


GOOD MORNING

Daily from 8:00 AM till 12:00 o'clock.

BREAD

SAUSAGE ROLL /3,25

GRILLED SANDWICH /4,25
ham | cheese | ketchup

CROISSANT  /4,25
your choice:
Nutella | strawberry jam | cheese

*The sandwiches below are served
with your choice of bread:
An white or Waldkorn triangle.*

CHEESE  /7,50
vegetable salad

SMOKED SALMON /11,50
avocado crème | radish |
dill chips | arucola

EGGS

From 10.00 till 17:00 o'clock

*The dish below is served with
white or multigrain bread*

FRIED EGGS /10,50
3 eggs sunny side up with your
choice of: ham | cheese | roast beef |
crispy bacon

OMELETTE /10,50
Prepared with your choice of: ham |
cheese | crispy bacon | smoked
salmon | farmer style

FRESH JUICES

ORANGE JUICE /3,85

LARGE ORANGE JUICE /7,85

"SCHULP" JUICE FROM BREUKELEN

APPLE /3,95

APPLE-ELDERBERRY /3,95

WARM DRINKS

COFFEE /3,00

ESPRESSO /3,00

DOUBLE ESPRESSO /4,00

CAPPUCCINO /3,25

LATTE MACCHIATO /3,75

ESPRESSO MACCHIATO /3,25

CAFFE LATTE /3,75

VARIOUS TEAS /3,00

FRESH MINT TEA /3,90

FRESH GINGER TEA /3,90

HOT CHOCOLATE /3,50

HOT CHOCOLATE /3,75

Whipped cream

SHOT COFFEE SYRUP /1,00

choice of flavour: chocolate cookie |
caramel | white chocolate | tiramisu

DAIRY

MILK /2,75

BUTTERMILK /2,75

CHOCOMEL /3,00
(Cold chocolate milk)

FRISTI /3,00
(red berries yogurt drink)

SWEETS

BLONDIE /6,25
white chocolate | cranberry

CITROEN CHEESECAKE /6,25
mascarpone | almond shavings

APPLE PIE /5,75
whipped cream


CHOCOLATE CHEESECAKE
GLUTEN FREE /6,25
caramel


SNACKS

VALK PLATTER /9,50
Dutch croquette balls | cheese |
sausage | mustard

DUTCH CROQUETTE BALLS /6,50
mustard

MIXED FRIED BITES
PLATTER /9,75
mustard | sweet chili sauce

VEGETARIAN MIXED FRIED
BITES PLATTER  /9,75
mustard | sweet chili sauce

NACHO BOWL  /9,50
cheese | guacamole | jalapeño |
tomato salsa | chili sauce | crème fraîche

CHEESE  /5,50
mustard

 Vegetarian   Vegan

LUNCH

Daily from 11:30 till 17:00 o'clock

BREAD

GRILLED FARMER'S SANDWICH / 8,50
farmer's bread | spinach | Cheddar | pesto | Dutch cheese

PITA ✓✓ / 10,50
tahin | mango chutney | chimichurri | tomato | cucumber

HEALTHY CLUB SANDWICH ✓ / 12,50
grilled zucchini | wholegrain bread | eggplant caviar | tomato | arugula | sweet potato chips

The sandwiches below are served with your choice of bread: An white or Waldkorn triangle.

SMOKED SALMON / 11,50
avocado crème | radish | arugula

BEEF CARPACCIO / 12,50
pine nuts | Parmesan | truffle mayonnaise | arugula

GOAT CHEESE ✓ / 11,50
baked | pumpkin | almond | arugula

MACKEREL SALAD / 11,50
chili lime mayonnaise | apple | wakame | radish

WARM

CHICKEN SATAY / 14,50
homemade atjar | prawn crackers | fries | satay sauce

HAMBURGER / 18,50
brioche bun | Cheddar | egg | mixed salad | crispy bacon | fries | smokey BBQ sauce

RUMP STEAK / 19,50
zucchini | Bumbu bali | fries | red wine gravy

YOUNG SOLE / 22,50
2 pieces | cucumber salad | fries | beurre blanc sauce

CRISPY CHICKENBURGER / 15,50
brioche bun | cheddar | coleslaw | pickles | fries | remoulade sauce

DUTCH CROQUETTES / 8,50
2 pieces | mustard | choice of white or multigrain bread

HOLSTEINER SCHNITZEL / 19,50
"kraut" salad | fried egg | mushroom cream sauce

DUTCH 12-O'CLOCK / 12,50
sliced bread | fried egg | cheese | ham | dutch croquette | tomato soup

VEGAN BURGER ✓✓ / 17,50
beyond | pumpkinseed bun | sweet potato fries | pickles | ras el hanout - mayonnaise

SALAD

Served with rustic bread and salted butter.

