

Breakfast

from 09:00 till 12:00

Brunch

from 09:00 till 14.00

Lunch

from 12:00 till 16.00

Bites

from 13:00

Early dinner

from 16:00

Sweets

Drinks



Breakfast

from 09:00 till 12:00

Greek yoghurt 9,-

Various fruit, nuts and honey (also possible with Soy yoghurt)

French toast 11,50

with fresh apple compote, whipped cream and blueberries

Fried egg or omelette | *two eggs* | with lightly roasted bread 9,-

+ Cheese, Ham or Bacon 2,50

+ Avocado or Smoked Salmon 4,50

Brunch

from 09:00 tot 14:00

Croissant or lightly roasted bread | *white or brown* | 3,50

+ Nutella, Jam or Honey 2,-

+ Avocado or Smoked Salmon 4,50

Warm croissant ham & cheese 6,50

Tosti

Grilled bread with ham and cheese from the oven 7,50

Eggs Benedict & lightly roasted bread with hollandaise sauce 11,-

+ Spinach 2,50

+ Crispy bacon 2,50

+ Smoked Salmon 4,50

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 roasted peppers, basil oil and olive crumble 8,- 8,-
Varying soup of the season

SANDWICHES

| *lightly roasted brown or white bread* |

- ⌄ **Old cheese of the brand Reypenaer VSOP | 2 years old |** with homemade mayonnaise and Amsterdam pickle 9,50
Stew with cheddar & mozzarella and jalapenos & pepper mayo 13,50
- ⌄ **Grilled vegetables** with hummus, roasted tomatoes & olive crumble 11,50
Pulled chicken with sweet and sour & whiskey mayo 13,50
- ⌄ **Smoked trout** with beetroot & horseradish cream 12,50
- ⌄ **Poached egg** with avocado & tomato salsa 12,50
+ Crispy bacon 3,50 | + Smoked salmon 4,50
Holtkamp beef croquettes 11,50
- ⌄ **Oyster mushroom croquettes** with vegan mustard mayo 14,-

SALADS

- ⌄ **Grilled vegetables** with hummus, roasted tomatoes and olive crumble 15,-
- ⌄ **Beet salad** with different types of beet, fennel curls and Manchego 15,50
- ⌄ **Blue cheese salad** with mushroom, walnut and cranberries 16,-
+ Crispy bacon 3,50

FRIES

Fries with homemade mayo 5,-

Extra sauce 2,- Choice of: *Jalapenos mayo* | *Wasabi mayo* | *Paprika mayo*

Fries with stew or apple compote 8,50



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

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Bites

from 13:00

- ⊕ **Breadboard** with hummus, tomato salsa and salted farmer's butter 8,-
- ⊕ **Cheese board** a selection of cheeses, nuts with homemade apple & cranberry compote, served with grilled bread 18,50
- ⊕ **Nachos** with melted cheese, jalapeños, guacamole, sour cream and tomato salsa 14,-
+ Beef stew 3,50

Cold snack board |2 people|

Fuet, chorizo, cheese, grilled vegetables, olives, grilled bread with hummus, salted butter, smoked paprika aioli and smoked salmon on toast 22,50

Hot snack board |2 people|

Pulled meat bitterballs, oyster mushroom bitterballs, chicken wings, cheese sticks and yakitori skewers 22,-

Snacks |6 pieces|

Dutch bitterballs 8,-

- ⊕ Oyster mushroom bitterballen 10,-
- ⊕ Cheese sticks 8,-
- Yakitori skewers 10,-
- Chicken wings 12,-

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Early dinner

from 16:00

WARM

- ☺ **Roasted eggplant** with miso, sesame seeds, pomegranate seeds and salad with tahini dressing 18,50
- Fried tenderloin tips** with vegetables in Teriyaki sauce, fresh salad and fresh fries 24,50
- Prawns in Pill Pill** (garlic & chili pepper) with sweet and sour salad and grilled bread 20,-
- Chicken thighs** (slowly cooked) with soy sauce, spring onion, sweet and sour salad and fresh fries 22,50
- Pasta with stew** and Parmesan cheese 19,50
- ☺ **Pasta Pesto** with grilled vegetables and Parmesan cheese 17,50

