

Breakfast

from 09:00 till 12:00

Lunch

from 12:00 till 16.00

Bites

from 12:00

Early dinner

from 12:00

Sweets

Drinks



Breakfast

from 09:00 till 12:00

Croissant or lightly roasted bread | *white or brown* | 2,50

Nutella or Jam +1,-

Honey +1,50

Cheese (*Old Dutch Cheese or Ricotta*) +2,50

Grilled vegetables +2,50

Cured ham +2,50

Serrano ham +2,50

Smoked salmon spread +3,50

Fried eggs or omelet | *two eggs* | with lightly roasted bread 7,-

Choice of

Cheese, ham, bacon and grilled vegetables

Biological farmers yogurt from Weerribben 7,-

Dried and fresh fruits of the season, roasted nuts, seeds and clover honey

The dishes are freshly made by our kitchen.

Do you have any food allergies? Let us know.



Lunch

from 12:00 till 16.00

SOUPS

- ⌄ **Roasted tomato soup** with paprika, basil oil and olive crumbles 6,-
Varying soup of the season

SANDWICHES

| lightly roasted brown or white bread |

- ⌄ **Old cheese of the brand Reypenaer VSOP | 2 years old |** with savora mayonnaise and Amsterdam pickle 7,-
BBQ beef with cheddar & mozzarella and jalapenos mayonnaise 8,-
Tuna melt with wasabi mayonnaise 7,-
- ⌄ **Grilled vegetables** with smoked paprika mayonnaise 7,-
Croquettes of the brand Holtkamp, choice of veal, cheese or shrimp croquettes starting at 8,-
Smoked salmon spread with Granny Smith en puffed wild rice 9,-
- ⌄ **Forest mushrooms** with walnut and parsley puree 9,-

SALADS

| with ciabatta crostinis |

- ⌄ **Grilled vegetables** with buffalo ricotta 10,-
- ⌄ **Forest mushrooms** with walnut, Parmesan cheese and puffed cherry tomatoes 14,-
Slow cooked salmon with sweet en sour cucumber and apple 14,-



Our vegetarian dishes are also available as a vegan version.
We have vegan mayonnaise available from Mayoneur.

The dishes are freshly made by our kitchen.
Do you have any food allergies? Let us know.

Bites

from 12:00

- ☛ **Grilled breadplatter** with paprika aioli, parsley puree and farmers butter 5,50

Gamba's in herb oil with spring onions, garlic and Spanish pepper with grilled bread 14,-

Cold snack board | 2 people |

Dried ham, fuet sausage, chorizo, Manchego cheese, grilled vegetables and olives 16,-

Hot snack board | 2 people |

Dutch beefstew bitterballs, chickpea bitterballs, cheese sticks and yakitori skewers 15,-

Hot & cold snack board | 2 people |

Dried ham, fuet sausage, chorizo, Manchego cheese, grilled vegetables, olives, Dutch beefstew bitterballs, chickpea bitterballs, cheese sticks and yakitori skewers 16,-

- ☛ **Vega snackboard** | 2 people |

Chickpea bitterballs, cheese sticks, olives, mushroom bruschetta, grilled vegetables, Manchego cheese 16,-

Snacks 8,-

Dutch bitterballs - 8 pieces

- ☛ Chickpea bitterballs - 8 pieces

- ☛ Cheese sticks - 9 pieces

Yakitori skewers - 8 pieces

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Early dinner

from 12:00

WARM

Slow cooked chicken thighs with sweet & sour vegetables, spicy peanut or soya sauce and fresh fries 15,-

- ⊕ Chickpea burger with tomato salsa, marinated red cabbage, yogurt dressing and fresh fries 15,-

Scottish Angus burger with roasted tomato, tempura onion rings, BBQ-saus and fresh fries 15,-

Gamba's in herb oil with spring onions, garlic and Spanish pepper with grilled bread 14,-

SALADS

|with ciabatta crostinis|

- ⊕ Grilled vegetables with buffalo ricotta 10,-
- ⊕ Forest mushrooms with walnut, Parmesan cheese and roasted cherry tomatoes 14,-
- Slow cooked salmon with sweet en sour cucumber and apple 14,-

Available
at 16:00 our
ART MENU

SOUPS

- ⊕ Roasted tomato soup with paprika, basil oil and an olive crumbles 6,-
- Varying soup of the season



