

COFFEE		BEER on tap		11.30–15.00 (tue - sat)	LUNCH MENU		
				11.30–17.00 (sun & mon)			
Espresso	3	Heineken	4.25	2-courses vegetarian lunch menu (starter-main)		31.75	
Doppio	4.5	Oedipus ipa	6	3-gangen vega lunch menu (starter-main-dessert)		37.75	
Americano	4.5	Affligem blond	8.75	supplement main steak frites		9	
Cappuccino	4.5	Heineken 0,0%	5.25				
Macchiato	3.75			LUNCH			
Latte	5	BIER op fles					
Flat white	5			Mushroom Velouté with hazelnut (v)	10.5		
Hot choco	4.25	Orval	7.5	Celeriac remoulade with an poached egg and chervil (v)	12		
		Vedett extra white	7.5	The Sandberg grilled cheese sandwich, gratinated with sauce Mornay (v)	10.75		
Oatmilk supp.	0.25	Paulaner 0,0%	6.25	Milkbun with Dutch shrimp croquette and cocktail sauce	13.5		
		Lowlander 0,0%	6.75	Toast with poached eggs, hummus, aleppo pepper (v)	14		
TEA		WINE per glas		Gnocchi - Cacio e Pepe - with roasted endive (v) (supplement truffle 12 eu.)	21.5		
Earl grey	3.75			Beef carpaccio, Olde Remeker cheese, salsa verde and pine nuts	18		
Jasmin green	3.75	Mousserend		(supplement duck liver 5 eu.)			
Chamomile with lime blossom	3.75	Albet i Noya	7.5	Paté en croute with Baambrug pig, duck liver, veal tongue and vin jaune	19		
Fresh ginger	3.75	Wit		Salad Niçoise with tuna, egg, artichoke and anchovies	18		
Fresh mint	3.75	Paquet Montagnac ,Chardonnay	6.5	Steak-frites with Bordelaise sauce and green salad	29		
		Tom Dockner, Gruner Veltliner/	7	Duck breast with celeriac cream, kale and carcass jus	29		
SODA AND JUICE		Rood		Homemade bread with butter	5.5		
Sparkling water filtered 0,75l	4.5	Paquet Montagnac , Pinot Noir	6.5	Fries with homemade mayonaise	6.5		
Still water gefilterd 0,75l	3	Domaine de IR, Cabernet Franc	8.5	Green salad	4.5		
		COCKTAILS		DESSERT			
Coca cola	4.25			Chocolate mousse with almond praliné and vanilla ice cream	11		
Coca cola zero	4.25	Bloody Mary	9.75	Pear Bourdaloue tart with frangipane, pear sorbet and crème Suisse	11		
Orangina	5	Gin & Tonic	9				
Ginger ale	4.5	Negroni	12	9.00–15.00 BAKERY	9.00–15.00 SANDWICHES		
Ginger beer	4.5	Americano	9.75	Croissant	3	Baguette cheese	8
Tonic	4.5	Campari Spritz	11	Jam	0.5	Baguette ham	8
7 up	4.25	Aperol Spritz	11	Butter	0.5	Baguette ham/cheese	9.5
Ice tea green	4.25	Margharita	13	Cheese croissant	4.5	Baguette smoked salmon with	11.5
Tomato juice big Tom	5.75	Espresso Martini	15	Almond croissant	4	cream cheese	
Apple juice	5	Amaretto Sour	13.5	Pain au chocolat	4.5	Baguette hummus, caponata	9
Fresh orange juice	6.25	Paloma	9.5	Cinnamon cruffin with crème suisse	4.5	Baguette carpaccio, Parmezan	12.5
Caraf Roze Bunker limonade 0.5l		Martini	9.5	Apple pie with whipped cream	6	cheese and salsa verde	
Citrus	6.75			Cheesecake	6		
Red Berries	6.75	STERK		Cardemom buckwheat cookie (gf)	3	All the pastries and bread are freshly	
Glass of milk	3	Frangelico	6	Chocolate chip cookie	3	baked in-house	
		Amaretto	6				
		Cointreau	6				
		Limoncello	6				
		Vodka	6				
		Zuidam jonge jenever	6	Allergies or diet wishes?			
		Zuidam oude jenever	6	Please let us know.			
		Zuidam korenwijn	6				
		Calvados	7.5	We serve dinner from 17.30. If you are			
		Mezcal nuestra soledad	9	interested, ask for our evening menu.			

10.00–15.00	BAKERY	10.00–12.00	
Croissant	3	BREAKFAST SPECIAL:	16.5
Jam	0.5	Croissant of choice,	
Butter	0.5	baguette with ham/cheese,	
Cheese croissant	4.5	boiled egg,	
Almond croissant	4.5	orange juice	
Pain au chocolat	4.5	coffee or tea	
Apple pie with whipped cream	6.5		
Cheesecake	6.5		
Cardemom buckwheat cookie (gf)	3		
Chocolate chip cookie	3		

11.30–15.00

Half and half meatball (200 gr) on milkbread with mustard, pickles and gravy	16.5
Ciabatta with romesco, fennel salad and pickled lemon (v) *	15
Grilled cheese sandwich with ham and Tropea onion	12
Milkbun with Dutch shrimp croquette and cocktail sauce	15
Huevos rancheros with sunny side up eggs, tomato sauce, beans and sour cream *	14

