

# Thermen La Mer

## LUNCH


UNTILL 04:30 P.M.

### STARTERS

Break bread  5  
herb aioli, tomato bruschetta.

### SOUPS

*Served with bread.*



Surinamese peanut soup \*  9.5  
slow-cooked chicken, rice, boiled egg and spring onion.


Chinese tomato soup   9  
noodles, bean sprouts and spring onion.


Special soup Daily price



### SALADS

*served with bread.*


Crispy goat cheese  \*  18.5  
goat cheese in filo pastry, cucumber, celery, raisins, red onion, nutcrunch with honey, herb vinaigrette.


Thai soba noodles \*  18.5  
cold salad with fresh mint and coriander, watermelon, cantaloupe melon, crumbled ground beef, peanuts, spring onion, carrot and peanut soy dressing.

Smoked salmon belly \*  19.5  
green asparagus, tomato, red onion, boiled egg, corn and yogurt dressing.

Couscous  \*  17.5  
pearl couscous, mozzarella, garden peas, radish, cherry tomatoes and tahini dressing.


### SANDWICHES

Spicey fennel pinsa \*  11.5  
tomato-anchovy sauce, olives, feta, citrus, land cress and mint-basil dressing.

Smoked salmon belly and mackerel \*  14.5  
sweet and sour cucumber, red onion and capers on sourdough toast.

Sourdough bread with Dutch mozzarella  \*  12.5  
paprika-chickpea spread, buffalo mozzarella, aragula and herb oil with almond and chili.

Philly cheesesteak 15.5  
Baguette with seared bison ribeye, caramelized onions, bell pepper, aged cheese, cheddar and barbecue sauce.

Beef or vegan croquettes \*  15.5  
with white or brown sourdough bread, mustard mayonnaise and butter.

 Vegetarian

 Vegan

 Gluten free

\* Option


# Thermen La Mer

## LUNCH



UNTILL 04:30 P.M.

### CLASSICS

**La Mer Duo** 17.5  
soup and a small salad of your choice  
served with bread and herb aioli.

**Carpaccio**  *without bread* 13.5  
Parmesan cheese, rucola, kernels *served with bread* 15.5  
and seeds and Parmesan-basil  
mayonnaise. *with truffel mayonnaise 1,50 supplement*

**Shakshouka gamba aglio e olio** \*  12.5  
Tunisian egg dish from the oven, mixed  
herbs, tomato, garlic, yoghurt and flatbread.

**Shakshouka grilled vegetables**  \*  13.5  
Tunisian egg dish from the oven, mixed  
herbs, tomato, garlic, yoghurt and flatbread.

### BURGERS

*served with fries\**.

**Angus beefburger (200 gr.)** 19.5  
brioche bun, cheddar, tomato, red onion,  
lettuce and spicy herb mayonnaise.

**Jalapeño burger**  \*  18.5  
brioche bun, cheddar, tomato, red onion,  
lettuce and spicy mangosalsa.

### SATAY

*Served with fries\*, steamed white rice or bread. Additional  
skewer satay, chicken or pork fillet 3,- supplement.  
Additional skewer satay, beef tenderloin 4,- supplement.*

**Chicken satay** 21.5  
with peanut sauce, cucumber,  
edemamesalad, prawn- and cassavechips  
and lemongrass sambal.

**Pork fillet satay** 21.5  
with peanut sauce, cucumber,  
edemamesalad, prawn- and cassavechips  
and lemongrass sambal.




**Beef tenderloin satay** 23.5  
with peanut sauce, cucumber,  
edemamesalad, prawn- and cassavechips  
and lemongrass sambal.

### SIDE DISHES

Fries with mayonnaise 4  
Sweet potato fries with mayonnaise 5  
Truffel fries 7.5  
*with parmesan cheese*  
Sweet potato truffel fries 8.5  
*with parmesan cheese*  
Steamed white rice 4  
Mixed salad 4  
Truffle mayanaise 2

*\*Sweet potato fries 1,- supplement.*

*Truffle mayonnaise instead of mayonnaise 1,- supplement.*


 Vegetarian  
 Vegan  
 Gluten free  
\* Option

# Thermen La Mer

DINER


FROM 05:00 P.M.

