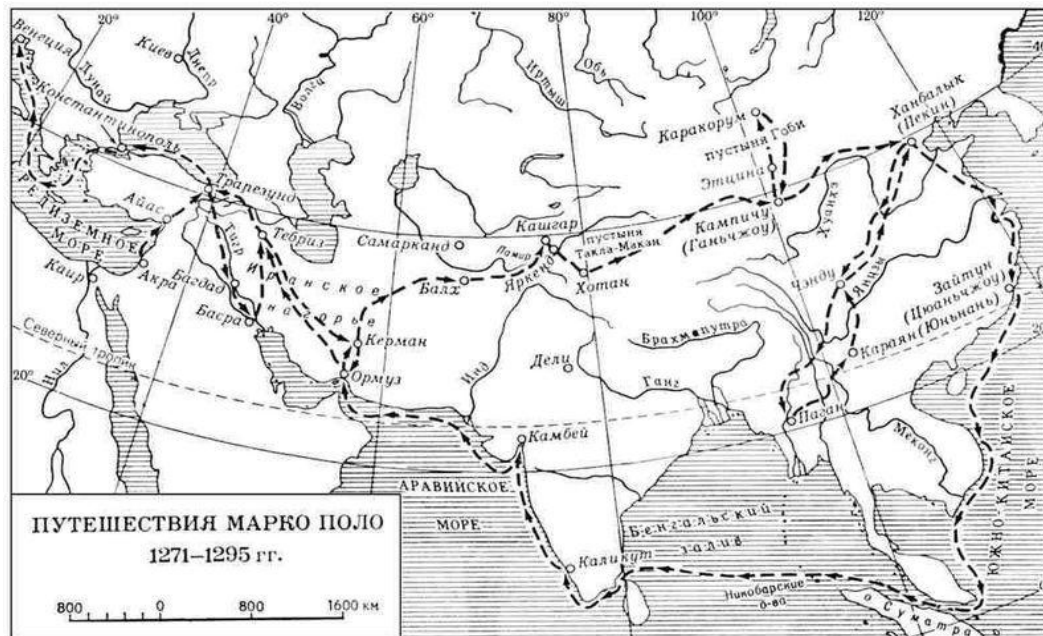




Silk Road restaurant is named after the journey made by explorer and business man Marco Polo, who was the first European to discover the old trade route of Asian nomads, the Silk Road.



Executive chef Marco de Wildt takes you on a culinary journey over the Silk Road and presents you with a one of a kind East-meets-West menu.

Enjoy your meal!

Silk Road restaurant

Keuze menu (incl. koffee of thee) / **Choice menu** (incl. coffee or tea)**2-gangen** / 2-course **27.50** (choice between: starter **or** soup + main **or** dessert)**3-gangen** / 3-course **35.00** (choice between: starter **or** soup + main + dessert)**4-gangen** / 4-course **42.50** (choose **1** from each category)**Voorgerechten & Soepen / Starters & Soups****+** **Mövenpick “signature” Caesar salade**

Mövenpick “signature” Caesar salad

or

Carpaccio „ tataki“ | gerookt met Lapsang Souchong | Yuzu coriander dip

Carpaccio “tataki” | smoked with Lapsang Souchong tea | Yuzu coriander dip

or

+ **Pomodori soep | basilicum | focaccia** 

Pomodori soup | basil | focaccia

Hoofdgerechten / Main course**+** **Emincé Zürich style****Kalfsvleesreepjes | witte wijn champignonsaus | rösti aardappelen**

Slices of veal | rösti | white wine and mushroom sauce

or

Zwarte Skrei | gegrild | vadouvan granola | wortel assorti | kervel

Black cod | grilled | vadouvan granola | carrot assortment | chervil

or

US Black Angus steak | 250 gram | frites | peper saus | seizoens groenten + € 5.00

US Black Angus steak | 250 gram | fries | pepper sauce | seasonal vegetables + € 5.00

