

MÖLKE

Signature

M E N U

STARTERS

Bread Board 7,5

Herb butter, salted butter and tapenade.

Gazpacho 9

Spring onion, pickled tomatoes & cucumber brunoise, prawn skewer and yuzu foam.

Tomato soup 8,5

Pomodori tomatoes, spring onion and bacon bits.

Soup of the month 9,5

Monthly changing soup.

Carpaccio 16,5

Basil, Parmigiano, balsamic vinegar, truffle and pine nuts.

Burrata 14

Tomato, herbs and a crostini.

Slow-Roasted sweet potato 14

Strained yogurt, vadouvan spices, chickpeas and citrus.

Slow-Cooked Pork Belly 15

Kimchi, pickled shallots, fermented garlic cream and watercress.

House-Smoked Salmon 15,5

Soy vinaigrette, cucumber, assorted radishes, wasabi cream, pickled onion and crispy garnish.

Black Tiger prawns 16,5

Gratinated in herb butter.



Our dishes can be prepared allergy-friendly.
Please note that cross-contamination may occur in our kitchen.

MÖLKE

Signature

M E N U

MAIN COURSES

Slow-Cooked Veal Cheek 29,5

Parsley root cream, sweet & sour beech mushrooms, hazelnut and a port & roasted garlic jus.

Spareribs Low & Slow 26,5

Chef's signature ribs from the smoker.

Corn-Fed chicken 24,5

Corn-potato purée, gremolata, corn strips, cashews and mushroom jus.

Pork ribeye 25,5

Fregola pasta, tomato salsa and thyme & rosemary jus.

Cod fillet 27,5

Harissa, cherry tomatoes, lentils, papadum and lemon beurre blanc.

Lentil Curry 23

Harissa, cherry tomatoes, gremolata, peanut crunch and lemon beurre blanc.

Risotto verde 23

Smoked pesto, pine nuts, salsa verde and Old Zuna cheese foam.

Entrecôte ^{200 g} 30






Served medium as standard.

Prefer a different doneness? Please let us know.

Extra sauces 3,5

Served with herb butter, salted butter and tapenade.

Choice of:

- Port & roasted garlic jus 
- Thyme & rosemary jus 
- Mushroom jus 
- Chimichurri 
- Herb butter 

MÖLKE SPECIALS:

Ribeye to share ^{600 g} 37,5 P.P.

Available for 2 persons.

Harry's farm cut of the week 39,5

Ask our staff about this week's special.

Side dishes:

Recommended for sharing between 2 persons

- Fries 5    
- Pan-fried potatoes 5    
- Mölke salad 4,75  
- Roasted vegetables € 4,75    

With balsamic vinegar and roasted seeds.



Our dishes can be prepared allergy-friendly.

Please note that cross-contamination may occur in our kitchen.

MÖLKE

Signature

M E N U

DESSERTS

Crème brûlée 11,5

Served with caramel ice cream.

Apple crumble 10

Served with vanilla ice cream.

Fruit explosion 9,5

Sorbet ice cream and Pornstar Martini foam. (contains 2.9% alcohol)

Vanilla panna cotta 10,5

Chocolate mousse and chocolate ice cream.

Raspberry Crèmeux 12

White chocolate mousse, raspberry gel, strawberry & yuzu sauce, chocolate-raspberry crumble and strawberry sorbet.

Passion fruit & vanilla cheesecake 12

Marinated mango, crème anglaise, chocolate crumble and yogurt & basil ice cream.



Our dishes can be prepared allergy-friendly.
Please note that cross-contamination may occur in our kitchen.

MÖLKE

Signature

M E N U

CHILDREN'S MENU

Kids tomato soup 5,5

Tomato, bell pepper and bacon bits.

Ravioli 14

Filled with burrata in tomato sauce.

White fish fillet 16

Served with fries and mayonnaise.

Chicken strips 9,75

Served with fries, applesauce and mayonnaise.

Kids Spareribs 12

Served with fries, applesauce and mayonnaise.

Mini Dutch pancakes ^(12 pieces) 6,5

Kids menu 9,75

Fries, snack, applesauce and mayonnaise.

Choice of:

- Frikandel
- Croquette
- Chicken nuggets
- Cheese pastry

Kids ice cream 5,5

Vanilla ice cream, strawberry ice cream, whipped cream and rainbow sprinkles.



Our dishes can be prepared allergy-friendly.
Please note that cross-contamination may occur in our kitchen.