

Soups	
WATERCRESS CREAM Garlic. Crouton. Sour cream. Pumpkin flower	8.00

BEEF POT-AU-FEU Spring vegetables. Tortellini. Wagyu beef carpaccio	10.00
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Pearl Lunch Specialties

UITSMIJTER "RESTAURANT PEARL" Toasted bread. Fried eggs "Sunny Side Up". Ham. Veal pastrami. Melted cheese. Piccalilli.	12.50
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LUNCHEON Soup. Dutch MRIJ beef or prawn croquette. Fried egg. Crudit� salade.	12.50
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GRILLED VEGETABLES "Country Style" bread. Piment d'espelette. Pesto. Grilled vegetables. Pecorino.	12.50
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Salads

BURRATA Tomato. Taggiasca olive. Salted lemon. Macadamia. Basil.	12.50
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CAESAR SALAD Romaine lettuce. Anchovies. Croutons. Parmesan cheese. Caesar dressing.	12.50
With grilled chicken	supplement 4.00
With grilled gamba's or smoked salmon	supplement 6.00


STEAK TARTARE Crispy potato. Brioche. Truffle dressing.	16.00
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GRILLED CHICKEN SALAD Avocado. Green asparagus. Pecan nuts. Garlic croutons.	16.50
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GROTTIN DE CHAVIGNOL SALAD Gratin. Pata Negra. Mei bock. Herb salad. Dried tomato.	17.50
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THAI BEEF SALAD Glass noodles. Boksoy. Bean sprouts. Asian dressing.	17.50
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Sandwiches & Burgers

CROQUE MONSIEUR	Toasted bread. Gruyère. Ham.	7.50
CROQUE MADAME	Toasted bread. Gruyère. Ham. Fried egg.	8.00
PANINI EGGPLANT	Vine tomato. Mozzarella. Pesto. Grilled eggplant.	 8.00
VITELLO TONNATO	Slow cooked veal. Cream of tuna. Capers.	9.00
DUTCH BEEF CROQUETTES	MRIJ beef. Soft bread rolls. Zaanse mustard cream.	10.00
DUTCH PRAWN CROQUETTES	Oostende prawns. Dill mustard. Soft bread. Fried parsley.	10.00
CLUB SANDWICH	Bacon. Egg. Lettuce. Tomato. Chicken. French fries.	16.00
CLUB SANDWICH SALMON	Avocado. Lettuce. Tomato. Horseradish. Scottish salmon. Pringles.	16.00
HILTON CLASSIC BURGER	200 gr. Scottish beef. Tomato. Onion. French fries. Dutch or Cheddar cheese.	20.00
PEARL BURGER	Green egg. Pancetta. Egg. Parmesan crisp. Madeira. Truffle lacquer.	22.50

All prices are in Euro and inclusive VAT.
In case you have any questions, have allergies or require a special diet, please inform our restaurant personnel.

Culinary Surprise Lunch

The team of **Executive Chef Frank Uphoff** will create a balanced menu, designed to deliver a truly memorable lunch experience by using the best ingredients. This menu encompasses the full spectrum of tastes and textures, all carefully crafted to leave you utterly satisfied. Indulge yourself even more by choosing from our carefully selected accompanying wines which pair perfectly with each course.

TWO COURSES Main course. Dessert.	28.00
TWO COURSES Starter. Main course.	28.00
THREE COURSES Starter. Main course. Dessert	35.00
FOUR COURSES Starter. Entremets. Main course. Dessert.	42.00

Desserts

APPLEPIE	5.00
MAISON KELDER HAZELNUT CAKE	6.00
COFFEE ROYALE Chocolate. Macaroon. Your choice of coffee.	6.00
CREME BRULEE Tahiti vanilla.	7.50
TARTE TATIN Goudreinet apple. Caramel. Honey. Vanilla ice cream.	7.50
GATEAUX CHAUD VALRHONA Amarene cherries. Nougatine ice cream.	9.50

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