

Welcome at

Thermen Lamer

DAYS PA
WELLNESS

Ask the waitstaff for our daily specials

* Option



Vegetarian



Vegan



Gluten free

ALL DAY

11.30 – 21.00

Starter

Crispy fresh sourdough bun • organic olive oil • herb aioli  6.75

Six assorted buns • sundried tomato pesto • black olive tapenade • herb aioli  8.25

Soups

served with bread

Tom kha kung • Thai coconut soup • shrimps • Spring onions • coriander • 8.50



Spanish tomato-garlic soup • croutons • Parsley 7.00



Soup of the day daily price

Salads

served with bread

Crispy goat cheese • raisins • celery • cucumber • red onion • nut crunch with honey • herb vinaigrette 17.75



Ceasar salad • grilled chicken breast • little gem lettuce • poached egg • Parmesan • tomato • croutons • anchovy dressing 18.50



Smoked trout and salmon • red onion • radish • marinated fennel • pickles • dill dressing 18.75



Vegan salad niçoise • vegan tuna • kapers • tomato • green beans • red onions • potatoes • red wine vinaigrette 17.50



Classics

La Mer Duo • soup of your choice • small salad of your choice • bread • herb aioli 15.00

Carpaccio of beef • mixed seeds • rocket • Parmesan • basil & Parmesan mayonnaise  13.25
with bread 15.50

Ratatouille pasta • goat cheese • baby spinach salad  19.50

Burgers

served with French fries

Angus beefburger (200 gr.) • brioche bun • cheddar cheese • tomato • red onion • lettuce • spicy herb mayonnaise 16.00

Saint Agur beefburger (200 gr.) • brioche bun • blue cheese • balsamic onion marmelade • lettuce 17.00

Jalapeno burger • spicy mango salsa • tomato • cheddar • red onion • lettuce • brioche bread  *  17.00

Satay

served with French fries, bread or white rice

Grilled chicken satay • peanut sauce • potato salad • prawn and cassava crackers • lemongrass sambal 18.50

Grilled pork fillet satay • peanut sauce • potato salad • prawn and cassava crackers • lemongrass sambal 18.50

Balinese fish satay • peanut sauce • potato salad • prawn and cassava crackers • lemongrass sambal 18.50

Extra stick satay (100 gr.) 3.00

LUNCH

11.30 – 16.30

Sandwiches

Smoked salmon club sandwich • cream cheese • salad of cucumber with avocado and dill • salted potato chips • choice of white or brown sourdough sandwich bread

12.50



Tovuk sote on pide (Turkish bread) • spicy free range chicken • sumac pickled shallots • aioli

9.75

Vegetarian schnitzel • on grilled brioche toast • tartar sauce • tomato • radish • pickles

8.75

Smashed avocado • micro greens • quinoa • red onion • seeds mix • sourdough toast



8.25

Philly cheesesteak sandwich • baguette • jalapenos • thinly sliced veal entrecote • rocket • fried onions • Gouda and cheddar cheese • baguette • bbq-sauce

12.50

From the oven

Egg in the pan • sundried tomato pesto • cheddar • crème fraîche • wholegrain bread



9.75

Egg in the pan • smoked salmon • crème fraîche • wholegrain bread



10.75

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Soups

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Tom kha kung • Thai coconut soup • shrimps • Spring onions • coriander • 8.50



Spanish tomato-garlic soup • croutons • Parsley 7.00



Soup of the day daily price

Salads

served with bread

Crispy goat cheese • raisins • celery • cucumber • red onion • nut crunch with honey • herb vinaigrette 17.75



Cesar salad • grilled chicken breast • little gem lettuce • poached egg • Parmesan • tomato • croutons • anchovy dressing 18.50



Smoked trout and salmon • red onion • radish • marinated fennel • pickles • dill dressing 18.75



Vegan salad niçoise • vegan tuna • kapers • tomato • green beans • red onions • potatoes • red wine vinaigrette 17.50



Classics

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Jalapeno burger • spicy mango salsa • tomato • cheddar • red onion • lettuce • brioche bread  *  17.00

