

LUNCH

SANDWICHES

CROQUE MONSIEUR 9.50
ham, cheese, béchamel sauce

BRIE *🍴* 10.50
mango chutney, chili pepper

BEEF TARTARE 11.00
sweet and sour cucumber, roasted
garlic mayonnaise

TUNA SALAD 10.00
bell pepper, red onion, capers

MARINATED CHICKEN 11.50
avocado cream, bacon

GOAT CHEESE *🍴* 12.50
honey, walnuts

KIDS MENU

all day

2 SLICES OF BREAD 6.50
choice of: ham, cheese or sweet
toppings

DUTCH MINI PANCAKES 6.50
butter, powdered sugar, syrup

PASTA 7.50
tomato sauce, Grana Padano

KIDSMENU 11.00
fries, raw vegetables, apple sauce

choice of: chicken nuggets, beef
'bitterballs', fried shrimps, cheese sticks

scoop of ice cream or ice lolly

SALADS

with bread and butter

FISH 18.00
shrimp, smoked trout, cucumber,
pink pepper dressing

GOAT CHEESE *🍴* 18.50
walnuts, tomato,
balsamic dressing

CAESAR 17.50
chicken, bacon,
anchovies, Grana Padano

WARM

12 O'CLOCK 13.50
beef croquette, tuna salad,
serrano ham, hummus, small soup
vegetarian: vegetarian croquette, brie
tomato bruschetta, hummus, soup

MUSTARD SOUP *🍴* 8.00
pancetta, spring onion, bread
possible without pancetta

SUNNY-SIDE UP EGGS 9.00
ham, cheese, bacon
(+ 1 PER ITEM)

2 CROQUETTES ON BREAD 10.50
beef or vegetable croquettes

TRUFFLE RISOTTO *🍴* 17.50 / 23.50
SMALL/LARGE
if available: fresh truffle + 7.50

PASTA SHRIMPS 22.50
pepperoncino

DINNER

Naturally, we will take (diet) wishes
and/or allergies into account.

ENTRÉE

CARPACCIO ROAST

chimichurri, onion crumble,
cashew nuts

12.50

BURRATA *🌱*

green asparagus tips, capers,
artichoke tapenade

13.50

WARM SMOKED SALMON TARTARE

brioche, sweet and sour cucumber,
crème fraîche

13.50

MUSTARD SOUP *🌱*

pancetta, spring onion
possible vegetarian

8.00

TRUFFLE RISOTTO *🌱*

SMALL / LARGE

Grana Padano

if available: fresh truffle + 7.50

17.50 / 25.50

SALADS

FISH SALAD

shrimp, smoked trout, tomato,
pink pepper dressing

18.00

GOAT CHEESE SALAD *🌱*

walnuts, cucumber,
balsamic dressing

18.50

CAESAR SALAD

chicken, bacon, anchovies,
Grana Padano

17.50

MEAT, FISH AND VEGETARIAN

IRISH BEEF STEAK

mixed vegetables, parsnip cream,
cepes sauce

25.50

BAKED COD

carrots, potato mousseline,
tarragon beurre blanc

24.50

DUCK BREAST FILLET

truffle potato, green asparagus,
honey-lavender gravy

24.50

EGGPLANT MEDAILLONS *🌱*

goat cheese, sweet potato,
vadouvan, hazelnuts

21.50

SHRIMP PASTA

pepperoncino

22.50

ON THE SIDE

FRIES

truffle mayonnaise

4.50

GREEN SALAD

4.00

AFTER AND SWEET

CHEESE PLATTER

3 types of cheeses, fig bread

13.50

CHOCOLATE MOUSSE

caramel sauce, hazelnuts

8.50

TRIFLE

peach, cantuccini, mascarpone

8.50

Not 18? No alcohol.