Nagerechten / Desserts**Crème brûlée | stoofpeer | appel | sesam**

Crème brûlée | pear | apple | sesame

or

+ **2 bollen Mövenpick ijs | naar keuze | slagroom**

2 scoops of Mövenpick ice cream | your choice | whipped cream





Vegetarian



Mövenpick signature dish

A la Carte

Voorgerechten / Starters

Indiase selectie uien bhaji aloo tikki chaat groenten samosa paratha <small>(veganistisch gerecht)</small>  Indian selection onion bhaji aloo tikki chaat vegetable samosa paratha <small>(vegan dish)</small> <i>Wine Suggestion: Chardonnay ~ Vina Errazuriz ~ Chili €7.00/glass</i>	11.50
Sushi bowl lauw warme rijst zalm garnaal omelet avocado krab wasabi soja saus wakame Sushi bowl luke warm rice salmon prawn omelet avocado crab wasabi soy sauce wakame <i>Wine Suggestion: Sancerre ~ Domaine Henri Bourgeois ~ France €9.50/glass</i>	12.50
Silk Road bento box Shanghai kip bun sushi bowl groenten samosa hot & sour soep Silk Road bento box Shanghai chicken bun sushi bowl vegetable samosa hot & sour soup <i>Wine Suggestion: Pinot Grigio ~ Cavaliere di Bertiole ~ Italy €5.00/glass</i>	14.50
Berkshire varken “babi pangang” shitake parelgort gember bier krokante garnaal Berkshire pork “char sui” shitake barley ginger beer crispy shrimp <i>Wine Suggestion: Cabernet Sauvignon ~ Hess Special Cuvée ~ California €7.50/glass</i>	11.50
Yellowtail makreel oesterblad wasabi verbena meringue Hollandse garnalen Yellowtail mackerel oyster leaf wasabi verbena meringue Dutch shrimps <i>Wine Suggestion: Cà dei Frati ~ Lugana i Frati ~ Italy €7.50/glass</i>	11.50
 Mövenpick “signature” Caesar salade Mövenpick “signature” Caesar salad <i>Wine Suggestion: Pinot Grigio ~ Cavaliere di Bertiole ~ Italy €5.00/glass</i>	11.00
Salade krokante eend Mandarin stijl pomelo cressen prijmenwijn dressing Crispy duck salad Mandarin style pomelo cresses prune wine dressing <i>Wine Suggestion: Chianti Rufina ~ Renzo Masi ~ Italy €5.00/glass</i>	12.00
Carpaccio „ tataki“ gerookt met Lapsang Souchong thee Yuzu coriander dip Carpaccio “tataki” smoked with Lapsang Souchong tea Yuzu coriander dip <i>Wine Suggestion: Cabernet Blend ~ Glen Carlou Special Cuvée ~ South Africa €6.50/glass</i>	13.50



Vegetarian



Mövenpick signature dish

EUR

Soepen / Soups

 **Pomodori soep | basilicum | focaccia** 

Pomodori soup | basil | focaccia

6.50

Hot & sour soep | zachte tofu | garnalen | wortel | shiitake | enoki paddenstoel | broccoli

Hot and sour soup | silken soft tofu | prawns | carrots | shiitake | enoki mushrooms | broccoli

7.50






Vegetarian



Mövenpick signature dish

EUR

Hoofdgerechten / Main courses

<p>Jhinga biryani gestoomde garnalen aromatische basmati rijst madras kruiden saffraan kardamon Jhinga biryani steamed prawn aromatic basmati rice madras spice saffron cardamon <i>Wine Suggestion: Sancerre ~ Domaine Henri Bourgeois ~ France €47.00/bottle</i></p>	22.50
<p>Zwarte skrei gegrild vadouvan granola wortel assorti kervel Black cod grilled vadouvan granola carrot assortment chervil <i>Wine Suggestion: Chardonnay ~ Vina Errazuriz ~ Chili €34.50/bottle</i></p>	19.50
<p> Emincé Zürich style Kalfsvleesreepjes witte wijn champignonsaus rösti aardappelen Slices of veal rösti white wine and mushroom sauce <i>Wine Suggestion: Cabernet Blend ~ Glen Carlou Special Cuvée ~ South Africa €32.00/bottle</i></p>	22.50
<p>Citroen kip krokant jasmijn rijst steranijs yoghurt mint pepers Lemon chicken crispy jasmine rice star anise yogurt mint peppers <i>Wine Suggestion: Sauvignon Blanc ~ Giesen Estate ~ New Zealand €27.50/bottle</i></p>	19.50
<p>Peking eend Mandarin pancake hoisin saus komkommer bosui Peking duck Mandarin pancake hoisin sauce cucumber spring onion <i>Wine Suggestion: Shiraz ~ Shingleback ~ Australia €25.50/bottle</i></p>	21.00
<p>Paddestoelen masala jasmijn rijst chapatti mango chutney <small>(veganistisch gerecht)</small>  Mushroom masala jasmine rice chapatti mango chutney <small>(vegan dish)</small> <i>Wine Suggestion: Cabernet Sauvignon ~ Hess Special Cuvée ~ California €36.50/bottle</i></p>	18.00
<p>Pompoen kibbeh bulghur kikkererwten spinazie amandelen Arabische kruiden <small>(veganistisch gerecht)</small>  Pumpkin kibbeh bulghur chickpeas spinach almonds Arabic spices <small>(vegan dish)</small> <i>Wine Suggestion: Chenin Blanc ~ Spier Wines ~ South Africa €25.00/bottle</i></p>	17.00



