

Breakfast

from 09:00 till 12:00

Lunch

from 12:00 till 16.00

Bites

from 12:00

Early dinner

from 16:00

Sweets

Drinks



Breakfast

from 09:00 till 12:00

Croissant or lightly roasted bread |white or brown| 3,-

- + Nutella or Jam 1,50
- + Honey 1,50
- + Cheese |*Old Dutch Cheese*| 2,50
- + Avocado 4,50
- + Serrano ham 3,50

Warm croissant ham & cheese 6,-

Tosti

Grilled bread with ham and cheese from the oven 6,50

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

- + Cheese 1,50
- + Cured ham 2,50
- + Bacon 2,50
- + Avocado 4,50
- + Smoked Salmon 4,50

Biological farmers yogurt from Weerribben 7,50

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 6,50
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 8,50
BBQ beef with cheddar & mozzarella and jalapenos mayonnaise 11,-
Tuna melt with wasabi mayonnaise 10,50
- ☺ **Grilled vegetables** with smoked paprika mayonnaise 9,-
Croquettes of the brand Holtkamp, choice of veal or shrimp croquettes 11,- | 14,-
Mackerel salad with beetroot salsa and Granny Smith 11,-
- ☺ **Poached egg** with avocado and tomato salsa 11,50
+ Smoked salmon 4,50
Scottish Angus burger with roasted tomato, tempura onion rings, BBQ-saus and fresh fries 18,50 + Cheese 2,- | + Bacon 3,-

SALADS

| *with ciabatta crostinis* |

- ☺ **Grilled vegetables** with ricotta and olive crumbles 14,-
- ☺ **Burrata** with grilled avocado and tomato salsa 16,-
Caesar Salad with little gem, Parmesan cheese, anchovies and sweet & sour red onion 11,- + Chicken 2,50 | + Bacon 2,50

FRIES

- ☺ **Fries** with homemade mayonnaise 5,-
Extra sauce 2,-
Choose from: *Jalapenos mayo* | *Wasabi mayo* | *Paprika mayo*



Our vegetarian dishes are also available as a vegan version..

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, tomato salsa and farmers butter 7,-
- 👇 **Cheese platter** with a selection of cheeses and nuts 17,50
- 👇 **Nachos** with melted cheese, jalapeños, guacamole, sour cream and tomato salsa 14,-

Nachos Tisfris with stewed beef 16,-

Cold snack board |2 people|

Dried ham, fuet sausage, chorizo, cheese, grilled vegetables and olives 21,-

Hot snack board |2 people|

Dutch beefstew bitterballs, chickpea bitterballs, chicken wings, cheese sticks and yakitori skewers 21,-

Hot & cold snack board |2 people|

Dried ham, fuet sausage, chorizo, cheese, grilled vegetables, chicken wings, olives, Dutch beefstew bitterballs, chickpea bitterballs, cheese sticks and yakitori skewers 22,50

- 👇 **Vega snackboard** |2 people|

Chickpea bitterballs, cheese sticks, olives, tomato bruschetta, grilled vegetables and cheese 21,-

Snacks

Dutch bitterballs - 8 pieces 9,-

- 👇 Chickpea bitterballs - 8 pieces 9,-

- 👇 Cheese sticks - 9 pieces 9,-

Yakitori skewers - 8 pieces 9,-

Chicken wings - 6 pieces 10,-

The dishes are freshly made by our kitchen.

Do you have any food allergies? Let us know.



Early dinner

from 16:00

WARM

Slow cooked chicken thighs with sweet & sour vegetables, soya sauce and fresh fries 19,50

- ⊕ Chickpea burger with marinated red cabbage, tomato salsa, yogurt dressing and fresh fries 18,50

Scottish Angus burger with roasted tomato, tempura onion rings, BBQ-saus and fresh fries 18,50

+ Cheese 2,- | + Bacon 3,-

Gamba's in herb oil with spring onions, garlic and Spanish pepper with grilled bread and sweet & sour salade 18,50

SALADS

|with ciabatta crostinis |

- ⊕ Grilled vegetables with ricotta and olive crumbles 14,-

- ⊕ Burrata with grilled avocado and tomato salsa 15,-

Caesar Salad with little gem, Parmesan cheese, anchovies and sweet & sour red onion 11,- + Chicken 2,50 | + Bacon 2,50

SOUPS

- ⊕ Roasted tomato soup with paprika, basil oil and olive crumbles 6,50
Varying soup of the season

FRIES

- ⊕ Fries with homemade mayonaise 5,-

Extra sauce 2,-

Choose from: *Jalapenos mayo* | *Wasabi mayo* | *Paprika mayo*



Our vegetarian dishes are also available as a vegan version..

