



BREAKFAST

Granola with yogurt, roasted nuts and seeds	4,50
Toast and Avocado with smoked salmon, cured ham or tomato & mozzarella	7,50
Egg Benedict with brioche, bacon and hollandaise (until noon)	7,00
Scrambled Eggs with truffle, smoked salmon or bacon (until noon)	7,00

SANDWICHES

Chefs Special	7,50
Steak Tartare with capers mayonnaise and egg yolk	7,50
Fennel Salami with tomato cream cheese	7,50
Vitello Tonato with tuna mayonnaise	7,50
Smoked Salmon with pickled cucumber and crème fraîche	8,50
Matured Cheese with mustard mayonnaise and cucumber	6,50
Two Croquettes on bread	6,50
Homemade Meatball with mustard mayonnaise	6,50

GRATINATED SANDWICHES

Bacon with onion en taleggio	7,00
Tuna Salad with jalapeño and cheddar	7,50
Grilled Zucchini with pesto, tomato and mozzarella	7,00

SALADS

Vitello Tonato Salad slowly cooked veal with tuna dressing	14,50
Skate Salad With pickled fennel, sea lavender and citrus dressing	16,00
Roasted Pepper Salad with grilled zucchini, mozzarella and pesto dressing	14,50

SOUP

Soup of the day	5,50
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PASTA

Fennel Salami with antiboise	12,50
Cockles with chilli pepper and garlic	12,50
Grilled Zucchini with roasted peppers	12,50

STARTERS

Steak Tartare with caper mayonnaise, egg yolk and herb salad	8,00
Pork Belly with prawns, aioli and shellfish sauce	12,00
Confit Haddock with beetroot, granny smith and radish	9,00
Crab Cakes with miso mayonnaise and Oriental salad	12,50
Tomato Polenta with roasted eggplant, zucchini and basil	8,00

MAIN COURSES

Grilled Flank Steak served with seasonal vegetables and garlic jus	19,00
Lamb Rump with a pistachio & basil crust and thyme jus	18,50
Guinea Fowl served with lardo, seasonal vegetables and mace jus	19,00
Skate panfried, served with cockles and antiboise	19,50
Gnocchi with seasonal vegetables, beurre noisette and sage	17,00
White Asparagus Hollandaise sea lavender, potato, boiled egg and hollandaise	16,00
White Asparagus Ham sea lavender, potato, boiled egg, hollandaise and ham	16,50
White Asparagus Grilled Sea Bream sea lavender, potato, boiled egg, hollandaise and sea bream	21,50
Cheeseburger with bacon mayonnaise, onion compote, tomato and pickles	15,00
Vegaburger made of chick peas, with tzatziki, tomato and cucumber	15,00

ZOET

Chocolatefudge with chocolate mousse and white chocolate ice cream	8,50
Marinated Strawberries with sabayon and vanilla ice cream	7,50
Frangipane with blood orange and blood orange sorbet	7,50
A selection of Cakes from Urban Bakery	4,50



BARBITES

Chickenwings 6 pcs	6,00
Spring Rolls with duck, 3 pcs	6,50
Mini spring Rolls cream cheese, pecans and tomato , 6 pcs	6,50
Calamari with aioli	7,50
Oyster with lemon, apiece	3,50
Oyster with crushed gin-tonic ice, apiece	3,75
Bread and spreads	4,50
Fries with mayonnaise	3,50
Bitterballen Dutch deep-fried meatballs, 6 pcs	6,50
Bittergarnituur assortment of deep-fried snacks, 12 pcs	12,50
Charcuterie platter with pickles and piccalilly	9,50 / 14,25 / 19,00
Cheese platter with nut bread and olive-orange tapenade	9,50 / 14,25 / 19,00
Combi platter cheese & charcuterie	19,00 / 28,50 / 38,00

Breakfast and sandwiches can be ordered until 5 PM



WARM DRINKS

Coffee by Man Met Bril	2,30
Espresso	2,30
Cappuccino	2,70
Flat white	3,30
Latte	3,00
Extra shot	1,00

Tea van Theemaas sencha / yunnan / oolong / huppe	2,30
Fresh mint tea	2,70
Hot chocolate	2,70

WITH YOUR COFFEE

A selection of Cakes from Urban Bakery	4,50
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SODAS

Pepsi Cola	2,50
Pepsi Max	2,50
Simply Cola by Red Bull	3,00
Ginger Ale	2,50
Lipton Ice Tea	2,50
Lipton Ice Tea Green	2,50
Seven-Up	2,50
San Pellegrino Aranciata Rossa.	2,80
San Pellegrino Limonata.	2,80
Loopuyt Tonic	3,00
Red Bull	4,00

Luscombe Cool Gingerbeer (33cl)	4,00
Cucumis Komkommer (33cl)	3,75
Cucumis Lavendel (33cl).	3,75
John Lemon Rabarber (33cl)	3,75
John Lemon Zwarte Bes (33cl)	3,75

WATER, DAIRY & JUICES

Sourcy Sparkling / Non Sparkling	2,50
Sourcy Sparkling / Non Sparkling (75cl)	5,00
Chocolate Milk.	2,50
Milk	2,00
Buttermilk	2,00
Buttermilk-Jus d'orange in the mix	3,50
Big Tom Tomatensap.	3,50
Fresh Juice by Juicy Juice	
orange / apple / beetroot / carrot	2,80/4,80
Homemade Iced Tea green / red	3,50

