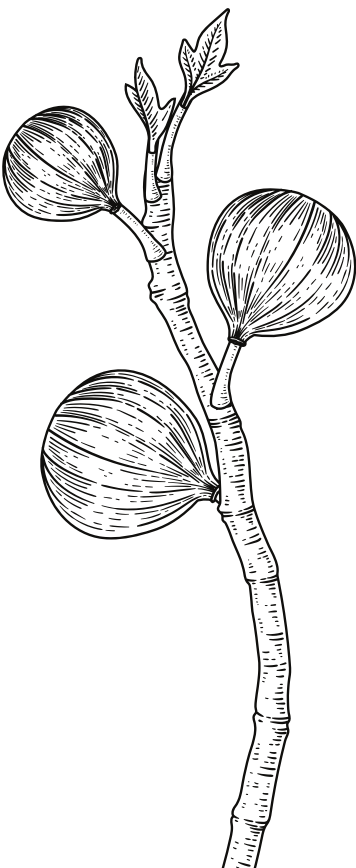


THUIS

eten & wonen

At **THUIS**, it's all about enjoying each other's company, eating and sharing food. That's why our menu is designed for sharing.



We'd recommend ordering 3 to 4 dishes per person.

STARTERS

FOCACCIA	10
with smokey aubergine & paprika dip	
PADRON PEPPERS	9.75
grilled in the charcoal oven, with chili crisp	
ANCHOVIES	14.5
marinated in a sundried tomato salsa. with olive oil and toasted focaccia	
BREAD	10
with whipped butter and olive oil	
INDONESIAN SATAY	11
with chicken, bacon, peanut sauce and crispy onions	
OLIVES	7
Cerignola olives from the charcoal oven, marinated with pesto and macadamia, and Taggiasche olives	

CAN'T DECIDE?

CHEF'S CHOICE 58 P.P.

To be ordered by the whole table, including a
'koffie de luxe' for dessert

KIDS CHOICE 12.5

crispy chicken pieces with fries, a salad and
ice cream for dessert

LIGHT START

OCTOPUS CARPACCIO	19
with olive oil, toasted pinenuts, rocket and garlic bread	
LAMB MERGUEZ	13.5
organic sausage from the local Flevolamb, with ratatouille on the side	
BURRATA	14
with a salad of grilled vigs, balsamic vinegar, tomatoes, nut crunch and toasted garlic bread	
IBERICO & MELON	15
Spanish ham with sweet melon and balsamic vinegar	
TUNA TARTARE	19
marinated with sesame mayo, crunchy octopus and Tomasu soy sauce from Rotterdam	
HALLOUMI SKEWER	14
from the charcoal oven, with thyme, chili-garlic honey and pomegranate	
SOUP	5.25
soup of the day or our classic	8.25
tomato soup small or large	

Do you have an allergy? Please let us know.

The food will arrive in a relaxing way to your table, straight from the kitchen.
Pass the plates around, serve up and enjoy!

SOMETHING WARM

ROTOLO	22
rolled pasta with spinach and ricotta, with smokey tomato sauce, toasted pine nuts and fried sage	
BEEF RIBEYE	28
from the charcoal oven with smokey red chimichurri	
BOUILLABAISSSE	24
authentic dish from Marseille with rouille, samphire and toasted garlic bread	
OUR FALAFEL	15
homemade with pickled red cabbage and butterbean dip	
DUCK BREAST	23
sous-vide, with spicy mango salsa and a noodle crunch	
WEEKLY SPECIAL	19.75
the special is back! different every week a complete meal	
vegetarian option available	
LINGUINE PUTTANESCA	16.5
traditional Italian pasta with black olives, anchovies, garlic, capers and tomatoes	
TUNA	28
roasted in the charcoal oven, served with warm tomato salsa and green herb salad from our vegetable garden	

SIDES

BABY POTATO SALAD	7
with dille, capers, olives, tomatoes and a mustard dressing	
THUIS FRIES	7
with smokey mayo or with truffle mayo and parmesan + 1.50	
GRILLED VEGETABLES	8
from the charcoal oven, with balsamic vinegar and black garlic seasalt from Zeeland	

DESSERT

TIRAMISU	11
made with our homemade limoncello	
AFFOGATO	9
espresso, vanilla ice cream and caramel	
CHOCOLATE MOUSSE	12
made from white chocolate with basil cream and chocolate crumble	
COFFEE DE LUXE	13
coffee of choice with something sweet and our homemade limoncello	
DESSERT WINE	9.25
perfect with a dessert but also very good on its own!	

Did you know...

that we have our own allotment with a green house where we grow vegetables, herbs and flowers?
Curious? Visit the allotment complex 'The Fazant' in Dronten.