

Lunch

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

PULLED CHICKEN | 7,50

With Thai vegetables and chilisauce

SCRAMBLED EGG | 7,50

With goat cheese, grilled zucchini and sundried tomatoes

BLUE BRIE | 7,50

With honey, pear and walnut out of the oven

SERRANOHAM SANDWICH | 7,50

With rocket salad, tomato, bacon and green onion.

CARPACCIO | 8,50

With rocket salad, walnut, pesto and bacon.

MEATBALL | 8,50

Homemade by grandma's recipe with white bread.

CROQUETTES | 8,50

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

WRAPPER | 6,75

- With pesto, blue brie, tomato and salad.
- Scrambled egg, rice with wasabidressing

CLUBSANDWICH | 8,50

With smoked chicken, lettuce, bacon and mustard-mayonaise

GRILLED SANDWICHES | 3,95/4,95

- Tosti" Ham/cheese
- Cheese, goatcheese, walnut and honey
- Chorizo, green onion, sriracha, mayonaise
- Seranoham, rocket salad, blue brie

PANCAKE | 7,50

Cheese or bacon/cheese

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

FRIES WITH PULLED CHICKEN | 7,50

With piccalilly

SALADS AND SOUPS

Please look at the Starters"



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

Starters

DUTCH TAPAS | 9,75

6 bites: Chorizo croquette, olives, meatballs, smoked salmon with tzatziki, mackerel mousse and garlic shrimps.

BEEF CARPACCIO | 8,75

With sundried tomatoes, rocket salad, walnut pesto and bacon.

HOMEMADE QUICHE | 8,75

With leek and bacon seated on rocket salad.

ZUCCHINI SALAD | 10,50

Grilled zucchini, goat cheese and sundried tomatoes with Kriek dressing

BLUE BRIE SALAD | 10,50

Blue brie, pear, artichoke and mushrooms with yoghurt dressing

POKE BOWL | 12,50

Smoked salmon, rice garrot, radish, mackerel mousse, garlic shrimps and tzatziki.

ZUCHINI SOUP | 5,75

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 SPREADS | 4,20

Tzatziki, salsa and herb butter.

Allergen information is available from staff

Main Courses

BLUF BURGER | 14,75

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

VEGATARIAN BURGER | 14,75

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

RUMP STEAK | 15,75

You can make your choice for:
Peppersauce, muhroom-portsauce or Double-Beersauce

SCHNITZEL | 15,75

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

SATAY AJAM | 14,75

Chicken Satay with kroepoek and atjar

GAMBA'S | 14,75

Unpeeled! Baked in garlcoil and served with Tzatziki.

BAKED MUSSELS | 14,75

With bacon, onion, sweet pepper, mushrooms and curry.

HUTSPOT | 8,50

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

SEASON MASHED POTATOES | 8,50

Ask our staff for our season mash

BLUFBITES | 15,75

Tapas plate with 10 bites (meat and Fish)

CHILDREN'S PLATE | 8,75

Fries, apple sauce: with meatballs and peanut sauce or cheesesoufle

All dishes are served with fries and a garnish.

Except for the mashed potatoes

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 Provençal herbs.

ADDITIONAL MEATPLATE | 5,00

Serano ham, meatballs and chrizo which you can dip into your fondue

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

Extra additions possible. Each ingredient: 0,30

Spring Onion, rocket, garlic, sundried tomatoes or mushrooms

Desserts

HAAGSE BLUF | 5,50

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

TIRAMICHOUFFE | 5,50

Tiramisu with almond macarons, mascarpone and Chouffe Coffee-liqueur

BROWNIE | 5

with vanilla icecream

DAME BLANCHE | 5

Vanilla icecream, whipped cream and chocolate sauce

APPLE PIE | 3

Homemade

HAAGSEBLUF ICECREAM | 5,50

Whipped egg with additional cranberry juice

CAKE OF THE DAY | 3,50

Ask our staff for our cake of the day.

BUTTER WAFER | 5,50

With fresh fruit, vanilla icecream and whipped cream