WINE

WHITE

Macabeo Fruity and mildly dry Spain	3,90 / 21,00
Sauvignon Blanc Crisp with a little acidity France	3,90 / 21,00
Pinot Grigio Light and fresh Italy	4,40 / 24,00
Chardonnay Round, hint of apple and vanilla United States	5,30 / 29,00
Riesling Rich, fresh and exotic Australia	36,00
Chardonnay Full-bodied, round and aromatic France	45,00

RED

Grenache Fruity, easy and round France	3,90 / 21,00
Cabernet Sauvignon Fruity and aromatic France	3,90 / 21,00
Tempranillo Reserva Full-bodied, hint of wood, Rioja Spain	4,60 / 25,00
Pinot Noir Crisp and aromatic, hints of red fruit France	5,40 / 29,50
Syrah Dark, spiced and full of flavor South Afrika	34,50
Merlot Mild, dark fruits, soft tannins United States	37,50

ROSE

Grenache / Cinsault Crisp, mildly dry with lots of red fruits France	3,90 / 21,00
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SPARKLING

Cava Fruity and fresh, organic Spain	5,50 / 30,00
Stassen Cidre Brut or Cuvee Rosé Belgium	15,00
Champagne Taittinger Brut Reserve France	65,00

BEER

DRAFTS

Heineken	2,30 / 2,70 / 5,20
Brand.	2,40 / 2,80 , 5,30
Edelweiss	4,00 / 6,50
Affligem Blond	4,00
Westmalle Dubbel.	4,00
Weekly Special	variable
Weekly Special by Jopen	variable

PILSENER

Brand Up	3,25
Jever	3,50
Vedett Extra Blond	4,00

MALT

Heineken 0,0%	2,50
Paulaner Hefe Weiss Alkohol Frei (<0,5%)	3,50
Brewdog Nanny State (<0,5%)	4,50

BLOND

Witkap Stimulo	5,00
Kompaan 20	4,75
Barbar	5,00
La Chouffe	4,50
Hapkin	4,50

WEIZEN | WHITE

Jopen Malle Babbe.	4,50
Paulaner Hefe (50cl)	6,50
IJwit	5,00
Kompaan Badgast.	6,00
Wieckse Witte	3,00

TRIPEL

Oedipus Thai Thai	5,50
Zeezuiper	5,00
Tripel Karmeliet	5,50
Affligem Tripel	4,50

DARK

Affligem Dubbel	4,50
St. Bernardus Abt 12	7,50

IPA | SAISON

Brand IPA	4,25
't IJ IPA	5,25
Jopen Mooie Nel	5,00
Kaf & Koren Tropicana	4,75
Brewdog Vagabond APA (glutenvrij)	6,00
Lagunitas Little Sumpin' Sumpin'	5,50
Kaf & Koren C'est Zon	4,75
Oedipus Mannenliefde	6,00

TRAPPIST

Orval	5,50
Rocheport 6°.	5,00
Rocheport 8°.	6,00
Rocheport 10°	7,50
Westmalle Tripel	5,00
Zundert	6,50

AMBER

De Koninck	4,00
Newcastle Brown Ale.	3,75
Pauwel Kwak	5,75

FRUIT | FLAVOURED

Amstel Radler 2.0	3,00
Mort Subite Kriek	3,75
Liefmans.	3,75
Desperados	4,50

CIDERS

Blind Pig Whiskey, Honey & Apple	5,50
Blind Pig Bourbon & Blueberry.	5,50
Apple Bandits Cider	4,50
Apple Bandits Juicy Pear.	4,50
Magners	4,75
Bulmers Original Cider (56,8cl).	7,50
Stassen Cidre Brut (75 cl)	15,00
Stassen Cidre Cuvee Rosé (75 cl)	15,00

LIQUOR

Bombay Sapphire	5,00
Bombay Sapphire East	6,00
Bobby's Gin	5,50
Hendrick's Gin	7,00
Loopuyt Gin	6,50

42 Below Vodka	5,00
Grey Goose	7,50

Bacardi Carta Blanca	4,50
Bacardi Oakheart	4,50
Bacardi Oro	4,80
Bacardi 8 años	6,50

La Malinche Tequila	5,00
Del Maguey Santo Domingo Albarradas Mezcal	6,50

Dewars White Label	5,00
Dewars 12	6,00
Jameson	5,00
Coal Ila	8,00
Balvenie Doublewood	7,50
Dalwhinnie	8,00
Talisker	7,50
Auchentoshan 12	7,00
Jack Daniels.	5,00
Maker's Mark	6,50

Baron Otard Cognac VSOP	7,50
Chateau du Brueil Calvados XO	7,50
Rooster & Wolf Fine Brandy.	6,50
Grappa Cocchi	5,00

Ketel 1 Jenever	3,50
Bobby's Jenever	5,50

Dow's Port Ruby	4,50
Dow's Late Bottled Vintage	5,50
Valdespino El Candado PX Sherry.	5,50
Martini Bianco	4,00
Campari	4,50

Assortment of liqueurs	4,50
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