

# HAPPZ

## RESTAURANT

TASTE & SHARE

### BREAD

Bread roll with herb butter and tapenade	7.75
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### APPETIZER

French onion soup	2.75
Creamy tomato soup	2.75
Salad with bulgur, beets, blackberries and Reblonchon	5.25
Carpaccio with aged cheese, pine nuts and truffle sauce (as a large starter 14.00)	5.75
Smoked salmon tartare with red onion, capers, avocado and chives	5.75
Wrap with omelette, mozzarella, spinach and red pesto mayonnaise	5.75
Thinly sliced Tuscan chicken roulade with candied red onion, provolone, sun-dried tomatoes and pesto mayonnaise	5.75
Bruchetta with tomatoes and mozzarella	5.25
Mozzarella garlic bread with ham	6.75

### SHARE APPETIZERS

Flammkuchen with red onion, mushrooms, tomatoes and Emmenthaler	7.25
Flatbread grilled BBQ chicken with tomato, spring onion, pepper and cheese	7.25
Quesadilla with various cheeses, tomato, spring onion and corn	7.25

### TASTE HOT DISHES

Salmon skewer with spinach, pappardelle and white wine sauce	6.50
Cod with dill-mustard sauce on grilled vegetables	6.25
Baked Haastrechts herb cheese with dill-mustard sauce	5.25
Pork tenderloin medallion with apricot and coconut curry sauce	5.50
Boeuf Bourguignon	5.75
Pad Thai chicken wok with egg, peanuts, vegetables and rice (also available vegetarian)	5.50
Steak on a bed of pappardelle with truffle gravy and truffle butter	6.75
Burger with tomato salsa and Brie	4.75
Conchiglie Arrabiata	4.75
Provençal chicken fillet on roast potatoes with citrus butter sauce	5.25
Steak with pepper-mascarpone sauce	6.50

### SHARE HOT DISHES

Prawns with spinach, tomato and mushrooms in chili butter sauce	6.50
Pork tenderloin strips with mushroom sauce	6.25

Chicken satay in peanut sauce with fried onions and prawn crackers	6.50
Italian meatballs with tomato and mozzarella from the oven	5.75
Fried chicken tenders with honey mustard dip	5.75
Rendang croquettes	5.75
Chicken gyoza with pineapple-mango-chili dip	5.75
Goat cheese croquettes with forest fruit-balsamic dip	5.75
Mushroom empanadas with garden herb filling	5.75

### SIDE DISHES

Grilled vegetables	4.75
Fries	3.75
Mixed salad with dressing	3.50

### HAPPZ KIDS

Tasting of various snacks with fries and mayonnaise	7.75
Mini burger with fries	7.25
Pizza Margherita	7.00
Ice cream cup 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 menus below are served with various vegetables, potato garnish and fries:

Steak with truffle gravy and truffle butter	23.50
Steak medallions with pepper sauce	23.50
Chicken satay with peanut sauce, fried onions and prawn crackers (XL 21.75)	18.50
Pork tenderloin with apricot and coconut curry sauce	19.50
Pork tenderloin medallions with mushroom sauce	19.50
Salmon skewers with pappardelle, spinach and white wine sauce	19.50
Hamburger with tomato salsa and Brie	16.75

Pasta or rice dishes:

Pad Thai chicken wok with egg, peanuts, vegetables and rice (also available vegetarian)	16.75
Conchiglie Arrabiata with Parmesan and garlic bread	16.75

### DESSERTS

White chocolate tiramisu and limoncello	2.75
Werther's original ice cream with butterscotch cream	2.75
Bastogne parfait	2.75
Chocolate chip/praline ice cream sandwich	2.75
Vanilla ice cream with chocolate sauce	2.75
Crème brûlée with speculoos	2.75
Panna cotta from Baileys with coffee mousse and red berries	2.75
Raspberry sorbet ice cream with mango foam	2.75
Vanilla curd with mango, pecan nuts and honey	2.75
Crepe with vanilla ice cream and chocolate sauce	2.75

**CHEF'S DESSERT** 7.50

You get a variation of 3, by the chef chosen, desserts