

Lunch

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

PULLED CHICKEN | 8,50

With Thai vegetables and chilisauce

SCRAMBLED EGG | 9,50

With goat cheese, grilled zucchini and sundried tomatoes

BLUE BRIE | 9,50

With honey, pear and walnut out of the oven

SERRANOHAM SANDWICH | 9,50

With rocket salad, tomato, bacon and green onion.

CARPACCIO | 11,50

With rocket salad, walnut, pesto and bacon.

MEATBALL | 9,50

Homemade by grandma's recipe with white bread.

CROQUETTES | 11,50

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

WRAPPER

- With pesto, blue brie, tomato and salad | 8.25
- Scrambled egg, rice with wasabidressing | 10,50

CLUBSANDWICH | 10,50

With smoked chicken, lettuce, bacon and mustard-mayonaise

GRILLED SANDWICHES

- Tosti" Ham/cheese | 5.25
- Cheese, goatcheese, walnut and honey | 5.95
- Chorizo, green onion, sriracha, mayonaise | 5.95
- Seranoham, rocket salad, blue brie 5.95

PANCAKE | 9,50

Cheese or bacon/cheese

EGG DISHES ON BREAD

Vegetable omelet | 11,50

Fried eggs with ham/cheese | 10,00

Fried eggs with bacon/cheese | 10,00

Fried eggs "Chef's special" | 11,50

FRIES WITH PULLED CHICKEN | 10,50

With piccalilly

PACKED LUNCH | 13,50

Bread with a croquette, cheese, fried egg and a cup of soup.

SALADS AND SOUPS

Please look at the Starters"



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

Starters

DUTCH TAPAS | 12,50

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

BEEF CARPACCIO | 12,50

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

ZUCCHINI SALAD | 12,50

Grilled zucchini, goat cheese and sundried tomatoes with Kriek dressing

BLUE BRIE SALAD | 12,50

Blue brie, pear, artichoke and mushrooms with yoghurt dressing

POKE BOWL | 12,50

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

ONION SOUP AU GRATIN | 7,25

Served with French bread

VEGETABLE SOUP | 7,25

With creme fraiche and Basil.

Served with bread

FLAMMKUCHEN ZUCCHINI | 11,50

Grilled zucchini, goat cheese and tomato

FLAMMKUCHEN BACON | 11,50

Beer caramelised onions, mushrooms and fried bacon

FRENCH BREAD AND SPREADS | 6,00

Tzatziki, salsa and herb butter.

Allergen information is available from staff

Main Courses

BLUF BURGER | 16,75

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

SURF EN TURF BURGER | 16,75

Beefburger with garlic shrimps and homemade tzatziki

VEGATARIAN BURGER | 16,75

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

RUMP STEAK | 18,50

You can make your choice for:

Peppersauce, mushroom-portsauce or Double-Beersauce

SCHNITZEL | 18,50

Organic Schnitzel from the Livar monastery pig. You can make your choice for:

Peppersauce, mushroom-portsauce or Double-Beersauce

SATAY AJAM | 16,75

Chicken Satay with kroepoek atjar and Peanutbutter sataysauce

STEW | 16,75

Beefstew with Gerardus dubbel.

PITA VEGATARIAN GYROS | 16,75

Filled with vegetarian gyros, vegetables and tzatziki

FISH DISH | 16,75

With whitefish, olives, onion, vegetables and garlic.

BAKED MUSSELS | 16,75

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

HUTSPOT | 11,50

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

SEASON MASHED POTATOES | 11,50

Ask our staff for our season mash

CHILDREN'S PLATE | 8,75

Fries, apple sauce: with meatballs and peanut sauce or cheese soufflé

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 | 16,75

VARIANTS | 18,25

- 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.

ADDITIONAL MEATPLATE | 5,50

Seranoham, meatballs and chrispy which you can dip into your fondue

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

Extra additions possible. Each ingredient: 0,75

Spring Onion, rocket, garlic, sundried tomatoes, mushrooms or kirsch.

Desserts

HAAGSE BLUF | 6,00

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

TIRAMICHOUFFE | 6,00

Tiramisu with almond macaroons, mascarpone and Chouffe Coffee-liqueur

BROWNIE | 5,50

with vanilla icecream

DAME BLANCHE | 5,50

Vanilla icecream, whipped cream and chocolate sauce

APPLE PIE | 4,00

Homemade

CAKE OF THE DAY | 4,50

Ask our staff for our cake of the day.

BUTTER WAFER | 6,00

With fresh fruit, vanilla icecream and whipped cream