SALADS

- ☺ **Grilled vegetables** with hummus, roasted tomatoes and olive crumble 15,-
- ☺ **Beet salad** with different types of beet, fennel curls and Manchego 15,50
- ☺ **Blue cheese salad** with mushroom, walnut and cranberries 16,-
+ Crispy bacon 3,50

SOUPS

- ☺ **Roasted tomato soup** with roasted peppers, basil oil and olive crumble 8,-
- Varying soup** of the season

FRIES

- Fries** with homemade mayo 5,-
Extra sauce 2,- Choice of: *Jalapenos mayo* | *Wasabi mayo* | *Paprika mayo*
- Fries** with stew or apple compote 8,50



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Sweets

CAKES AND COOKIES

- Banana bread with walnuts 4,-
- Homemade Apple pie 6,-
- Cheesecake 5,50
- Salted caramel nut tartlet 5,50

+ whipped
cream
1,-

HOMEMADE SWEETS

Can't make a selection? You can have all treats together for 9,-

- Chocolate chip cookies 4,50
- Brownies 3,-
- Butter cakes 3,-
- "Kokosmakroontje" | dutch cookie made of coconut shavings | 2,50



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Hot Drinks

Espresso | Coffee 3,20
Espresso Macchiato | Cortado 3,30
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
+ Slagroom 1,-
+ Syrup 1,-
Caramel | Hazelnut | Vanilla
+ Extra shot Espresso/Coffee 2,-

Specials

Irish Coffee | Baileys or Whiskey | 9,-
Italian Coffee | Amaretto | 9,-

Tea 3,50

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

Fresh homemade tea

Mint | Ginger 3,90
Ginger & Mint | Ginger & Tumeric 4,20
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



Cold Drinks

Mineral water 0,25 ltr / 0,50 ltr 3,40 / 6,90

Coca Cola | Sprite | Fanta | Cassis 3,70

Ice Tea Sparkling | Green 3,70

Tonic | Bitter Lemon | Ginger Ale | Tomato juice 3,80

Coconut Water 3,50

Apple juice | Pear juice 4,-

Ginger beer 5,-

Soof lemonade 4,80

Choose from

- Lemon, mint & apple

- Rose, cardemom, pear & apple

Fresh homemade Ice Tea 4,50

Fresh smoothies

Forest fruits Smoothie 6,50

Forest fruits, orange juice, banana and yogurt

Spinach Smoothie 6,50

Spinach, mango, banana and coconut water

Avocado smoothie 7,-

Avocado, cucumber and pear

Fresh juices

Orange juice 6,-

Carrot, Apple and Ginger 6,50

Beer

Draft beer

Choice of small or large

Brand Pilsener 5.0% 4,10 / 8,20

Heineken Pilsener 5.0% 3,90 / 7,80

Oedipus Mannenliefde 6.0% 5,20 / 10,40

Oedipus Madeleine 7.0% 5,20 / 10,40

Bottle

Mort Subite Kriek Lambiek 4.0% 4,90

Oedipus Pais Tropical 5.0% 7,30

Oedipus Polyamorie 5.0% 7,70

Oedipus Gaia 7.0% 8,-

Oedipus Thai Thai 8.0% 7,70

Texels Skuumkoppe 6.0% 5,70

Affligem Dubbel 6.7% 4,90

0.0%

Heineken 0.0% 3,50

Affligem Blond 0.0% 4,50

Texels Skuumkoppe 0.0% 5,60



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 25,-

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 7,- / bottle 26,-

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 25,50

● 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 6,- / bottle 25,50

● 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 25,-

Mendoza, Argentina • La Mascota Malbec

Deep red color with hints of violet. Aromas of cassis and raspberries and an elegant touch of roasted pepper. The wine is firm and complex with a long aftertaste. glass 7,20 / bottle 26,-

● 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 7,- / bottle 26,-

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

Jonge jenever | *Zuidam* 4,-

Vodka | *Eristoff* 5,50

Rum | *Diplomático* 5,50

Gin | *Bombay Sapphire* 5,50

Whiskey | *Jameson* 5,50 | *Jack Daniels* 6,-

Amaretto | *Disaronno* 6,-

Cognac | *Martell* 6,50

Baileys 6,-

Tequilla 5,50

Limoncello 4,50

Port | 5,-