The dishes are freshly made by our kitchen.

Do you have any food allergies? Let us know.

Sweets

CAKES AND COOKIES

Banana bread with walnuts 4,-

Homemade Apple pie 6,-

Cheesecake 5,-

Salted caramel nut tartlet 5,50

HOMEMADE SWEETS

Can't make a selection? You can have all treats together for 8,-

Chocolate chip cookies 4,50

Brownies 3,-

Butter cakes 3,-

"Kokosmakroontje" | dutch cookie made of coconut shavings | 2,50



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

Drinks

HOT

Espresso | Coffee | Espresso Macchiato | Cortado 3,20

Double Espresso 4,50

Flat white 4,70

Cappuccino | Latte 3,50

Latte Macchiato 4,-

Hot chocolate milk 4,-

Additions

+ Oatly oat milk 0,50

+ Whipped cream 1,50

+ Caramel | Hazelnut | Vanilla syrup 1,-

+ Extra shot Espresso/Coffee 2,-

Specials

Irish Coffee | Baileys or Whiskey | 9,-

Italian Coffee | Amaretto | 9,-

Tea 3,20

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

Fresh tea

Mint | Ginger 3,50

Ginger & Mint | Ginger & Tumeric 4,-

Chai latte 4,50

Dirty Chai 6,50

COLD BREW COFFEE

Black 4,-

Cappuccino | Café Latte 4,50

ICED CHAI

Iced Chai Latte 4,50

Dirty Chai Latte 6,50



Drinks

COLD

Mineral water 0,25 ltr / 0,50 ltr 3,- / 5,50

Coca Cola | Sprite | Fanta 3,50

Ice Tea Sparkling | Green 3,50

Tonic | Bitter Lemon | Ginger Ale | Tomato juice 3,50

Coconut Water 3,50

Apple juice | Pear juice 3,50

Ginger beer 4,50

Soof lemonade 4,50

Choose from

- Lemon, mint & apple
- Rose, cardemom, pear & apple

Fresh homemade Ice Tea 4,50

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 5,-

Carrot, Apple and Ginger 6,-

Drinks

BEER

Draft beer

Choice of small or large

Brand Pilsener 5.0% 3,60 / 7,10

Heineken Pilsener 5.0% 3,50 / 6,90

Oedipus Pais Tropical 5.0% 5,10 / 9,90

Oedipus Mannenliefde 6.0% 5,20 / 10,-

Bottle

Amstel Radler 2.0% 4,-

Oedipus Gaia 7.0% 7,-

Oedipus Thai Thai 8.0% 6,80

Oedipus Polyamorie 5.0% 7,-

Mort Subite Kriek Lambiek 4.0% 4,80

Affligem Wit 4.8% 4,80

Affligem Dubbel 6.7% 4,90

0.0%

Heineken 0.0% 3,40

Affligem Blond 0.0% 4,50

Brand IPA 0.0% 4,-



Drinks

WINE & PROSECCO

● 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 5,50 / bottle 24,50

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 5,90 / bottle 25,-

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 6,- / bottle 25,-

● Rose

Languedoc, Frankrijk • Ayet Gris Rose

The color is bright light pink. A pleasant light-footed wine with subtle red fruit, a mineral touch and a hint of herbs. glass 5,50 / bottle 25,-

● 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 5,50 / bottle 24,50

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 6,- / bottle 25,-

● 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 6,- / bottle 25,-

Drinks

MIX & MORE

Pink Gin Cocktail 10,-

Gordon's Pink Gin & Rose Lemonade with prosecco

G&T 9,50

Elderflower tonic, Bombay Gin with cucumber and a pinch of fresh black pepper

Limoncello Spritz 9,50

Limoncello, prosecco, sodawater and lemon slices

Aperol Spritz 9,50

Aperol, prosecco, sodawater and orange slices

Prosecco Sangria |to share| 1 ltr 24,-

Orange liqueur, prosecco, orange juice and fresh fruit