

DINER



STARTERS

MUSTARD SOUP | 8

Creamy soup with crispy bacon bits and spring onions

TOMATO SOUP | 8

With fresh basil and whipped cream

ZALMTARTAAR | 13

Op een krokante maïstostada met chipotle mayonaise,

SALMON TARTARE | 13

On a crispy corn tostada with chipotle mayonnaise, guacamole, and fried onions

STICKY PORK BELLY | 13

Bao bun with sticky pork belly and a refreshing yoghurt and cucumber dressing

POKÉ BOWL | 14

Choice of: salmon tartare or crispy Oriental chicken

With fresh sushi rice, guacamole, crispy wasabi nuts, wakame, edamame beans, mango, and soy sauce

TOM KHA KAI SOUP | 8

With pulled chicken, spring onions, and grated coconut

CARPACCIO DE TROUBADOUR | 13

With Parmesan cheese, pine nuts, and a choice of: pesto or truffle mayonnaise

Troubadour
* Tip!



vegan available!

PULLED MUSHROOM TOSTADA | 11

Crispy corn tostada with sweet and sour white cabbage and vadouvan mayonnaise



GOAT CHEESE BONBONS | 11

Crostini, nut crumble, marinated apple, red onion, and honey dressing



vegan available!

VEGAN POKÉ BOWL | 10

With fresh sushi rice, avocado, soy sauce, crispy wasabi nuts, wakame, edamame beans, and mango
Extra option: + vegan salmon sashimi €4



TIP: SHARING DINNER

Why choose when you can taste everything?

3-course sharing dinner

38.5 p.p.

CHEFS MENU

A 3-course surprise menu, where you will experience all the passion and creativity of the kitchen team!

3-course chef's menu

39.5 p.p.



HOOFD- EN BIJGERECHTEN

SALMON FILLET | 23 ✱ Troubadour Tip!

Salmon fillet with a fresh tomato salsa and crispy onions

GRILLED PRAWN SKEWERS | 23

Peeled Black Tiger prawns, marinated in pesto and garlic

RISOTTO | 20 vegan mogelijk!

Creamy risotto with sautéed mushrooms, truffle, and Parmesan cheese crackers

Extra option: Black Tiger prawns €7.5



SALADES

CARPACCIO SALADE | 17.5

With beef carpaccio, Parmesan cheese, pine nuts, and a choice of pesto or truffle mayonnaise

SMOKED SALMON SALAD | 17.5

With smoked salmon, Parmesan cheese, poached egg, and sun-dried tomato

GOAT CHEESE SALAD | 17.5

With honey, goat cheese, walnuts, and carrot spirals

SIDE DISHES

LOADED FRIES | 6

Crispy rustic fries with a creamy cheese sauce, bacon crumble, and spring onions

RUSTIC FRIES | 3.5

Served with mayonnaise

WARM VEGETABLES | 4

Pan-fried green beans with onion and garlic

SWEET POTATO FRIES | 6

With truffle mayonnaise and Parmesan cheese

FRESH SALAD | 4

Mixed green leaf salad with crispy radishes, sun-dried tomatoes, and a refreshing dressing

CRUNCHY CALIFORNIA SUSHI ROLL | 10

With crab, soy glaze, crispy onion, and chipotle mayonnaise



CRUNCHY VEGA SUSHI ROLL | 10

With wakame, soy glaze, crispy onion, and chipotle mayonnaise



MAIN COURSES

TROUBADOUR STEAK | 25

Grilled steak topped with a rich red wine sauce

Extra option: + Black Tiger prawns €7.5

MIXED GRILL | 26

Chicken fillet, marinated pork fillet, steak, and sticky ribs, served with garlic aioli

SCHNITZEL | 23

Generous pork schnitzel with creamy mushroom sauce

STICKY RIBS | 25

A whole rack of our famous spareribs, with sticky sesame-ginger glaze

LARGE ENTRECOTE (+/- 450 GR) | 37.5

Grilled entrecote with herb butter and calvados jus

GUINEA FOWL | 23

Crispy guinea fowl with a curry-coconut sauce and wasabi crumbs

GRILLED SATAY | 19.5

House-marinated chicken thigh with peanut sauce, chilli crisp, prawn crackers, and crispy onions

CLASSIC BURGER | 19.5

Black Angus burger with bacon, melted cheddar cheese, iceberg lettuce, a fresh pickle relish, and burger sauce

BEET BURGER | 19.5

With melted cheddar cheese, iceberg lettuce, a fresh pickle relish, and burger sauce

A vegan option is available!

Our main courses are served with fries as standard!





DESSERTS

BREAD PUDDING | 9

Light bread pudding made from raisin bread with blueberries strained yogurt, pastry cream, and vanilla ice cream

CRÈME BRÛLÉE | 9

✱ Troubadour Tip!

With 5 spices, baked white chocolate, and cinnamon ice cream

ARRETJES CAKE | 9

Speculoos biscuits, M&M's, toffee, and chocolate ice cream

PURE CHOCOLATE MOUSSE | 9

Soft mousse of pure chocolate in a chocolate taco
Served with whipped egg whites and a raspberry gel

LEMON MERINGUE PIE | 9

Pie with lemon filling, meringue foam, and passion fruit ice cream

DAME BLANCHE | 7

Three scoops of vanilla ice cream with warm chocolate sauce and fresh whipped cream

LIQUID DESSERT TIP: ESPRESSO MARTINI - COOKIE CARAMEL

