

PILLARS BAR & KITCHEN

DINNER MENU

STARTERS

FENNEL-LEEK SOUP 8,50

With crunchy Parma ham

BREAD 6,50

With multiple dips

CEVICHE SEABASS 12,50

With avocado and red onion

CARPACCIO 13,50

With parmesan cheese, pine nuts, truffle mayonnaise and rocket

VEGAN FRIED HALLOUMI 12,50

With roasted fennel salad and orange dressing

- OYSTERS -

Red wine vinegar and shallots

3,50 per oyster

- CHAMPAGNE -

Laurent Perrier La Cuvée Brut

16,50 per glass

SIDES

FRENCH FRIES 4,50

SWEET POTATO FRIES 4,50

FRESH SALAD 4,50

MAIN COURSES

GRILLED GUINEA FOWL FILET 23,00

With spinach risotto and marinated cherry tomatoes

STEAK 23,50

With roasted vegetables and chimichurri

SALMON 25,00

With green asparagus and lemon dill sauce

YELLOW CURRY 17,50

With season vegetables and naan bread

TRUFFLE RAVIOLI 19,50

Parmesan cheese, hazelnut and rocket

SPECIALS

ROTTERDAM BURGER 18,00

Pickled onion, cheddar and Romain lettuce served on a homemade bun. With French Fries

+ Add-on = Bacon 1,00

VEGAN BEYOND BURGER 18,00

Cheddar, spinach, beer battered onion ring, spicy mayonnaise served on a homemade bun.

With French Fries

CAESAR SALAD 17,50

Chicken, Romaine lettuce, parmesan cheese and hardboiled egg

- DESSERT -

DUTCH STRAWBERRIES

Strawberries with white chocolate mousse and passionfruit

8,50

LEMON MERINGUE TARTELETTE

8,50