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Sweets

CAKES AND COOKIES

Apple pie 4,50

Banana bread 3,-

Varying selection of cakes and cookies, see the cake display or ask your waiter

HOMEMADE SWEETS

Can't make a selection? You can have all treats together for 5,-

Chocolate chip cookies 1,50

Brownies 1,50

Butter cakes 1,50

"Kokosmakroontje" | dutch cookie made of coconut shavings | 1,50



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Drinks

HOT

Espresso | Coffee | Espresso Macchiato | Cortado 2,80

Double Espresso 3,80

Flat white 4,-

Cappuccino | Latte 2,90

Latte Macchiato 3,10

Hot chocolate milk 3,-

Additions

Oatly oat milk +0,20

Whipped cream +0,50

Caramel | Hazelnut | Vanilla syrup +0,20

Extra shot Espresso/Coffee +1,-

Specials

Irish Coffee | Baileys or Whiskey | 7,50

Italian Coffee | Amaretto | 7,50

Tea 2,80

Jasmin | Green | Earl grey | Camomille | Lemon verbena | Black | Rooibos

Fresh tea

Mint | Ginger 3,-

Ginger & Mint | Ginger & Tumeric 3,20

Chai latte 3,20



Drinks

COLD

Mineral water 0,25 ltr / 0,50 ltr 2,70 / 4,50

Coca Cola | Sprite | Fanta 2,90

Ice Tea Sparkling | Green 2,90

Tonic | Bitter Lemon | Ginger Ale | Tomato juice 2,90

Coconut Water 2,50

Apple juice | Pear juice 2,90

Ginger beer 4,-

Soof lemonade 3,50

Choose from

Lemon-mint-apple

Rose-cardemom-pear-apple

Fresh homemade Ice Tea 3,50

Fresh smoothies

Red Smoothie 6,50

Forest fruits, orange juice, banana and yogurt

Green Smoothie 6,50

Spinach, mango, banana and coconut water

Fresh juices

Orange juice 4,-

Carrot, Apple and Ginger 5,-



Drinks

BEER

Draft beer

Choice of small or large

Jupiler Pilsener 3,- / 5,80
bitter sweet pils with a fresh character 5.2%

Leffe blond 4,50 / 8,80
authentic blond abbey beer 6.6%

Leffe Brown 4,50 / 8,80
authentic abbey beer, light bitterness with aromas of roasted malts 6.5%

Tripel Karmeliet 4,80 / 9,50
World famous tripel full of fine aromas 8.4%

Bottle

Local Amsterdam brewed beer from Brouwerij 't IJ

Ijwit 4,50
refreshing white beer with coriander and lemon 6.5%

IPA 4,80
blond beer with lots of hop, fruity and bitter 7.0%

Zatte 4,80
golden yellow beer with flavours of fresh fruit, slightly grainy 8.0%



Kriek boon 4,-
Fresh and fruity beer, made with sour cherry's 4.0%

Hertog Jan 0.0% 3,-
refreshing quencher with the characteristic beer flavour

Leffe blond 0.0% 4,-
first abby beer without alcohol, however it's still true to quality and authenticity



Drinks

WINE, PROSECCO & MORE

● White wines

Rueda, Spanje • Palacio De Vivero Verdejo

An exuberantly smelling wine. Juicy with rich undertones of stone fruit and citrus, with the aftertaste of a soft, crispy touch. glass 4,80 / bottle 21,50

Marlborough, New Zealand • Sauvignon blanc, Awatere

A fragrant wine made of grapes hailing from the Awatere Valley. A clear and expressive wine, with an explosion of fresh fruit aromas. glass 5,50 / bottle 22,50

South Australia • Chardonnay, Grant Burge Reserve

Sun and heat combine to create a rich wine full of tropical fruit. A short wood aging gives this wine a subtle, round taste of vanilla and caramel. glass 5,- / bottle 22,-

● Red wines

Puglia, Italy • Duca Sarganteno Primitivo

A warm and powerful fragrance, with aromas of sun-aged fruit, leather and herbs. Intensive flavour with a lot of dark fruit and an earthy note. glass 4,50 / bottle 21,-

Mendoza, Argentina • El Molino Malbec Reserve

A Velvety wine of the king's grape from Argentina. You taste concentrated, aged aromas of plums and cherries. The aftertaste is round and warm with a hint of vanilla and truffle. glass 5,50 / bottle 22,50

● Prosecco

Venetto, Italy • Lisetto Prosecco Spumante

In the Veneto, the Glera grape is used to make one of the best Italian sparkling wines. This Spumante tastes fresh and clear and has a pleasant sparkle. glass 5,70 / bottle 22,50

● & more

Gin Tonic, elderflower en cucumber 7,50

Limoncello Spritz 8,-

Aperol Spritz 8,-