## STARTERS

Break bread  5  
herb aioli, tomato bruschetta.

## SOUPS


*served with bread.*

Surinamese peanut soup \*  9.5  
slow-cooked chicken, rice, boiled egg and spring onion.

Chinese tomato soup   9  
noodles, bean sprouts and spring onion.



Special soup Daily price

## APPETIZERS

Carpaccio  *without bread* 13.5  
*served with bread* 15.5  
Parmesan cheese, rucola, kernels and seeds, Parmesan-basil mayonnaise.  
*with truffel mayonnaise 1,50 supplement*



Tempura salmon fillet and scallop \*  15.5  
miso salsa verde, green asparagus and sweet potato cream.


Gamba's aglio e olio 14.5  
spiced garlic oil, sourdough, and aioli.

Vegan "butter" board  \*  11.5  
fresh herb butter, beans, chickpeas, corn, radish, sourdough and parchment bread with citrus herb vinaigrette.



## SALADS

*served with bread.*



Crispy goat cheese  \*  18.5  
goat cheese in filo pastry, cucumber, celery, raisins, red onion, nutcrunch with honey, herb vinaigrette.

Thai soba noodles \*  18.5  
cold salad with fresh mint and coriander, watermelon, cantaloupe melon, crumbled ground beef, peanuts, spring onion, carrot and peanut soy dressing.

Smoked salmon belly \*  19.5  
green asparagus, tomato, red onion, boiled egg, corn and yogurt dressing.

Couscous  \*  17.5  
pearl couscous, mozzarella, garden peas, radish, cherry tomatoes and tahini dressing.

La Mer Duo 17.5  
soup and a small salad of your choice, served with bread and herb aioli.


 Vegetarian  
 Vegan  
 Gluten free  
\* Option

# Thermen La Mer

DINER


FROM 05:00 P.M.

## MAIN DISHES

<b>Bavette steak</b> 	28.5
pepper cream sauce, roasted vegetables and fries.	
<b>Tropical cod</b> 	21.5
pan-seared fillet, mango salsa with corn and smoked bacon, served with black bean rice.	
<b>Wild Salmon en Papillote</b> 	24.5
fresh herbs, lemon, baby potatoes, assorted vegetables, pickles, and remoulade.	
<b>Grilled lamb chops</b> * 	27.5
roasted roseval potatoes, seasonal vegetables, and honey jus.	
<b>Roasted pointed pepper</b> 	24.5
couscous, grilled vegetables, goat cheese and pomegranate molasses.	

## BURGERS

served with fries\*

<b>Angus beefburger (200 gr.)</b>	19.5
brioche bun, cheddar, tomato, red onion, lettuce and spicy herb mayonnaise.	
<b>Jalapeño burger</b>  * 	18.5
brioche bun, cheddar, tomato, red onion, lettuce and spicy mangosalsa.	

## SATAY

Served with fries\*, steamed white rice or bread. Additional skewer satay, chicken or pork fillet 3,- supplement. Additional skewer satay, beef tenderloin 4,- supplement.

<b>Chicken fillet satay</b>	21.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	
<b>Pork fillet satay</b>	21.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	
<b>Beef tenderloin satay</b>	23.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	

## DESSERTS




<b>Lemon cannoli</b>	11.5
Pistachio ice cream with pink pepper.	
<b>Bourbon peach tartlet</b> 	10
mascarpone cream, caramelized peach, bourbon whiskey, and almond.	
<b>Cheese platter</b> * 	14
with fig almond bread, crackers, balsamic sirup and figs and nuts.	
<b>Affogato</b>	6
espresso, vanilla ice with caramel or pistachio sirup.	
<b>Ice cream sundae</b> * 	9
chocolate ice, salted caramel, thin caramel wafer and whipped cream.	

## SIDE DISHES

Fries with mayonnaise	4
Sweet potato fries with mayonnaise	5
Truffel fries with parmesan cheese	7.5
Sweet potato truffel fries with parmesan cheese	8.5
Steamed white rice	4
Mixed salad	4
Truffle mayanaise	2

\* Sweet potato fries 1,- supplement.

Truffle mayonaise instead of mayonaise 1,- supplement.

-  Vegetarian
-  Vegan
-  Gluten free
- \* Option