BITES



APERITIF

APEROL SPRITZ
Aperol, Cava, sparkling water

9.00

LIMONCELLO SPRITZ
Limoncello, Cava, sparkling water

9.00

NEGRONI
Campari, Gin, Red Vermouth

10.50

MARTINI VIBRANTE 0%
Martini Vibrante, Mediterranean
Tonic

7.00

GIN & TONIC

TANQUERAY
Indian Tonic, lemon

9.00

HENDRICKS
Mediterranean Tonic, Cucumber,
black peppercorns

12.00

BOBBY'S
Indian Tonic, orange and cloves

11.50

TANQUERAY 0.0%
Indian Tonic, lemon

8.50

SNACKS

OLIVES 6.50
MIXED NUTS 5.50

BREAD 7.50
butter, olive oil

CHEESE PLATTER 15.50
3 types of cheeses, fig bread

BITTERBALLEN 10.00
8 pieces

**OESTERZWAMBALLEN
DE CLIQUE** 11.00
6 pieces

CHEESE STICKS 9.50
6 pieces

SPRING ROLLS 7.50
8 pieces

FRIED SHRIMPS 8.50
8 pieces

FRIED CHICKEN 10.50
8 pieces

MIX FRIED SNACKS 14.00 / 22.50
12 pieces / 20 pieces

YAKATORI SKEWER 9.00
6 pieces

**PASTRY FILLED WITH
WHITE CHEESE** 7.00
6 pieces



DRINKS

DRAFT BEER

Swinckels 5.3%	
18 cl	3.25
25 cl	3.75
50 cl	7.00

Swinckels 0.0%	
18 cl	3.15
25 cl	3.75
50 cl	7.00

Weihenstephaner 5.3%	
33 cl	5.50
50 cl	8.00

Uiltje Blond 6.0% - 25 cl	6.00
La Trappe Tripel 8.4% - 33 cl	6.75

BOTTLED & CANNED BEERS

IPA De Molen Vuur&Vlam 6.2%	6.50
Uiltje Brewing Bird of Prey 5.8%	6.75
Uiltje Brewing Ff Lekker Met	
Je Bek In Het Zonnetje 3.6%	6.50
Corona 4.5%	5.00
Duvel blond 8.5%	6.00
La Trappe Dubbel 7%	6.00
Rodenbach Fruitage 3.9%	4.75
Witte Trappist 5.5%	6.50

LOW ALCOHOL / NO ALCOHOL

Cornet 0.2%	6.75
Bavaria Radler 0.0%	4.25
Weihenstephaner 0.3%	5.25

GLUTEN FREE

Lowlander citrus blond 4%	5.50
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LICORS & DISTILLED

Limoncello, Amaretto, Tia Maria, Cointreau, Sambuca, Grand Marnier, Licór 43, Drambuie, Baileys, Jonge jenever, Vieux, Tequila	STARTING FROM 4.00
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COCKTAILS

Pornstar Martini	11.00
Espresso Martini	10.00
Paloma 0.0	9.50

WHISKEY'S

Jameson Irish Whiskey	6.00
Chivas Regal	8.00
Oban	10.50
Dalwhinnie	9.00

VERMOUTH

Martini Bianco / Rosso	4.00
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DIGESTIVE

Martell V.S.	8.00
Busnel Calvados Pays d'auge	7.00
Remy Martin V.S.O.P	9.50

DRINKS



COFFEE

Coffee, Espresso, Americano	3.00
Double Espresso	3.50
Cortado	3.50
Cappuccino, Café Latte	3.40
Latte Macchiato, Flat White	4.00
Cinnamon Chai Latte	4.00
Hot Chocolate	3.25
Whipped cream	+0.75
Oat Milk	+0.50

TEA

LEGENDS OF TEA	3.25
Earl Grey, English Breakfast, Rooibos, Green tea Sencha, White tea Jasmin	

FRESH MINT / GINGER TEA	3.75
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ECOTAPWATER

Still or sparkling, 350ml	2.25
Still or sparkling, 700ml	3.75

SOFT DRINKS

VARIOUS SOFT DRINKS

Fevertree Ginger ale	4.00
Fevertree Ginger beer	4.00
Fevertree Bitter Lemon	4.00

FEVERTREE TONIC

Indian, Mediterranean, Elderflower	4.00
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JUICES

Fresh Orange Juice	4.50
Schulp Apple or Pear Juice	4.50
Schulp Tomato Juice	4.50

FRESH LEMONADES

Choice of: Ice Tea, Berries, Blossom or Citrus.	3.75
<i>Still or sparkling water</i>	

STARTING
FROM
3.00

SWEET

STARTING FROM

4.50

Apple pie	4.50
Cheesecake	4.50
Cake of the week	4.75



Not 18? No alcohol.



