

Appetizers

SNACKS

NACHO cheddar salsa jalapeno	€ 8,00
COCKTAIL NUTS	€ 2,00
OLIVES marinated	€ 4,00
THICK FRIES fresh cut mayonnaise	€ 4,00
THICK FRIES with parmesan	€ 5,00
POLENTA FRIES home-made trufflemayo	€ 5,00
BREAD WITH SPREADS	€ 6,00
2 homemade spreads	
VAN DOBBEN BITTERBALLS (6 pc)	€ 7,00
TRUFFLE - FOREST MUSHROOMS CROQUETTES (4 pc) truffelmayo	€ 7,00
BITTER GARNISH MIX (12pc)	€ 9,00
CHEESE STICKS (5 st.)	€ 8,00
CHEESE PLATTER 4 types of cheese	€13,00
VLAMMETJES (5 st.)	€ 5,00
VLAMMETJES VEGAN (5 pc)	€ 5,50
VEGA SPRING ROLLS (6 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 capers	€ 13,50
PULLED PORK Bbq sauce arugula	€ 10,50
PESTO CHICKEN chicken thigh pesto arugula basil	€ 10,50
CROQUETTES 2 pieces brown bread	€ 9,50
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

CLAM CHOWDER stuffed soup chives	€ 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 capers	€ 13,00
SEA BASS TARTARE fennel salad radish ceviche dressing chives emulsion	€ 13,50
OCTOPUS stewed red onion compote	€ 15,00
PASTA VONGOLE fennel cream sauce vongole samphire	€ 20,00
TUNA STEAK grilled pumpkin toffee bok choy pumpkin/lemongrass sauce	€ 24,00
ENTRECOTE inhouse aged brussels sprouts duxelles cauliflower creme shallot sauce pommes pailles	€ 24,00



