

Appetizers

SNACKS

COCKTAIL NUTS	€ 2,00
OLIVES marinated	€ 4,00
EDAMAME	€ 4,00
SERRANOHAM (50 gr.)	€ 6,50
THICK FRIES fresh cut mayonnaise	€ 4,50
THICK FRIES with parmesan truffle mayo	€ 6,00
BREAD WITH SPREADS 2 homemade spreads	€ 6,50
VAN DOBBEN BITTERBALLS (6 pc)	€ 7,50
OYSTER MUSHROOM BITTERBALLS (5 pc) chili sauce	€ 8,00
BITTER GARNISH MIX (12pc)	€10,50
CHEESE STICKS Topping (6 st.)	€ 8,00
CHEESE PLATTER 4 types of cheese	€14,00
VLAMMETJES Topping (5 st.)	€ 7,50
VLAMMETJES VEGAN Topping (5 pc)	€ 7,50
VEGA SPRING ROLLS (7 pc)	€ 5,00

APPETIZERS

SEA CATCH

SASHIMI SALMON	€ 12,00
SASHIMI TUNA	€ 14,00
SASHIMI MIX, SALMON & TUNA	€ 13,00
OYSTERS (6pc) different types from	€ 23,00
CALAMARIS À LA ROMANA (175 gr.) aioli	€ 10,50

GROUPLUNCH

Assortment of small buns with different spreads (5 pcs). Inquire the staff about the lunch possibilities for large groups.

COCKTAILS

Ask the staff for our cocktail menu.

LUNCH DISHES

SANDWICHES

CARPACCIO trufflemayo arugula parmesan pine nuts	€ 14,50
WARM YORKHAM baguette chives mustard-honey sauce	€ 10,50
CROQUETTES (2 pcs) bread mustard sauce	€ 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

TOM YAM KUNG prawns springonions bundle mushroom coriander	€ 18,00
GOAT CHEESE SALAD walnuts honey	€ 12,50
SEAFOOD SALAD seafood gamba norwegian shrimp samphire	€ 15,00

LUNCHMENU

2-COURSES (appetizer and maindish)	€ 34,50
3-COURSES	€ 42,50

A LA CARTE

CARPACCIO trufflemayo arugula parmesan pine nuts	€ 14,00
LOLIGO A LA ESCABECHE fennel salad candied shallot pimenton oil	€ 13,00
SEABASS TARTARE ceviche dressing fennel compote anchovy mousse cherry tomato	€ 13,00
PASTA SEAFOOD bisque samphire seafood	€ 18,00
TUNA STEAK grilled antiboise french beans pancetta pea cream purple potato chips	€ 25,00
MEAT OPTIONS	
pommes dauphine salsify sous-vide & chips cauliflower cream madeira gravy	
• ENTRECOTE	€ 25,00
• RIBEYE	€ 27,00
• PICANHA	€ 27,00

