

HAPPZ

TASTE & SHARE

RESTAURANT

BREAD

Bread roll with herb butter and tapenade € 7.75

APPETIZER

Creamy tomato soup € 2.65
Groningen mustard soup with leeks and bacon € 2.75
Butter lettuce salad with mango, pomegranate seeds, Brie, and walnuts € 5.25
Carpaccio with Old Holland cheese, pine nuts, and truffle sauce (large starter €14.00) € 5.75
Couscous salad with grilled pumpkin, smoked salmon, and dill sauce € 5.75
Wrap with omelet, mozzarella, pesto, tomato salsa, and lettuce € 5.75
Chicken roulade with curry salad of apple, pineapple, celery, and walnuts € 5.75
Bruschetta with roasted mushrooms, herbs, and parmesan € 5.25
Garlic bread with mozzarella € 6.75
Flammkuchen with mushrooms, pecorino, and truffle € 7.25
Schiacciata bread with salami, zucchini, spring onion, and mozzarella € 7.25
Camembert with honey, rosemary, and crostini € 7.25

TASTE WARM DISHES

Salmon fillet with potato puree, truffle, and mousseline sauce €6.50
Cod with cherry tomatoes and shrimp, in beurre blanc sauce, oven-baked €6.25
Fried Haastrecht herbal cheese with dill mustard sauce €5.25
Pork tenderloin medallion with bacon and Brie with mustard sauce €5.50
Small steak with truffle jus and truffle butter €6.75
Small steak with béarnaise sauce €6.50
Stir-fry with chicken, various vegetables, rice, and teriyaki (also available vegetarian) €5.50
Bao bun with pulled chicken yakitori and atjar ketimoen €5.75
Small burger with onions, mushrooms, tomato, and smokey American sauce €4.75
Rigatoni Alla Norma (sauce of tomato, eggplant, ricotta, and Pecorino) €4.75
Chicken fillet with herb ricotta, Parma ham, and butter sauce €5.25

SHARE HOT DISHES

Sweet and sour prawns with mixed vegetables € 6.50
Pork tenderloin strips with Stroganoff sauce € 6.25
Chicken satay in peanut sauce with fried onions and prawn crackers € 6.50
Liège meatballs in a beer and syrup sauce € 5.75
Fried chicken tenders with honey mustard dip € 5.75
Forest mushroom croquettes € 5.75
Spanakopita balls (vegan) € 5.75
Cevapcici with ajvar € 5.75
Beef gyoza with teriyaki € 5.75
Serrano ham croquettes € 5.75
Empanadas with chicken curry filling € 5.75

SIDE DISHES

Grilled vegetables	€ 4.75
Fries	€ 3.75
Mixed salad with vinaigrette	€ 3.50
Seasoned wedges	€ 4.50

HAPPZ KIDS

Tasting of various snacks with chips and mayonnaise	€ 7.75
Mini burger with fries	€ 7.35
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 dishes are served with various vegetables, potato garnish, and fries:

Steak with truffle jus and truffle butter	€ 23.50
Steak with béarnaise sauce	€ 23.50
Chicken satay with peanut sauce, fried onions, and prawn crackers (XL €23.00)	€ 19.00
Pork tenderloin medallion with bacon, Brie, and mustard sauce	€ 19.50
Pork tenderloin medallions with mushroom sauce	€ 19.50
Salmon fillet with potato truffle puree and mousseline sauce	€ 19.50
Hamburger with onions, mushrooms, tomato, and smokey American sauce	€ 17.50

Pasta or rice dishes:

Stir-fry with chicken, various vegetables, rice, and teriyaki (also available vegetarian)	€ 16.75
Rigatoni Alla Norma (sauce of tomato, eggplant, ricotta, and Pecorino)	€ 16.75

DESSERTS

All our ice cream comes from KOEL farm ice cream in Haastrecht. Price per piece:

Tiramisu made from almond hazelnut macaroons	€ 2.85
Cinnamon ice cream with caramel lace cookies	€ 2.85
Bastogne parfait	€ 2.85
Mango sorbet with raspberry foam and mango	€ 2.85
Vanilla ice cream with chocolate sauce	€ 2.85
Pistachio crème brûlée	€ 2.85
White chocolate pistachio ice cream with egg nogg	€ 2.85
Yoghurt cherry ice cream with amarena cherries	€ 2.85
Vanilla strained yoghurt with passion fruit topping and crunch	€ 2.85

CHEF'S DESSERT € 8.00

You benefit from a variation of 3 desserts, selectes by the chef