

# BREAKFAST

until 17:00

<b>EGG BENEDICT</b> <i>with brioche, bacon and hollandaise (until noon)</i>	7,00
<b>SCRAMBLED EGGS</b> <i>with truffle, smoked salmon or bacon (until noon)</i>	7,00
<b>GRANOLA</b> <i>with yoghurt, roasted nuts and seeds</i>	4,50
<b>TOAST AND AVOCADO</b> <i>with a choice of salmon, cured ham or tomato &amp; mozzarella</i>	8,50

# SANDWICHES

until 17:00

<b>CHEF'S SPECIAL</b>	7,50
<b>STEAK TARTARE</b> <i>with capers, mayonnaise and egg yolk</i>	7,50
<b>CRAB SALAD</b> <i>with potato and granny smith apple</i>	7,50
<b>SMOKED SALMON</b> <i>with sweet and sour fennel and tarragon mayonnaise</i>	8,50
<b>ROAST BEEF</b> <i>with truffle mayonnaise and baconsalt</i>	7,50
<b>MANCHEGO</b> <i>with fig compote</i>	7,50
<b>CLUB SANDWICH</b> <i>with smoked chicken, avocado mayonnaise, cheese and bacon</i>	8,50
<b>TWO CROQUETTES ON BREAD</b>	6,50
<b>HOMEMADE MEATBALL</b> <i>with mustard mayonnaise, pickles and piccalilly</i>	6,50

# GRATINATED SANDWICHES

until 17:00

<b>CHORIZO</b> <i>with tomato salsa and manchego</i>	7,50
<b>TUNA SALAD</b> <i>with jalapeno pepper and cheddar</i>	7,50
<b>GRILLED ZUCCHINI</b> <i>with sundried tomatoes, pesto and mozzarella</i>	7,50

# SALADS

<b>CAESAR SALAD</b> <i>with smoked chicken and anchovy dressing</i>	14,50
<b>SALAD WITH CEVICHE FROM MACKAREL</b> <i>with sweet and sour fennel, granny smith and lemon dressing</i>	14,50
<b>SPRING SALAD</b> <i>with asparagus, green vegetables and a dressing of savory and honey</i>	14,50

# SOUP

<b>SOUP OF THE DAY</b>	5,50
<b>BOUILLABAISE</b> <i>met gamba, catch of the day and rouille</i>	16,50

# PASTA

<b>SALAMINO</b> <i>with ratatouille and a tomato-eggplant sauce</i>	13,50
<b>COCKLES</b> <i>with red pepper and garlic</i>	12,50
<b>RATATOUILLE</b> <i>met thyme and a tomato-eggplant sauce</i>	11,50

# STARTERS

<b>STEAK TARTARE</b> <i>with caper mayonnaise, egg yolk and herb salad</i>	10,50
<b>HOMEMADE PATE</b> <i>with a fig compote</i>	10,00
<b>SLOW ROASTED PORKBELLY</b> <i>with gamba, shellfish sauce and aioli</i>	12,50
<b>CEVICHE OF MACKEREL</b> <i>with sweet and sour fennel and avocado</i>	11,00
<b>CARROT-WALNUTCAKE</b> <i>with goatcheese and orange marmelade</i>	10,00

# MAIN DISHES

<b>BEEFRUMP</b> <i>with seasonal vegetables and a jus of bayleaf</i>	21,00
<b>LAMSRUMP</b> <i>with a crust of pistachios and basil, seasonal vegetables and a just of thyme</i>	22,00
<b>TROUT</b> <i>with a sauce of crayfish and seasonal vegetables</i>	20,00
<b>CATCH OF THE DAY</b>	DAILY PRICE
<b>CHEESEBURGER</b> <i>with barbequesauce, bacon and jalapenos</i>	15,00
<b>VEGGIEBURGER</b> <i>from chickpeas with tzatziki and tomato</i>	15,00
<b>PEARL BARLEY</b> <i>with roasted pepper, egg yolk and hollandaise</i>	17,50

# DESSERT

<b>CHOCOLATE</b> <i>pure ganache, milk chocolate fudge, white chocolate mousse and Straciatella ice cream</i>	8,50
<b>CITRUS PANNA COTTA</b> <i>with grapefruit, lemon curd and yoghurt-lime ice cream</i>	7,50
<b>VANILLE CRÈME BRÛLÉE</b> <i>with vanilla ice cream</i>	7,50