CAESAR
small 13,50 / large 15,50
chicken skewer | cherry tomato | Croutons | little gem | Parmesan | Caesar dressing

GOATCHEESE SALAD ✓
small 13,50 / large 15,50
grilled | spinach | beetroot | zucchini | pecans | balsamic

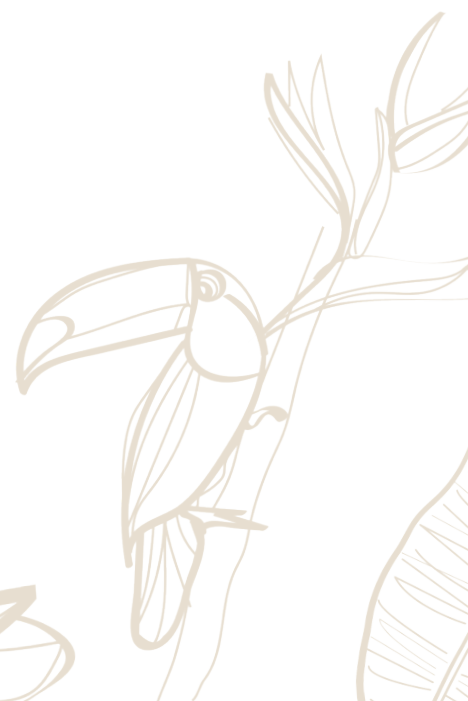
PUMPKIN ✓✓
small 13,50 / large 15,50
vegan feta | roasted chickpeas | almonds | pomegranate | arugula | herbal dressing

SOUP

TOMATO / 6,50
meatballs | parsley | crème fraîche

MUSHROOM ✓ / 6,50
truffle oil

VEGETABLE ✓✓ / 6,50
leek | celery | carrot



STARTERS

Served with rustic bread and salted butter.

ARTISAN BREAD ^V / 6,50
herb butter | aioli | tapenade

BEEF CARPACCIO / 13,50
Parmesan | pine nuts | arugula |
truffle mayonnaise

BRESOALA / 13,50
garlic oil | arugula | pine nuts |
Old Amsterdam bitterbal

BEEETROOT TARTAR ^V^V / 9,50
caramelized pecans | garden pea crème |
raspberries | balsamic

STUFFED FRENCH
BAQUETTE ^V / 6,50
oven-baked | herb cream cheese |
Cheddar | parsley

SHRIMP DIM SUM / 13,50
wakame | wasabi mayonnaise | sesame

SMOKED SALMON / 13,50
thin crisp | avocado | radish | bugles

SMALL APPETITE

YOUNG SOLE / 22,50
2 pieces | cucumber salad |
beurre blanc sauce

CHICKEN SATAY / 14,50
homemade atjar | prawn crackers |
satay sauce

VEAL LIVER / 17,50
mashed sweet potato | stir fried onions |
crispy bacon | red wine gravy

PIRI PIRI ^V^V / 13,50
bell pepper | zucchini | tomato |
red onion | pita bread

DAME BLANCHE / 5,75
vanilla ice cream | whipped cream |
hot chocolate sauce

DINNER

*Mains will be served with fries, mayonnaise
and an apple sauce with a cherry on top.*

MEAT

RUMP STEAK / 23,50
potato-celeriac mash | Parmesan |
Brussel sprouts | bacon | mushrooms |
balsamic truffle crumble | truffle gravy

CHATEAUBRIAND
FOR 2 / 29,50 p.p.
450 gram tenderloin | green beans |
pepper and Stroganoff sauce

RIBEYE / 29,50
grain fed | grilled | chimichurri |
corn on the cobb | Hasselback potato

TOURNEDOS / 29,50
sweet potato mash | grilled leek |
mushrooms | crumble of roasted onion |
red wine gravy

HOLSTEINER SCHNITZEL / 19,50
"kraut" salad | fried egg |
mushroom sauce

PORK TENDERLOIN / 20,50
chicory with pancetta and brie |
pommes noisette | Stroganoff sauce

