

# Lunch

For the following sandwiches you can choose between homemade brown bread or a french baguette

## **PULLED CHICKEN | 7,45**

With Thai vegetables and chillisauce

## **SCRAMBLED EGG | 7,45**

With goat cheese, grilled zucchini and sundried tomatoes

## **BLUE BRIE | 7,45**

With honey, pear and walnut out of the oven

## **"HEALTHY" SANDWICH | 7,45**

With cheese, ham, tomato, cucumber, boiled egg and bell pepper celery

## **SMOKED SALMON | 8,50**

With homemade tzatziki

## **PANCAKE | 7,50**

Cheese or bacon/cheese

## **MEATBALL | 7,75**

Homemade by grandma's recipe with white breadbrood

## **CROQUETTES | 8,25**

Two "Rotterdamsche" croquettes. Served on white bread with beetroot mustard

## **CLUBSANDWICH | 8,50**

With smoked chicken, lettuce, bacon and mustard-mayonaise

## **GRILLED CHEESE SANDWICHES**

"Tosti"Ham/cheese | 3,95

Cheese, goatcheese, walnut and honey | 4,95

## **EGG DISHES ON BREAD**

Vegetable omelet | 7,50

Fried eggs with ham/cheese | 7,25

Fried eggs with bacon/cheese | 7,25

Fried eggs "Chef's special" | 7,50

## **SALADS**

Please look at the Starters"for our salads

## **SOUPS**

Please look at the Starters for our soups

## **SOUP OF THE DAY | 5,75**

Ask our staff for the soup of the day!

# Haagse Bluf

Eet- en biercafé

If you have difficulty reading...  
We have reading glasses for you!

## Starters

### **DUTCH TAPAS | 8,25**

6 bites: Chorizo croquette, olives, Spanish meatballs, tuna salad, garlic shrimps smoked salmon with tzatziki

### **FISH TRIO | 8,95**

Carpaccio of smoked salmon with tuna salad, garlic shrimps, capers and tzatziki

### **CAPRESE | 7,45**

Mozzarella, tomato and walnut-rucola pesto

### **ZUCCHINI SALAD | 9,50**

Grilled zucchini, goat cheese and sundried tomatoes with Kriek dressing

### **BLUE BRIE SALAD | 9,50**

Blue brie, pear, bacon and mushrooms with yoghurt dressing

### **CAESAR SALADE | 9,50**

Smoked chicken filet, anchovy, croutons and parmesan cheese with anchovy dressing

### **SUMMER PEA SOUP | 5,75**

Pea soup, served with bread

### **TOMATO-VEGETABLE SOUP | 5,75**

With creme fraiche and basil. Served with bread

### **FLAMMKUCHEN ZUCCHINI | 7,95**

Grilled zucchini, goat cheese and tomato

### **FLAMMKUCHEN BACON | 7,95**

Beer caramelised onions, mushrooms and fried bacon

### **FRENCH BREAD AND HERB BUTTER**

A serving per table is free, extra servings | 3,40

Allergen information is available from staff

# Main Courses

## BLUF BURGER | 13,75

Beefburger with beer caramelised onion, tomato, pickles, ketchup and a fried egg

## SURF EN TURF BURGER | 14,75

Beefburger with garlic shrimps and homemade tzatziki

## BURGERT | 9,95

Beefburger with pickles, tomato and smokey barbecuesauce

## VEGATARIAN BURGER | 14,25

The 100% vegetable burger form seaweed and roasted soy meat by Dutch Weed Burger. with a green algae bun.

## SCHNITZEL | 14,95

Organic Schnitzel from the Livar monastery pig. You can make your choise for: Peppersauce, muhroom-portsauce or Double-Beersauce

## SATAY AJAM | 14,25

Chicken Satay with kroepoek and atjar

## CAESAR BURGER | 14,25

Bun with smoked chicken, boiled egg, parmesan cheese and anchovy dressing

## HUTSPOT | 8,50

Mashed potatoes with carrots and onions. Served with gravy, bacon and sausage

## SUMMER MASHED POTATOES | 8,50

Ask our staff for our summer mash

## DOVER SOLE | 15,25

Two Dover soles with remoulade sauce

## FISH STEW | 15,50

Stew of white fish, olives, celery, red onion and garlic

All dishes are served with fries except for the mashed potatoes.

Each dish comes with an assortment of garnishes and salads. Fruits and vegetables vary with the season

For beer suggestions with meals, please ask our staff!

# Cheese Fondue

## CHEESE FONDUE NATUREL | 15,75

### VARIANTS | 17,25

- Cheese fondue with blue brie
- Cheese fondue with goat cheese
- Cheese fondue with Westmalle Dubbel
- Cheese fondue with sambal and chilisaus
- Cheese fondue with whole grain mustard
- Cheese fondue with honey and walnuts
- Cheese fondue with mozzarella, pesto and rocket
- Cheese fondue with mushrooms, basil and sundried tomatoes.
- Cheese fondue with red wine and Provencal herbs.

Extra additions possible. Each ingredient: 0,30

Spring Onion, rocket, garlic, sundried tomatoes or mushrooms

Each cheese fondue is going to be served with a baquette celery cherry tomatoes and an assortment of fruit and vegetables.

# Desserts

## HAAGSE BLUF | 5,50

Whipped egg white juice, cherries and brown sugar. Hopjes mousse on the side

## TIRAMICHOUFFE | 5,50

Tiramisu with almond macaroons, mascarpone and Chouffe Coffee-liqueur

## BROWNIE | 5

with vanilla icecream

## BANANEN SPLIT | 5

Vanilla icecream, banana, chocolade sauce

## APPLE PIE | 3

Homemade

## CAKE OF THE DAY | 3,50

Ask our staff for our cake of the day.

## BLUF DESSERT | 5,50

Surprise of the chef