

DINNER MENU

STARTERS

SOUP OF THE DAY 10

Daily fresh vegetarian soup, served with homemade bread

PRAWNS IN GARLIC SAUCE 18

Prawns in a creamy garlic sauce, served with homemade bread

ITALIAN GARLIC BREAD 10

Garlic bread with tomatoes, Parmesan cheese and herbs

THAI BEEF SALAD 17

Salad with spicy Thai beef, soy sauce, garlic and dressing

MAINS

CAJUN SALMON 26

Panfried salmon fillet with honey, vegetables and potatoes

FISH POT 25

Three types of fish slowly cooked in a vegetable sauce and white wine with vegetables and potatoes

PORK MEDALLIONS 26

Pan fried pork fillet with mushroom sauce, served with vegetables and potatoes

VEGETARIAN DISH 25

Chef's special! Just tell us what you [do not] like

CHICKEN PARMESAN 26

Gratinated chicken breast with tomato based vegetable sauce and Parmesan cheese

SCOTCH FILLET 27

250 gram and cooked to your liking, with fries and salad. Garlic butter or mushroom sauce

Check out our blackboard for today's specials!

DESSERTS

AFFOGATO 11

Vanilla ice cream drowned in espresso with a caramel cookie crunch and Frangelico liqueur (18+)

WARM APPLE STRUDEL 9

Warm apple strudel with ice cream, cream and cinnamon sugar

CALZONE PANCAKE 11

Calzone style pancake with warm cherries, chocolate sauce and ice cream

GRANDE DAME BLANCHE 10

Vanilla ice cream with cream and warm chocolate sauce [sundae]

VOLCANOVUEW
TAVERN | VENUE | ACCOMMODATION



INDONESIAN

Indonesian rice table, in Dutch "rijsttafel", is all about sharing food and finds its origin in the period of the Dutch colonization over what is now Indonesia. By combining different dishes from all over the islands, the Dutch created this extensive and delicious meal. A rice table consists of several small dishes accompanied by nasi putih [white rice], nasi goreng [fried rice] or nasi kuning [yellow rice] and sweet or savoury side dishes. Try one of our dishes below to get familiar with this cuisine or book a rice table for your next visit.

Due to preparation time, bookings are essential for the full-fledged rice table.

NASI GORENG

NASI GORENG BASIC 19

Fried rice with lots of vegetables, Atjar Tjampur, krupuk and a fried egg

CHICKEN SATAY 23

Nasi Goreng with seasoned skewed chicken, Atjar Tjampur, krupuk and sateh sauce

CHICKEN BANTAM 23

Nasi Goreng with chicken Bantam, Atjar Tjampur and krupuk

BABI KETJAP 23

Nasi Goreng with sweet pork, Atjar Tjampur and krupuk

RUDJAK FISH 23

Nasi Goreng with Rudjak fish, Atjar Tjampur and krupuk

SATAY TOFU 21

Nasi Goreng with fried tofu, Atjar Tjampur, satay sauce, krupuk and a fried egg

RICE TABLE

THREE-COURSE DINNER 35

Indonesian chicken soup as a starter, followed by a range of different beef, pork, chicken, fish, tofu, egg and vegetable dishes served with nasi putih, nasi goreng and side dishes such as serundeng, sambal, fried onions, krupuk, rudjak, tomato lalab, satay sauce and more. Finished with a surprise dessert.

KIDS MENU

KIDS DRINKS 7

Fizzy drink, cordial or juice

KIDS PANCAKES 9

Pancake with sugar and syrup, lemon, apple, bacon, cheese, bacon & cheese or ice cream, cream and chocolate sauce

GLUTEN FREE PANCAKES 17

All gluten free kids pancakes

FISH BITES / CHICKEN NUGGETS 8

Homemade chicken nuggets or fish bites with chips

CHICKEN SCHNITZEL / FISH 10

Chicken schnitzel or panfried fish with some greens and chips

KIDS ICE CREAM 3

Two scoops of ice cream