15.00–20.00 SNACKS

Bread of our own bakery with butter (v) *	5.5
Mixed olives (v) *	4
Charcuterie	12/20
Oysters, Zeeuwse Creuses, no.2 (3 pc.)	12
Oeuf mayonaise (v)	4
Shrimp croquettes from Holtkamp, cocktail sauce (2 pc.)	9.75
Vegetarian bitterballen with mustard (vgn) *	9
Selection of cheeses from Fromagerie Kef (4 pc.)	14

11.30–20.00 (tue - sat)
11.30–17.00 (sun & mon) CHEF MENU

3-course menu (starter-main-dessert)	46
4-course (starter-intermediate-main-dessert)	56

STARTER

Soup of white asparagus with egg, croutons and chives (v)	14
White asparagus with almonds, wild garlic, fennel and pickled lemon (v)*	21
Vitello tonnato with Basque chili pepper and fried capers	20
Sashimi of yellow fin tuna with avocado crème, Tropea onion and tomatillo	16.5
Paté en croûte of chicken, foie gras, cranberry and pistachio	19

MAIN

Gnocchi pomodoro with yellow datterini tomatoes, basil and Parmesan	20.5
Salad Niçoise with yellowfin tuna, green beans and anchovies *	19.75
Grilled Dutch squid with fregola, Swiss chard and squid ink sauce	30
Steak-frites with Beurre Café de Paris and green salad	33
Lamb with pea puree, little gem, antiboise sauce and almond crust	34

SIDE

Fries with homemade mayonaise	6.5
Green salad with herb vinaigrette *	4.5

DESSERT

Chocolate mousse with olive oil and Maldon salt	11
Strawberry millefeuille with crème pâtissière and strawberry-verbena sorbet	14
Cheeses from Fromagerie Kef (4 pc.)	14
Café Gourmand: coffee/tea of choice with friandises	7.5

Allergies or dietary wishes?
Please let us know in advance.
Vegan is also possible *

10.00–15.00	BAKKERIJ	10.00–12.00	
Croissant	3	BREAKFAST SPECIAL:	16.5
Jam	0.5	croissant naar keuze,	
Boter	0.5	stokje ham/kaas,	
Kaas croissant	4.5	gekookt ei,	
Amandel croissant	4.5	verse jus,	
Pain au chocolat	4.5	koffie of thee	
Appeltaart met slagroom	6.5		
Cheesecake	6.5		
Kardemom boekweit koek (gv)	3		
Chocolate chip cookie	3		

11.30–15.00

Gehaktbal (zoogr.) op melkbrood met jus de veau, mosterd en zuur	16.5
Ciabatta met romesco, venkelsalade en ingelegde citroen*	15
Tosti met 'de Jong' kaas, schouderham en Tropea ui	12
Zachte bol met Hollandse garnalenkroket van Holtkamp	15.5
Toast huevos rancheros met spiegeleieren, tomatensaus, zwarte bonen en zure room *	14

15:00-20:00 SNACKS

Brood uit eigen bakkerij met roomboter (v) *	5.5
Portie gemengde olijven (v) *	4
Charcuterie	12/20
Oesters, Zeeuwse Creuses, no.2 (3 st.)	12
Oeuf mayonaise (v)	4
Garnalenkroketjes van Holtkamp, cocktailsaus (2 st.)	9.75
Vegetarische bitterballen met mosterd (vgn)	9
Kazen van Fromagerie Kef (4 st.) met rogge crackers	14

11.30–20.00 (di - za)
11.30–17.00 (zo & ma)

CHEF MENU

3-gangen menu (voor-hoofd-dessert)	46
4-gangen (voor-tussen-hoofd-dessert)	56

VOOR

Aspergesoep van witte asperges met ei, croutons en bieslook (v)	14
Witte asperges met amandel, daslook, venkel en ingelegde citroen (v)*	21
Sashimi van geelvintonijn met avocadocrème, Tropea ui en tomatillo	16.5
Vitello tonnato met Baskische chilipeper en gefrituurde kappertjes	20
Paté en croûte van boerderijkip, foie gras, veenbes en pistache	19

HOOFD

Gnocchi pomodoro met datterini-tomaat, basilicum en parmezaan (v)*	20.5
Salade Niçoise met geelvintonijn, haricots verts, artisjok en ansjovis *	19.75
Gegrilde pijlstaartinktvis met fregola, snijbiet en inktjus	30
Steak-frites (zoog) met Beurre Café de Paris en groene salade	33
Gebraden lam met doperwtencrème, bindsla, antiboise en amandelkorst	34

BIJ

Friet met huisgemaakte mayonaise	6.5
Groene salade met kruidenvinaigrette*	4.5

DESSERT

Chocolademousse met olijfolie, amandel en Maldon zout	11
Aardbeien-millefeuille met crème pâtissière en aardbei-verveine sorbet	14
Kazen van Fromagerie Kef (4 st.) met rogge crackers	14
Café Gourmand: koffie/thee naar keuze met friandises	7.5

Heb je allergieën of dieet wensen?

Laat het ons weten.

*Vegan is mogelijk