# WEENA

# BARBITES

<b>CHICKENWINGS</b> <i>6 piecies</i>	6,00
<b>SPRING ROLLS</b> <i>with duck, 3 pieces</i>	6,50
<b>MINI SPRING ROLLS</b> <i>cream cheese, pecans and tomato, 6 pieces</i>	6,50
<b>CALAMARI</b> <i>with aioli</i>	7,50
<b>OYSTER</b> <i>with lemon, a piece</i>	3,50
<b>OYSTER</b> <i>with crushed gin-tonic ice, a piece</i>	3,75
<b>BREAD</b> <i>and spreads</i>	4,50
<b>FRIES</b> <i>with mayonnaise</i>	3,50
<b>BITTERBALLEN</b> <i>Dutch deep-fried meatballs, 6 pieces</i>	6,50
<b>BITTERGARNITUUR</b> <i>assortment of deep-fried snack, 12 pieces</i>	12,50
<b>CHARCUTERIE</b> <i>with pickles and piccalilly</i>	9,50 / 14,25 / 19,50
<b>CHEESE PLATTER</b> <i>with nut bread and quince compôte</i>	9,50 / 14,25 / 19,50
<b>COMBI PLATTER</b> <i>cheese &amp; charcuterie</i>	19,00 / 28,50 / 38,00

## WARM DRINKS

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

Tea by Theemaas	2,30
<i>Green, Black, Oolong en Herbal</i>	
Fresh mint tea	2,70
Fresh ginger orange tea	2,70
Hot chocolate	2,70

## WITH YOUR COFFEE

A selection of cakes from Urban Bakery 4,50

## SODAS

Pepsi Cola	2,50
Pepsi Max	2,50
Caleb's Kola (33cl)	3,50
Ginger Ale	2,50
Rivella Light	2,50
Lipton Ice Tea	2,50
Seven-Up	2,50
San Pellegrino Aranciata Rossa	2,80
San Pellegrino Limonata	2,80
Fever Tree Tonic	3,00
Red Bull	4,00

Luscombe Cool Gingerbeer (33cl)	4,00
Cucumis Komkommer (33cl)	3,75
Cucumis Lavendel (33cl)	3,75
No Lemon Rhubarb (33cl)	3,75
No Lemon Black Currant (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	2,50
Big Tom Tomatensap	3,50
Homemade Iced Green Tea	3,50
Fresh Juice by Juicy Juice	2,80 / 4,80
<i>orange / apple / beetroot-raspberry / juice of the day</i>	

## BEER

<b>DRAFTS</b>	Ask us about our weekly specials!
Heineken • 5% NL	2,40 / 2,80 / 5,60
Brand • 5% NL	2,40 / 2,80 / 5,60
Edelweiss • 5,3% AT	4,00 / 6,50
Affligem Blond • 6,8% BE	4,00
Weekly special by Jopen • NL, Haarlem	variable

## PILSENER

Brand Unfiltered • 5,2% NL	3,25
Budweiser Budvar • 5% CZ	4,00
Sol • 4,5% MX	5,50

## MALT

Heineken • 0,0% NL	2,50
Brewdog Nanny State • <0,5% UK	4,00
Paulaner Hefe Weiss Alcohol Frei • <0,5% DE	5,50

## BLOND • PALE ALE

Maallust (De weldoener) Blond • 6,7 % Drenthe	6,25
Brewdog Vagabond APA (glutenvrij) • 4,5%	6,00
La Chouffe • 8% BE	4,50
Witkap Stimulo • 6% BE	5,00
Jopen Hoppenbier • 6,8 % Haarlem	6,50
Schelde brouwerij Lamme Goedzak	5,25
• 7% Bergen op zoom/Hoogstraten	
Bloesem Blond Gebrouwen door vrouwen	6,25
• 6,2% Amsterdam	
't IJ Flink • 4,7% Amsterdam	6,00

## TRIPEL

Affligem Tripel • 9% BE	4,50
Tripel Karmeliet • 8,4% BE	5,50
Maallust (Zware Jongen) Tripel • 8,7% Drenthe	6,25

## DARK • AMBER

Affligem Dubbel • 6,8% BE	4,50
Dupont Biere de miel • 8% BE	6,00
Brouwerij Noordt / Man Met Bril • Dubbel - Koffie Bier • 7% Rotterdam	7,00
De Koninck • 5,2% BE	4,00
Newcastle Brown Ale • 4,7% UK	3,75