WINE MENU

SPARKLING

CHAMPAGNE

COQUERET-BÉNARD

Brut Tradition- Premier Cru
City Champagne, Utrecht.
Soft bubble. 70%
Chardonnay 30% Pinot Noir.

69.95

CANALS NADAL

Gold edition Cava Xarel-lo
Brut Nature Reserve DOC
Penedès, Spanje.
Xarel-lo, ginger, solid.

45.00

CANALS NADAL

Cava Calderé Brut DOC
Penedès, Spanje.
Green apple, pear, blossom.

7.00 35.00

WHITE

BODEGA ALCEÑO

Talma Verdejo Vina Varietal
Jumilla, Spain.
Verdejo. flowers, exotic.

5.00 24.00

LES COLIMONTS

Viognier I.G.P. Pays d'Oc,
France.
Peach, flowers.

6.00 30.00

FINCA LA ZULEMA

Chardonnay D.O. Luján de
Cuyo, Argentina.
Pineapple, mango, banana.

6.25 31.25

VINICOLA TOMBACCO

Fioroso Pinot Grigio DOC Delle
Venezie, Italy.
Pinot Grigio. Pear, jasmine,
bitter almonds.

5.50 27.50

ROCCA MAURA CRU TRADITION BLANC A.O.C.

Lirac, France.
Blossom, vanilla.

7.50 37.50

PAGOS DEL REY

Blume Sauvignon Blanc D.O.
Rueda, Spain.
Sauvignon Blanc. Juicy
peaches, mango.

28.00

WEINGUT JOSEF FRITZ

Grüner Veltliner Sandstein
Wagram, Austria.
Green apple, white pepper.

39.00

ATLANTIS

Crizia Vermentino di Gallura
D.O.C.G. Superior, Italy.
Vermentino. Fresh,
pineapple.

38.00**RIOJA VEGA**

Collection Tempranillo
Blanco Barrica D.O.C.
Edición Limitada, Spain.
Tempranillo Blanco.
Caramel, wood.

46.50**ROSÉ****FAMILLE SUMEIRE**

Nautic Mediterranee IGP
Côté Mer Provence, France.
Peach, roses, lavender.

6.25 31.25**QUATRE SAISONS**

Cabernet Rose I.G.P. Pays
d'Oc France.
Cherries, green herbs.

5.25 26.25**RED****BODEGA**

Agronavarra
Jolaseta Tinto Tempranillo
D.O. Navarra, Spain.
Red fruit, spices.

5.00 25.00**FINCA LA ZULEMA**

Malbec D.O. Luján de Cuyo,
Argentina.
Malbec. Blueberry,
chocolate.

31.25**MAISON PASCAL
BOUCHARD**

Cuvée Louis Pinot Noir I.G.P.
Pays d'Oc, France.
Cherries, spices.

6.25 31.25**DUBERNY**

"MONTS DU ROI"
Merlot - Cabernet, Vins de
Pays d'Oc, France.
(Biological).
Fruit, herbs.

32.50**VALLE DE LA PUERTA**

Syrah Classico, Famatina
Valley, Argentina.
Blueberries, pepper.

6.50 32.50**RIOJA VEGA**

Crianza D.O.C.a Rioja Alta
Spain.
Tempranillo, Mazuelo,
Graciano. Cherries, vanilla.

38.00**BODEGAS ALCEÑO.**

Monastrell, Syrah, Jumilla
Spain.
Cinnamon, vanilla.

6.75 33.75**CA 'DE' ROCCHI**

Monterè Ripasso D.O.C. di
Valpolicella Superiore, Italy.
Corvina, Molinara,
Rondinella. Spices,
blackberries.

59.00