

LUNCH

SOUPS

with bread and garlic and herb butter

Pomodori tomato
pesto - croutons

9.5

Cauliflower
english mustard - cream - smoked almonds

9.5

Soup of the day
seasonal soup

10

BREAD

choice between
white or brown sourdough bread

Beetroot hummus
avocado cream - egg - pickled vegetables
chili oil

13

Goats cheese creme gratin
honey - nuts - mango chutney

12.5

Carpaccio
Parmesan - pine nuts - truffle mayonnaise
rocket

14

Caesar chicken
grilled chicken - bacon - little gem
Parmesan - caesar dressing

14

Smoked salmon
lemon mayonnaise - cucumber
pickled vegetables

14.5

SALADS

with bread and garlic and herb butter

Mozzarella
gemarineerde babytomaat - salsa verde
knoflookcroutons

18.5

Goats cheese creme gratin
mango chutney - crostini - nuts

18.5

Carpaccio
Parmesan - pine nuts - rocket
truffle mayonnaise

19

Smoked salmon
lemon mayonnaise - cucumber
pickled vegetables

19

HOT DISHES

Beef croquettes
sourdough bread - salad - mustard

14.5

Volendam shrimp croquettes
sourdough bread - salad - lemon mayonnaise

15.5

'Uitsmijter' Fried eggs on bread
3 eggs - choose from
ham, cheese and/or tomato

14

Hotdog 'De Zakkendrager' 16
jalapeño cheese dog - sauerkraut - tomato salsa
mustard mayonnaise - crispy onion
with fries 18.5

12 o'clock classic 16.5
beef croquette - filet Americain - egg salad
pomodori tomato soup - sourdough bread
choice of: milk - buttermilk - orange juice

12 o'clock seafood 18.5
shrimp croquette - smoked salmon - egg salad
pomodori tomato soup - sourdough bread
choice of: milk - buttermilk - orange juice

Chicken thigh satay 24
5-spice nasi - satay sauce - bean sprouts
point cabbage-mango salad - prawn crackers
crispy onion

Sea bass 27
herb crust - tomato risotto - chorizo chips
chorizo oil

Aubergine 25
slow cooked - couscous salad - crispy chili oil
roasted pepper - raita

ON THE SIDE

Fries 5.5
truffle mayonnaise

Green salad 4.5
mustard vinaigrette

DESSERTS

Basque orange cheesecake 11
orange segments - crumble - vanilla ice cream

Raspberry crème brûlée 10.5
filo cigarillo

Apple pie 6
whipped cream 6.5

Choice of tea or coffee 6.5
bonbons

BAR SNACKS

Smoked almonds 5

Marinated olives 5

Bitterballen 10
8 pcs. - mustard

Vlammetjes 10
8 pcs. - chilli sauce

Kaastengels 10
8 pcs. - chilli sauce

Spring rolls 10
8 pcs. - chili sauce

'Bittergarnituur'- mixed snacks 26
24 pcs. - bitterballen - vlammetjes - kaastengels
spring rolls - mustard - mayonnaise - chilli sauce

DINNER

Next to our menu we also serve daily specials.
Our team will inform you about them...

STARTERS

SOUPS

Pomodori tomato
pesto - croutons

Cauliflower
english mustard - cream - smoked almonds

Soup of the day
seasonal soup

VEGA

Beetroot hummus
vegan feta cream - roasted chickpeas
radish - paprika oil

Burrata mozzarella
marinated baby tomatoes - salsa verde
garlic croutons

Goat cheese cream gratin
mango chutney - crostini - almonds

FISH

Dutch shrimp croquettes
samphire - lemon mayonnaise

Tuna tartare
avocado cream - soy passionfruit dressing
herring roe - nori crisp

Grilled octopus
roasted pepper cream - chive oil - chimichurri
cucumber

MEAT

Quail Caesar salad
quail legs - little gem - bacon - Parmesan
Caesar dressing

Carpaccio
Parmesan - pine nuts - truffle mayonnaise - rocket

Porchetta tonnato
tuna sauce - sun-dried tomato - capers
balsamic syrup - virgin oil

SALADS

Burrata mozzarella
baby tomatoes - salsa verde - garlic croutons - rocket

Seafood
salmon - mussels - octopus - avocado cream
samphire - pickled vegetables

Caesar salad
little gem - grilled chicken - bacon - croutons
Parmesan - Caesar dressing

MAIN COURSES

VEGA

Aubergine 25
slow cooked - couscous salad - crispy chili oil
roasted pepper - raita

Celeriac steak 24.5
artichoke celeriac cream - artichoke - chive oil
preserved lemon risotto

Portobello 25
ricotta - basil - tomato risotto - salsa verde
smoked almond

FISH

Salmon 27.5
prawns - cockles - samphire - baby carrots
beurre blanc

Sea bass 27
herb crust - tomato risotto - chorizo chips - chorizo oil

Catch of the day 28
seasonal fish - herb mousseline - garden vegetables
mussels - bisque

MEAT

Lamb shoulder 27.5
Ras el hanout - couscous salad - roasted pepper
raita

Pork belly 27
sweet potato-red pepper cream - bimi
apple cider syrup - chorizo oil - chorizo crisp

Petite tender steak 28
grilled bimi - herb mousseline - smoked salt
green pepper sauce

Chicken thigh Satay 24
5-spice nasi - satay sauce - bean sprouts
pointed cabbage mango salad - prawn crackers
crispy onion

ON THE SIDE

Baby potatoes 5
oven roasted - lemon - parsley

Fries 5.5
truffle mayonnaise

Green salad 4.5
mustard vinaigrette

DESSERTS

Basque orange cheesecake 11
orange segments - crumble - vanilla ice cream

Raspberry crème brûlée 10.5
filo cigarillo

Caramelised banana 11
dark chocolate crumble - banana cream
chocolate ice cream - caramel

Mango coconut panna cotta 10.5
passionfruit gel - fresh mango - crispy noodles
coconut ice cream

Dessert of the day 11