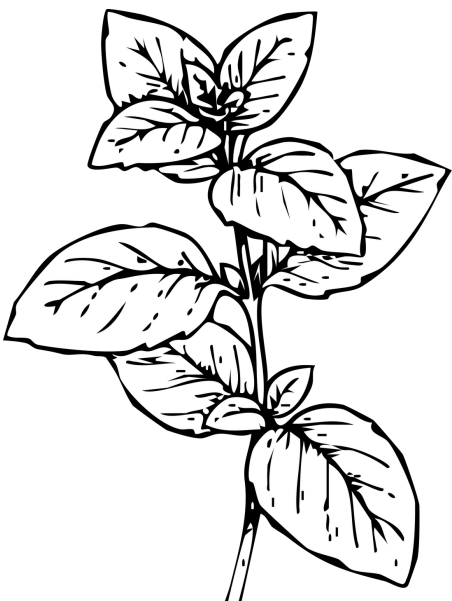


# THUIS

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 recommend choosing 3 to 4 dishes per person.

## STARTERS

OLIVES	7
Cerignola olives from the charcoal oven and Taggiasche olives with pesto and toasted macadamia nuts	
INDO CROQUETTES	11
5, with coconut, lime leaf and herbs, with homemade peanut sauce and pickles	
BUTTER BEANS	8
with ricotta, lemon olive oil, basil and toasted bread	
THAI STYLE CROQUETTES	11
5, made from red curry, with homemade peanut sauce and pickles	
BREAD	10
with whipped butter and olive oil	

### 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

beef croquette or meatballs in tomato sauce with fries, a salad and ice cream for dessert

## LIGHT START

GREEN ASPARAGUS	12
grilled in the charcoal oven, with ricotta, pine nuts and calamansi vinaigrette	
THAI STYLE SKEWER	12
roasted chicken skewer with sereh, lime leaves and a spicy salsa	
IBERICO & MANCHEGO	16
Spanish delicacies with homemade tomatojam	
OCTOPUS & CITRUS	19
with in garlic oil fried parsley potatoes and grilled citrus	
SOUP	5.25
soup of the day or our classic	8.25
tomato soup   small or large	
SALMON SASHIMI	14
with Tomasu soy sauce from Rotterdam, seaweed salad and crispy wasabi eggs	
BURRATA	13
with tomato tartare, basil olive oil and toasted garlic bread	

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

PICANHA 27  
grilled beef with Italian bagna càuda  
sauce from anchovies and garlic

FENNEL 16  
braised fennel with roasted carrot,  
homemade hummus and crispy chili

POLPETTE DELLA NONNA 14  
authentic Italian meatballs with tomato  
sauce

LOBSTER RAVIOLI 20  
ravioli filled with lobster, with a  
homemade bisque and samphire on the  
side

MUSHROOM SKEWER 15  
marinated oyster mushroom skewer from  
the charcoal oven with a wasabi crunch

BLACK TIGER 20  
black tiger prawns from the charcoal  
oven with a lime dip

RIBROAST 22  
tender pork from the charcoal oven with  
salsa verde and black garlic gravy

HERBY SALMON 24  
baked on the skin with a green herb  
crust and antiboise sauce

## ON THE SIDE

ROASTED VEGETABLES 8  
from the charcoal oven

THUIS FRIES 7  
with smokey mayo  
or with truffle mayo and parmesan + 1.50

CRISP SALAD 8  
from our own garden

THAI STYLE RICE 7  
toasted jasmine rice with sereh, Thai  
basil and lime leaf

## DESSERT

MANGO BRULEE 10  
with coconut ice cream and pink pepper

PINK TARTE TATIN 11  
upside-down rhubarb tart with lime-  
mascarpone creme

BURNT MERINGUE 12  
soft, burned meringue with sorbet ice  
cream

KOFFIE DE LUXE 13  
coffee of choice, limoncello and  
something sweet from THUIS

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.