



BREAKFAST

Egg Benedict with brioche, bacon and hollandaise (until noon)	7,00
Scrambled Eggs with truffle, smoked salmon or bacon (until noon)	7,00
Granola with yogurt, roasted nuts and seeds	4,50
Toast and Avocado with salmon, cured ham or tomato & mozzarella	8,50

SANDWICHES

Chefs Special	7,50
Steak Tartare with capers mayonnaise and egg yolk	7,50
Gravad Lax with horseradish cream	7,50
Pastrami with truffle mayonnaise	7,50
Brie with walnuts and honey	7,50
Club Sandwich chicken, avocado mayonnaise, bacon	8,50
Two Croquettes on bread	6,50
Homemade Meatball with mustard mayonnaise	6,50

GRATINATED SANDWICHES

Chorizo with brie en honey	7,00
Tuna Salad with jalapeño and cheddar	7,50
Marinated mushrooms with pecorino and truffle	7,00

SALADS

Smoked Duck Breast Salad with figs and chestnut	16,50
Caesar Salad with smoked chicken and anchovy dressing	14,50
Seasonal Salad with grilled zucchini, mozzarella and pesto dressing	14,50

SOUP

Soup of the day	5,50
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PASTA

Beefstew	12,50
Cockles with chilli pepper and garlic	12,50
Funghi with pecorino and truffle sauce	12,50

STARTERS

Steak Tartare with caper mayonnaise, egg yolk and herb salad	10,00
Smoked Duck Breast with poched fig and roasted chestnut	12,00
Gravad Lax with horseradish	9,00
Coquilles with blood sausage and apple	12,50
Mushroom Polenta with salsify and watercress	9,00

MAIN COURSES

Entrecôte served with seasonal vegetables and thyme jus	22,00
Venison with seasonal vegetables, blood sausage and port jus	22,00
Braised Veal with seasonal vegetables and jus	22,00
Codfish served with cockles and hollandaise sauce	20,00
Catch of the day	variable
Gnocchi with pumpkin, parsnip and sauce of Jeruzalem artichoke	18,00
Cheeseburger with barbecue sauce, bacon and jalapeño	15,00
Vegaburger made of chick peas, with tzatziki and tomato	15,00

SWEETS

Coconut Crème Brûlée with mango ice cream	8,50
Poached Pear with sabayon, orange zest and Dutch syrup waffle ice cream	7,50
Blondie with caramel, pistachio and pecan ice cream	8,50
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 / 19,50
Cheese platter with nut bread and quince compôte	9,50 / 14,25 / 19,50
Combi platter cheese & charcuterie	19,00 / 28,50 / 38,00

Breakfast and sandwiches can be ordered until 5 PM



WINE

WHITE

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

RED

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

ROSE

Grenache / Cinsault Héritage Du Baron Louis Languedoc France	3,90 / 21,00
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SPARKLING	
Cava Ganida Hoya de Cadenas Utiel Requena Spain	5,50 / 30,00
Stassen Cidre Aubel Belgium Brut or Cuvee Rosé	15,00
Champagne Taittinger Brut Reserve Reims France	65,00

BEER

DRAFTS

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
Ask us about our weekly specials!	variable

PILSENER

Brand Up – 5,5% 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	4,50
Paulaner Hefe Weiss Alkohol Frei – <0,5% DE	3,50

BLOND

BaxBier Kon Minder – 5,1% NL, Groningen	6,00
Brewdog Vagabond APA (glutenvrij) – 4,5% UK	6,00
Delirium Tremens – 8,5% BE	6,00
La Chouffe – 8% BE	4,50
Witkap Stimulo – 6% BE	5,00

TRIPLE

Affligem Tripel – 9% BE	4,50
Noordt Tripel – 7,5% NL, Rotterdam	6,50
Tripel Karmeliet – 8,4% BE	5,50
Scheldebrouwerij Zeezuiper – 8% NL/BE	5,00

DARK

Affligem Dubbel – 6,8% BE	4,50
Kompaan 39 Bloedbroeder – 9,1% NL, Den Haag	7,00
Noordt Black IPA – 7% NL, Rotterdam	7,00

WEIZEN | WHITE

Oersoep Havana Berliner Weisse – 3,5% NL, Nijmegen	7,25
Texels Skuumkoppe – 6% NL, Texel	4,75
Paulaner Hefe (50cl) – 5,5% DE	6,50
Gebrouwen door Vrouwen Gin Weizen – 6% NL, Amsterdam	6,25
't IJ IJwit – 6,5% NL, Amsterdam	5,40
Wieckse Witte – 5% NL, Den Bosch	3,00

IPA

Brand IPA – 7% NL	4,25
Jopen Mooie Nel – 6,5% NL, Haarlem	5,00
Kaf & Koren Tropicana – 5,5% NL, Rotterdam	6,00
Lagunitas Little Sumpin' Sumpin' – 7,5% VS	6,50
Oersoep incredible puppy awesomeness – 6% NL, Nijmegen	7,50
St. Christoffel Weizen IPA 6,5% NL, Breda	6,00

SAISON

Kaf & Koren C'est Zon – 7,5% NL, Rotterdam	6,00
Kompaan Thierry Sauvage – 4,8% NL, Den Haag	6,00
Dupont Saison (25cl) – 6,5% BE	4,75

SESSION

Kees Session – 3,5% NL, Middelburg	6,25
Oersoep the Hopfather – 4,9% NL, Nijmegen	7,00

AMBER

De Koninck – 5,2% BE	4,00
Maximus Brutus – 6% NL, Utrecht	6,00
Newcastle Brown Ale – 4,7% UK	3,75

TRAPPIST

Orval – 6,2% BE	5,50
Westmalle Dubbel – 7% BE	4,75
Westmalle Tripel – 9,5% BE	5,25
Zundert – 8% NL, Zundert	6,50

FRUIT | FLAVOURED

Amstel Radler – 2% NL	3,00
Desperados – 5,9% FR	4,50
Liefmans – 3,8% BE	3,75
Mort Subite Kriek – 4% BE	3,75

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
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
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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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 by Theemaas sencha / yunnan / oolong / huppe	2,30
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
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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
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 Cucumber (33cl)	3,75
Cucumis Lavender (33cl)	3,75
John Lemon Rhubarb (33cl)	3,75
John 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	3,50
Big Tom Tomatosap	3,50
Homemade Iced Tea green / red	3,50
Fresh Juice by Juicy Juice	
orange / apple / beetroot-raspberry / juice of the day	2,80/4,80