

## Appetizers

### SNACKS

NACHO   cheddar   salsa   jalapeno	€ 8,00
COCKTAIL NUTS	€ 2,00
OLIVES   marinated	€ 4,00
EDAMAME	€ 4,00
SERRANO HAM (50 gr.)	€ 6,50
THICK FRIES   fresh cut   mayonnaise	€ 4,00
THICK FRIES with parmesan	€ 5,00
BREAD WITH SPREADS	€ 6,50
2 homemade spreads	
VAN DOBBEN BITTERBALLS (6 pc)	€ 7,00
TRUFFLE - FOREST MUSHROOMS CROQUETTES (4 pc)   trufflemayo	€ 7,00
BITTER GARNISH MIX (12pc)	€ 9,00
CHEESE STICKS (6 st.)	€ 8,00
CHEESE PLATTER   4 types of cheese	€ 13,50
VLAMMETJES (5 st.)	€ 5,00
VLAMMETJES VEGAN (5 pc)	€ 5,50
VEGA SPRING ROLLS (7 pc)	€ 5,00
CHICKEN SPRING ROLLS (2 pc)	€ 5,00

## APPETIZERS

### SEA CATCH

SASHIMI SALMON	€ 10,00
SASHIMI TUNA	€ 12,00
SASHIMI MIX, SALMON   TUNA	€ 11,00
CALAMARIS À LA ROMANA (175 gr.)	€ 12,00
OYSTERS (6pc)   different types from	€ 21,00

## COCKTAILS

Ask the staff for our cocktail menu.

## LUNCH DISHES

### SANDWICHES

CARPACCIO   trufflemayo   arugula   parmesan   pine nuts	€ 13,50
PULLED BRISKET   Bbq sauce   oxheart cabbage	€ 10,50
WARM YORKHAM   baguette   chives   mustard/honey sauce	€ 10,50
CROQUETTES   2 pieces   brown bread	€ 10,50
UITSMIJTER   ham   cheese   3 eggs	€ 10,50
OMELET   ham   cheese   3 eggs	€ 10,50
CROQUE MONSIEUR   ham   cheese	€ 7,50
CROQUE MADAME   ham   cheese   fried egg	€ 9,00

### SALADE & SOUP

THAI CURRY SOUP   seabass   coriander	€ 22,00
GOAT CHEESE SALAD   walnuts   goat cheese   cucumber   honey	€ 12,50
SEAFOOD SALAD   seafood   gambas   norwegian shrimp   samphire	€ 14,50

### LUNCHMENU

2-COURSES (appetizer and maindish)	€ 32,00
3-COURSES	€ 39,00

## A LA CARTE

CARPACCIO   trufflemayo   arugula   parmesan   pine nuts	€ 13,00
SEA BASS SASHIMI   quinoa salad   red onion   pickle   chervil   lotus chips   orange gel	€ 13,50
OCTOPUS   stewed   red onion compote	€ 15,00
PASTA LOLIGO   antiboise   olive powder   samphire	€ 20,00
TUNA STEAK   pearl couscous   miso glaze   asparagus	€ 24,00
ENTRECOTE   dry-aged   brussels sprouts   duxelles   cauliflower creme   shallot sauce   pommes pailles	€ 24,00