CHICKEN SATAY / 19,50
homemade atjar | prawn crackers |
satay sauce

BEEF TENDERLOIN
SKEWER / 28,50
sajoer green beans | pepper sauce

CORDON BLEU / 19,50
"kraut" salad | mushroom sauce

VEAL LIVER / 21,50
Sweet potato mash | stir fried onions |
crispy bacon | red wine gravy

BRAISED BEEF / 24,50
sunroot crème | cauliflower |
beurre noisette | porcini gravy

FISH

SALMON FILLET / 25,50
pearl barley risotto | peas |
spinach | saffron sauce

YOUNG SOLE / 28,50
3 pieces | cucumber |
beurre blanc sauce

SEA BASS FILLET / 22,50
sweet and salty pumpkin | pistachio |
feta | garam masala oil

PRAWNS / 25,50
bell pepper | zucchini | tomato |
red onion | pita bread

STINGRAY WING / 22,50
sunroot crème | pomegranate |
crispy serrano | remoulade |
haselnuts | beurre noisette

VEGETARIAN/ VEGAN

VEGAN BURGER ^V^V / 17,50
beyond | pumpkinseed bun |
sweet potato fries | pickles |
ras el hanout - mayonnaise

PIRI PIRI ^V^V / 17,50
bell pepper | zucchini | tomato |
red onion | pita bread

CELERIAC STEAK ^V^V / 17,50
grilled | za'atar | almonds |
celeriac crème | chimichurri

DESSERT

NUTELLA PANNA COTTA / 7,50
hazelnuts | banana ice cream

KIDS ICE CREAM / 5,50
vanilla ice cream | kid's cup |
whipped cream

STROOPWAFEL
CHEESECAKE / 8,50
dulche de leche |
white chocolate | blackberry sorbet

DAME BLANCHE / 7,75
vanille ice cream | whipped cream | hot
chocolate sauce | chocolate mousse

SPECULOOS TIRAMISU / 8,50
Chocomel-baileys | mascarpone | cacao

SORBET / 7,75
vanille ice cream | cocktail fruit |
strawberry sauce | 7UP | whipped cream

VEGAN APPLE
TRIFLE  / 8,50
cream cheese | apple | cinnamon |
ginger bread crumble | tangerine sorbet

SPECIAL COFFEE

D.O.M. COFFEE / 9,35
D.O.M. Benedictine | whipped cream

FRENCH COFFEE / 8,80
Grand Marnier | whipped cream

IRISH COFFEE / 8,80
Jameson Whiskey | whipped cream

SPANISH COFFEE / 8,80
Tia maria | whipped cream

ITALIAN COFFEE / 8,80
Amaretto | whipped cream

HOUSE WINE

CHARDONNAY / 4,50 - 22,50
white | well rounded and full

SAUVIGNON
BLANC / 4,50 - 22,50
white | lively and elegant

ROSÉ / 4,50 - 22,50
rosé | fruity and firm

GRAVES
SUPÉRIEURES / 4,50 - 22,50
white | fresh | sweet

MOELLEUX / 4,50 - 22,50
white | fresh | half sweet

MERLOT / 4,50 - 22,50
red | fruity with a soft aftertaste

SPECIAL BEER

AYINGER BRÄUWEISSE / 4,60
weizenbier | full | fizzy | soft [5,1%]

OMER TRADITIONEEL BLOND / 5,00
blond beer | strong | fruity | bitter [8,0%]

DE MOLEN VUUR & VLAM / 5,25
IPA | floral | fruity | astringent aftertaste [6,2%]

LA TRAPPE / 5,00
blond | rich | slight sweet | fizzy [6,5%]
bubbel | firm | full malty | caramel [7,0%]
tripel | strong | full | fruity [8,0%]
quadrupel | strong | malty | sweet [10,0%]
isid'or | amber | bitter | caramel [7,5%]

WINE SPECIALS

WHITE

PINOT GRIGIO | CALEO / 6,50 - 35,00
floral | ripe apple | fruity

GRUNER VELTLINER |
JOHANN MULLNER / 7,00 - 37,50
ripe white fruit | citrus fruits | pineapple

CHABLIS |
VINCENT DAMP / 9,00 - 47,50
ripe white fruit | refined | elegant

SANCERRE BLANC | J.M. ROGER
LES CAILLOTES / 9,50 - 50,00
citrus | floral | boxwood