## WEIZEN • WHITE

Jopen Adriaan Wit • 5% Haarlem	5,75
Texels Skuumkoppe • 6% NL, Texel	4,75
Paulaner Hefe (50cl) • 5,5% DE	6,50
Two Chefs White Mamba • 5% Amsterdam	7,50
Wieckse Witte • 5% NL, Den Bosch	3,00

## IPA

Brand IPA • 7% NL	4,25
Het Uiltje Bird of Prey • 5,8% Haarlem	7,00
Kaf & Koren Alpha • 6,5% Rotterdam	6,00
Lagunitas Little Sumpin' Sumpin' • 7,5% VS	6,50
't IJ IPA • 7% Amsterdam	6,25

## SAISON • SESSION

Kees Session • 3,5% NL, Middelburg	6,25
Oedipus Manneliefde • 6% Amsterdam	6,25
Oersoep Blanco (White Saison) • 5% Nijmegen	6,25
Tank 7 • 8,5 % Kansas USA	7,00

## TRAPPIST

Orval • 6,2% BE	5,50
Westmalle Dubbel • 7% BE	4,75
Westmalle Tripel • 9,5% BE	5,25

## FRUIT • FLAVOURED

Amstel Radler • 2% NL	3,00
Liefmans • 3,8% BE	3,75
Mort Subite Kriek • 4% BE	3,75

## LIQUOR

5,00 Bombay Sapphire	5,00 Dewars White Label
5,50 Bobby's Gin	6,00 Dewars 12
7,00 Hendrick's Gin	5,00 Jameson
6,50 Loopuyt Gin	8,00 Coal Ila
	7,50 Balvenie Doublewood
5,00 42 Below Vodka	8,00 Dalwhinnie
7,50 Grey Goose	7,50 Talisker
	5,00 Jack Daniels
4,50 Bacardi Carta Blanca	6,50 Maker's Mark
4,50 Bacardi Oakheart	
4,80 Bacardi Oro	3,50 Ketel 1 Jenever
6,50 Bacardi 8 años	5,50 Bobby's Jenever
4,00 Sauza Silver Tequila	4,50 Dow's Port Ruby
6,50 Del Maguey Santo Domingo	5,50 Dow's Late Bottled Vintage
Albarradas Mezcal	5,50 Valdespino El Candado PX
	Sherry
7,50 Baron Otard Cognac VSOP	4,00 Martini Bianco
7,50 Boulevard Calvados XO	4,50 Campari
6,50 Rooster & Wolf Fine Brandy	
5,00 Grappa Cocchi	4,50 Assortment of liqueurs

## WINE

Macabeo   Vino Embeleso Blanco	3,90 / 21,00
<i>Utiel Requena   Spain</i>	
Sauvignon Blanc   La Tulipe	3,90 / 21,00
<i>Languedoc   France</i>	
Pinot Grigio   Pasqua Collezioni	4,40 / 24,00
<i>Veneto   Italy</i>	
Chardonnay   Beringer	5,30 / 29,00
<i>Californië   United States</i>	
Riesling   Penfolds Koonunga Hill	36,00
<i>South Australia   Australia</i>	
Chardonnay   Bouchard Saint Véran	45,00
<i>Bourgogne   France</i>	

Merlot   Monterre	3,90 / 21,00
<i>Languedoc   France</i>	
Cabernet Sauvignon   Ilja Gort	3,90 / 21,00
<i>Languedoc   France</i>	
Tempranillo   Gandia Verema Rioja Crianza	4,60 / 25,00
<i>Rioja   Spain</i>	
Pinot Noir   Laroche la Chevalière	5,40 / 29,50
<i>Languedoc   France</i>	
Syrah   Lomond	34,50
<i>Cape Agulhas   South Africa</i>	
Merlot   Beringer Founders Estate	37,50
<i>Californië   United States</i>	

Grenache / Cinsault   Héritage Du Baron Louis	3,90 / 21,00
<i>Languedoc   France</i>	

Cava   Ganida Hoya de Cadenas	5,50 / 30,00
<i>Utiel Requena   Spain</i>	
Stassen Cidre	15,00
<i>Aubel   Belgium   Brut of Cuvee Rosé</i>	
Champagne   Taittinger Brut Reserve	65,00
<i>Reims   France</i>	