

HAPPZ

TASTE & SHARE

RESTAURANT

BREAD

Bread roll with herb butter and tapenade 7.75

APPETIZER

Creamy tomato soup 2.65

Mulgatawny soup with chicken, curry and coconut 2.75

Salad of sun tomatoes, grilled asparagus and feta 5.25

Carpaccio with Old Holland cheese, pine nuts and truffle sauce 5.75

(large entree)

Fennel salad, green beans, olives, smoked salmon and egg 5.75

Wrap with chicken, provolone, candied red onions and pesto mayonnaise 5.75

Sliced Tuscan chicken roulade at 5.75

Airy mousse made with cream cheese, red pesto and crispy prosciutto 5.75

Bruchetta with grilled zucchini and lemon-mint ricotta 5.25

Dijon garlic bread, coarse mustard and emmenthal 6.75

SHARE APPETIZERS

Flammkuchen with tomato, basil and mozzarella 7.25

Flatbread with spinach pesto, red onions, mushrooms and mozzarella 7.25

TASTE HOT DISHES

Salmon fillet with watercress ragout and pesto mustard sauce 6.50

Cod with spinach, Old Holland cheese and basil sauce 6.25

Baked Haastrecht herb cheese with dill mustard sauce 5.25

Medallion of pork fillet with oriental sauce, vegetables and Sichuan sauce 5.50

Steak with truffle sauce and truffle butter 6.75

Stir-fried various vegetables, rice and Sichuan sauce (also vegetarian) 5.50

Bao Bun with fried pork belly, oriental vegetables and hoisin sauce 5.75

Burger with onions, Old Holland cheese and truffle sauce 4.75

Conchiglie with fresh cheese with herbs, spinach and pine nuts 4.75

Fajita with chicken, vegetables, red onions, crème fraîche, cheddar and salsa 5.25

Chicken fillet with shallot, sherry and tarragon sauce 5.25

Steak with cognac pepper sauce 6.50

SHARE HOT DISHES

Shrimp with various vegetables in yellow coconut curry sauce 6.50

Strips of pork tenderloin with red onions, mushrooms and bacon 6.25

Chicken satay in peanut sauce with fried onions and shrimp crackers 6.50

Meatballs with Maestrichter syrup sauce 5.75

Fried Chicken Tenders with Chipotle Dip 5.75

Chorizo croquettes 5.75

Mini jalapeño cheese quesadillas	5.75
Duck gyoza with hoisin dip	5.75
Arugula and cheese croquettes	5.75
Empanadas filled with vegetarian chimichurri	5.75

SIDE DISHES

Grilled vegetables	4.75
Fries	3.75
Mixed salad with vinaigrette	3.50

HAPPZ KIDS

Tasting of various snacks with chips and mayonnaise	7.75
Mini burger with fries	7.25
Pizza Marguerite	7.00
Ice cream sundae with vanilla ice cream, whipped cream, candies and marshmallows	4.25

HAPPZ SPECIALS

MIDWEEK SPECIAL

On Wednesday and Thursday we present the midweek special. Choose your own dishes:

3-courses (26,00), 4-courses (32,50), 4 course XL (38,50)

WEEKEND SPECIAL

On Friday, Saturday and Sunday we present the weekend special. Choose your own dishes:

3-courses (28,50), 4-courses (35,00), 4-courses XL (41,50)

CHEF'S SPECIAL

Let yourself be surprised by the chef, he will serve you his favourites.

CHEF SPECIAL (meat or mixed) €34,75

Selection of our taste dishes; 3 appetizers, 3 entrees and 3 desserts per person.

CHEF SPECIAL XL (meat or mixed) €38,50

Selection of our taste dishes; 3 appetizers, 4 entrees and 3 desserts per person.

CHEF'S CHOICE 3-COURSE €35,50

Enjoy our different taste and share dishes and be surprised by the chefs favourites. (min 4 pax.)

CHEF'S CHOICE 4-COURSE €41,50

Enjoy our different taste and share dishes and be surprised by the chefs favourites. (min 4 pax.)

GRILL AND MAIN COURSES

The following menus are served with various vegetables, potato garnish and fries:

Steak with truffle sauce and truffle butter	23.50
Steak with cognac pepper sauce	23.50
Chicken satay with peanut sauce, fried onions and shrimp crackers (XL 23.00)	19.00
Pork fillet medallions with oriental sauce, vegetables and Sichuan sauce	19.50
Pork fillet medallions and mushroom sauce	19.50
Salmon fillet with watercress ragout and pesto mustard sauce	19.50
Hamburger with onions, Old Holland cheese and truffle sauce	17.50
Noodle or rice dishes:	
Stir-fried various vegetables, rice and Sichuan sauce (also available vegetarian)	16.75
Conchiglie with fresh cheese with herbs and pine nuts	16.75

DESSERTS

White chocolate and raspberry tiramisu	2.85
Amaretto ice cream, almond cream and amarettini crumble	2.85
Perfect Bastogne	2.85
Frozen Mint Chocolate Chip Sandwich	2.85
Vanilla ice cream with chocolate sauce	2.85
Crème Brûlée with Grand Marnier	2.85
Coconut ice cream and pineapple salad	2.85
Yogurt ice cream with honey, nuts and honeycomb	2.85
Strawberry vanilla curd	2.85
CHEF'S DESSERT	8,00
You benefit from a variation of 3 desserts, selectes by the chef	