446 CHARDONNAY |
NOBLE VINES / 8,00 - 42,50
butter | brioche | wood

OUMA SE WYN | WELTEVREDE,
DESSERT WINE / 4,75 - 19,50
honey | lime peel | citrus blossom

RED

MALBEC | ESTATE,
DONA PAULA / 6,50 - 35,00
cassis | coffee | spices

RIOJA | MARQUES DE CACERES
EXCELLENS / 7,00 - 37,50
black fruit | oak wood | chocolate

CHATEAUNEUF DU PAPE |
LES BARTAVELL / 9,00 - 47,50
red fruit | strawberry | cherry

667 PINOT NOIR |
NOBLE VINES / 8,00 - 42,50
black berry | plum | herbs

BAROLO | TERRE DEL
BAROLO DOCG / 9,75 - 50,00
violet | leather | herbs

ROSE PINOT GRIGIO |
CALEO / 6,50 - 35,00
strawberry | raspberry | floral

DRAFT BEER

BAVARIA PILSENER / from 2,90
SWINKELS PREMIUM / from 4,00

CORNET / 5,25
blond beer | oak wood | well rounded | vanilla
[8,5%]

PALM CLASSIC / 4,00
amber beer | smooth | soft [5,2%]

SEASONAL BEER / 5,00

DUVEL / 5,00
blondbeer | subtle bitter | hoppy [8,5%]

MAX / 4,50
kriek beer | cherry | sweet | fruity [3,5%]
rosé beer | raspberry | sweet | fruity [4,5%]

BAVARIA ALCOHOLVRIJ / 3,50
0,0% beer | refreshing | malty | hoppy [0,0%]

BAVARIA WIT / 4,25
0,0% cloudy white | fresh | fruity | full [0,0%]

Bavaria Radler Lemon / 3,75
Bavaria beer | lemon water
[0,0%] of [2,0%]

3-COURSE MENU

STARTER

ARTISAN BREAD ^V
herb butter | aioli | tapenade

BEEF CARPACCIO
Parmesan | pine nuts | arugula |
truffle mayonnaise

GOAT CHEESE SALAD ^V
grilled | spinach | beetroot | zucchini |
pecans | balsamic

SMOKED SALMON
thin crisp | avocado | radish | bugles

STUFFED BAQUETTE ^V
oven-baked | herb cream cheese |
Cheddar | parsley

*starters will be served with artisan bread
and salted butter.*

MAIN COURSE

MEAT

RUMP STEAK
Potato-celeriac mash | Parmesan |
brussel sprouts | bacon | mushrooms |
balsamic truffle crumble | truffle gravy

HOLSTEINER SCHNITZEL
"kraut" salad | fried egg | mushroom sauce

CORDON BLUE
"kraut" salad | mushroom sauce

PORK TENDERLOIN
chicory with pancetta and brie |
pommes noisette | Stroganoff sauce

CHICKEN SATAY
Homemade atjar | prawn crackers |
satay sauce

SALMON FILLET

FISH

pearl barley risotto | peas |
spinach | saffron sauce

SEA BASS FILLET
sweet and salty pumpkin | pistachio |
feta | garam masala oil

VEGAN

CURRY ^{V V}
red curry sauce | scallions | sweet potato |
cashew nuts | soya beans | basmati rice

BURGER ^{V V}
beyond | pumpkinseed bun |
sweet potato fries | pickles |
ras el hanout - mayonnaise

DESSERT

DAME BLANCHE
vanilla ice cream | whipped cream |
chocolate sauce | chocolate mousse

NUTELLA PANNA COTTA
haselnuts | banana ice cream

SPECULOOS TIRAMISU
chocomel-baileys | mascarpone | cacao

SORBET
vanilla ice cream | cocktail fruit |
strawberry sauce | 7Up | whipped cream

VEGAN APPEL TRIFLE ^{V V}
cream cheese | apple | cinnamon |
ginger bread crumble | tangerine sorbet

COFFEE OR TEA
choice of: coffee | espresso | cappuccino |
café latte | latte macchiato | tea | fresh
mint tea | fresh ginger tea



*Do you have a food allergy?
our kitchen works with all 14 main
allergen. Scan the QR code and
look through our allergen menu!*

^V Vegetarian ^{V V} Vegan