Satay

served with French fries, bread or white rice

Grilled chicken satay • peanut sauce • potato salad • prawn and cassava crackers • lemongrass sambal 18.50

Grilled pork fillet satay • peanut sauce • potato salad • prawn and cassava crackers • lemongrass sambal 18.50

Balinese fish satay • peanut sauce • potato salad • prawn and cassava crackers • lemongrass sambal 18.50

Extra stick satay (100 gr.) 3.00

DINNER

17.00 – 21.00

Appetizers

Pan fried scallops • crispy bacon • sweet potato puree • green asparagus • vanilla vinaigrette



12.50

Tortas de aceite • Spanish crispy flatbread with anise • fava beans • goat cheese • apple • fennel

8.50

Tomato salad with burrata • pesto • green salad • sourdough toast

10.75



Smoked duck breast • fresh pear • basil • glazed with balsamic and chili pepper

11.50



Sticky tempeh • salad of coconut and pineapple



8.75

Mains

Served with seasonal vegetables

Wild salmon lasagne • bechamel • grilled vegetables • beetroot salad

20.50

Lemon pepper bavette steak • tarragon gravy • grilled green asparagus

24.50



Slow cooked corn fed chicken • roasted mushrooms • cheesy polenta crisps

21.75



Sea bream filets • pan fried with crispy skin • stir fried summer beans • sundried tomato beurre blanc

23.50

Potsticker soup • noodle soup with fried dumplings • bokchoi • mushrooms

19.75



Desserts

Chocolate crumble • warm blueberries • chocolate-vanilla cream • Belgian chocolate icecream

9.50

Mango cheesecake • tropical fruit • wafer bisquit

8.75

Sorbet coupe with fresh fruit • mango ice • lemon ice • raspberry ice • whipped cream

8.50



Cheese board • fig almond bread • crackers • balsamic syrup • figs • nuts

13.75



Artisanal bonbons • choice of coffee or tea • liqueur of choice • whipped cream

8.50



Side order :

French fries • white rice

3.00

Sweet potato fries

4.00

Patatas Bravas

3.50

Potato gratin

4.00

Mixed salad

3.50

Mixed vegetables or grilled green asparagus

4.50

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OUR WINES

White

Valensac • FR 6.00
Sauvignon Blanc • Florensac 30.00
Fris, droog

Blanco Nieva • ES 6.50
Verdejo • Rueda 32.50
Droog, rijp fruit, kruidig

Almade Viognier • FR 32.50
Viognier • Pays d'Oc
Droog, vol, hint van abrikoos

Terres Amoureuses, Dom. Altugnac • FR 35.00
Chardonnay • Mauzac • Limoux
Rijp, rond, fijne frisheid

Salwey • DU 35.00
Grauburgunder • Baden
Kruidig, geel fruit, mineraliteit

Luc Pélaquié • FR 37.50
Clairette • Roussanne • Côtes du Rhône
Rijp wit fruit, geroosterde amandeltjes

Saint Véran, Dom. des Deux Roche • FR 39.00
Chardonnay • Macon
Vol, stevig, botertje

Rosé

Steff • FR 32.50
Grenache • Syrah • Provence
Rood fruit, licht kruidig

Red

Jaros • ES 6.50
Tempranillo 32.50
Rijp, veel fruit

Domaine La Colombette • FR 6.50
Pinot Noir 32.50
Fris, fruitig, zomer fruit

Le Haut Midi • FR 36.50
Cabernet Franc, • Chinon
Krachtig, kruidig, zwart fruit

Campo Bastiglia Ripasso • IT 40.00
Corvina, Corvinone, Rondinella
Rond, kers, kruiden

Ch. la Croix Chantecaille • FR 42.50
Merlot • Cab. Franc • St. Emilion Gr.Cru
Vol, zwarte bes, cederhout

Sparkling

Treviso • IT 5.75
Prosecco 30.00

Pommery Champagne • FR 75.00
Pinot Meunier • Pinot Noir • Chardonnay

