

# menu



## Blackwoods

www.blackwoods.nl

### STARTERS

- Loaded Nachos
- Loaded Fries
- Pull-Apart Stuffing Rolls

### MAIN COURSE

#### ● COQ AU VIN

Tender chicken slow-cooked in a rich red wine sauce with earthy mushrooms, pearl onions, and aromatic herbs. A French classic bursting with hearty flavors.

#### ● MOROCCAN SPICED STEW

A fragrant medley of tender vegetables, chickpeas, and slow-simmered spices like cumin, coriander, and cinnamon, served in a luscious tomato-based sauce.

#### ● ZEEUWSE MASH & MEATBALLS

Creamy Dutch-style mashed potatoes with fresh vegetables, served with tender homemade meatballs and rich, savory gravy.

#### ● DUTCH BAKED PATATOES WITH MUSHROOMS

Golden, crispy baked potatoes paired with a rich mushroom sauté, flavored with fresh thyme, garlic, and a touch of cream. A rustic, earthy delight that's simple yet satisfyingly flavorful.

### DESSERT

- Super moist homemade chocolate delight cake with whipped cream.
- Apple pie with whipped cream.
- Delicious fresh baked Carrot cake

### GLÜHWEIN / WINE

#### ● GLÜHWEIN

warm mulled wine with cinnamon, cloves and orange.

Glass 6.95

#### ● HOUSE RED / HOUSE WHITE

Glass 6.95

Bottle 30

### BEER (On Tap: Veltins - 33cl / 50cl)

3.75 / 6.50

### DRINKS

#### Coffee

Coffee	3.95
Espresso	3.20
Double Espresso	4.20
Cappuccino	4.45
Latte	5.00

Oat / almond / coconut milk	0.50
Vanilla / caramel	

#### Tea

Darjeeling (black tea)	3.75
Camomile = Caffeine Free	
Jasmine	
Rooibos	

#### Homemade drinks

Glass 5.95

Hot Choclade with whiped cream  
Peach ice tea  
Pineapple & mango  
Lemonade  
Passion fruit & fresh lemon sparkler

NOT THE FINAL MENU (SOFT LAUNCH MENU)