Vegetarian



Mövenpick signature dish

EUR

Steaks van de lava grill / Steaks from our lava grill

Flank steak | 200 gram | origine Black Angus Creekstone USA

Flank steak | 200 gram | origin Black Angus Creekstone USA

23.00

MP House steak | 250 gram | origine Black Angus Creekstone USA

MP House steak | 250 gram | origin Black Angus Creekstone USA

23.50

Rib eye | 200 gram | origine Argentinië

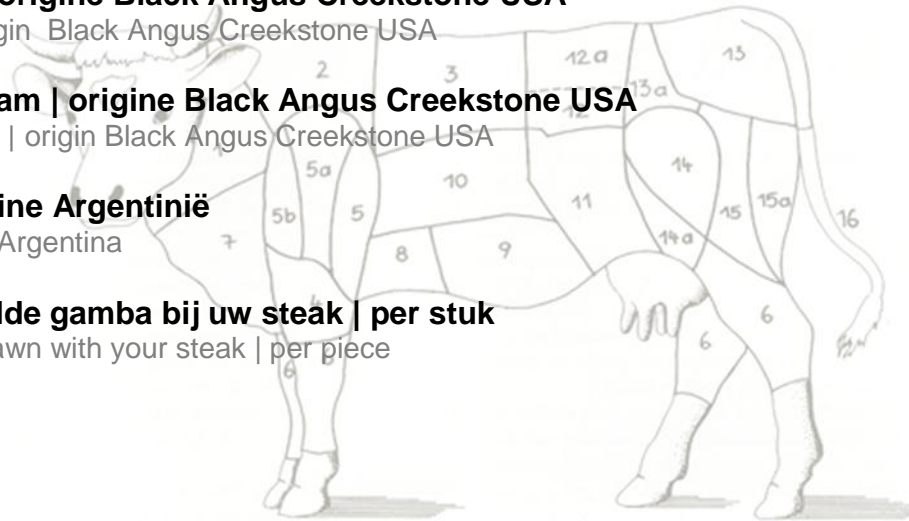
Rib eye | 200 gram | origin Argentina

22.00

Surf 'n' turf | grote gegrilde gamba bij uw steak | per stuk

Surf 'n' turf | large grilled prawn with your steak | per piece

3.50



Geserveerd met: hand gesneden frites | kruiden-knoflook boter | peper saus | seizoens groenten

Served with: hand cut fries | herb & garlic butter | pepper sauce | seasonal vegetables.

Wine Suggestion: Malbec~ Punto Final Reserva ~ Argentina €6.00/glass ~ €27.50/bottle

EUR

Desserts

Crème brûlée | stoofpeer | appel | sesam

Crème brûlée | pear | apple | sesame

Dessert wine suggestion: Moscato d'Asti DOC Gareto ~ Italy €6.00/glass

7.00

Blanc manger | amandel | Silk Road stijl

Blanc manger | almond | Silk Road style

Dessert wine suggestion: Elysium Black Muscat ~ California €7.00/glass

7.00

☒ Witte chocolade | pompoen | tuille | chutney

White chocolate | pumpkin | tuille | chutney

Dessert wine suggestion: Moscato d'Asti DOC Gareto ~ Italy €6.00/glass

7.50

☒ Mövenpick ijs

Mövenpick ijs, sinds 1972 volgens traditioneel Zwitsers recept bereid

Vraag uw gastheer/gastvrouw naar ons speciale "Ice Dreams" menu

Mövenpick ice-cream, prepared according to original Swiss tradition since 1972

Ask your host(-ess) for our "Ice Dreams" menu

Mövenpick Coffee | Fairtrade | specialty coffee drinks

Spanish coffee

Coffee | Tia Maria | whipped cream

8.00

Irish coffee

Coffee | Jameson Irish whiskey | sugar | whipped cream

8.00

Italian coffee

Coffee | Amaretto | whipped cream

8.00

Dutch coffee

Coffee | jenever | vanilla ice cream | sugar | whipped cream

8.00

Royal coffee

Coffee | Remy Martin V.S.O.P cognac
cream de cacao | whipped Cream

8.00

☒ = Mövenpick signature dish