

GOOD MORNING

Daily from 8:00 till 11:30.

SAUSAGE ROLL 3,25

GRILLED CHEESE SANDWICH 4,25

ham | cheese | ketchup

CROISSANT ^V 4,25

With choice of: Nutella | strawberry jam | cheese

For the dishes below you have choice of a white or a Waldkorn triangle.

CHEESE ^V 7,50

vegetables

SMOKED SALMON 11,50

lemon dill cream | cucumber | red onion | arugula

EGG

Daily from 10:00 till 17:00.

The dishes below are served with white or multigrain sliced bread:

FRIED EGG, SUNNY SIDE UP 10,50

3 free-range eggs | topped with your choice of: ham | cheese | roast beef | bacon

OMELETTE 10,50

With your choice of: ham | cheese | bacon | smoked salmon | farmer's

SWEET PASTRY

HAZELNUT CAKE 5,50

orange mascarpone cream

APPLE PIE 5,75

whipped cream

WEEKLY PASTRY SPECIAL 6,25

homemade

GLUTEN-FREE CHEESECAKE 6,50

chocolate | caramel

LUNCH

Daily from 11:30 till 17:00.

BREAD

FARMER'S TOAST 9,50

Brown bread | scrambled egg | bacon | onion | kernhem | guacamole

CLUB SANDWICH 13,50

sliced chicken | cheese | crispy bacon | tomatoes | crisps

SMASHED AVOCADO ^V 12,50

brown bread | egg | tomato | arugula | chili flakes | pistachio

For the dishes below you have choice of a white or a Waldkorn triangle.

SMOKED SALMON 11,50

herb cream cheese | cucumber | red onion | arugula

SMOKED MACKEREL 12,50

Potato-beet salad | cottage cheese | arucola

BABA GANOUSH ^{VV} 11,50

Pomegranate seeds | figs | almond shavings

BEEF CARPACCIO 12,50

pine nuts | aged cheece | truffle mayonnaise | arucola

SALAD

GRILLED PUMPKIN ^{VV}

small 12,50 • **large** 14,50

spinach | red onion | lentils | sun-dried tomato | vegan feta | pumpkin seeds | aceto vinaigrette

BURRATA ^V

small 12,50 • **large** 14,50

Pearl couscous | pesto | grilled zucchini | spinach | balsamico glaze

KOREAN FRIED CHICKEN

small 14,50 • **large** 16,50

Chicken thighs | asain dressing | cucumber | carrot | bell peppers | cashews

WARM

CROQUETTE 8,50

2 pieces | sliced bread | coarse mustard

KÖFTE 11,50

Veal | Turkish bread | tomato | cucumber | feta | tzatziki

12 O'CLOCK 12,50

fried egg | ham | cheece | sliced bread | croquette | tomato soup

KIPSATÉ 14,50

Homemade atjar | prawn crackers | satay sauce | potato fries

CRISPY CHICKEN BURGER 15,50

brioche bun | remoulade | sliced pickle | coleslaw | Cheddar | potato fries

VEGAN BURGER ^{VV} 18,50

Beyond | pumpkin seeds bun | sliced pickle | Cheddar | Ras el Hanout mayonnaise | sweet potato fries

HAMBURGER 19,50

brioche bun | Cheddar | egg | vegetable salad | crispy bacon | smokey bbq sauce | potato salad

HOLSTEINER SCHNITZEL 19,50

White cabbage salad | egg sunnyside up | mushroom cream sauce | potato fries

SOLE FISH 22,50

2 pieces | cucumber salade | beurre blanc | potato fries

RUMP STEAK 23,50

zucchini | boemboe Bali | pepper sauce | potato fries

SOUP

TOMATO 6,50

meatballs | parsley | crème fraîche

ONION 7,50

cheese crouton | oregano

PEANUT ^{VV} 7,50

Bean sprouts | egg | soybeans | chilli pepper | wasabi | carrot | bok choy

SNACK

VALK PLATTER Dutch croquette balls cheese sausage mustard	9,50	DUTCH CROQUETTE BALLS mustard	6,50	VEGETARIAN MIXED FRIED BITES PLATTER mustard sweet chili sauce	9,75
NACHO BOWL cheese guacamole jalapeño tomato salsa chili sauce crème fraîche	9,50	MIXED FRIED BITES PLATTER mustard sweet chili sauce	9,75		

APPETIZERS

BREAD TO SHARE garlic butter aioli	6,50	BEEF CARPACCIO pine nuts arucola aged cheese truffle mayonnaise	13,50	TOMATO meatballs parsley crème fraîche	6,50
AUBERGINE miso glaze crispy chickpeas pomegranate seeds	9,50	SALMON STEAK Beet marinade brioche herb cream cheese apple dressing	13,50	ONION cheese crouton oregano	7,50
STICKY IBERICO FINGERS soja knoflook glaze sesam spring onion	11,50	MACKEREL smoked garlic toast figs hoisin grapefruit spring onion	13,50	PEANUT Bean sprouts egg soy beans chilli pepper wasabi carrot bok choy	7,50
DUCK BREAST smoked garlic toast figs hoisin grapefruit spring onion	12,50				

SALAD

GRILLED PUMPKIN small 12,50 • large 14,50 spinach red onion lentils sun-dried tomato vegan feta pumpkin seeds aceto vinaigrette	
BURRATA small 12,50 • large 14,50 Pearl couscous pesto grilled zucchini spinach balsamico glaze	
KOREAN FRIED CHICKEN small 14,50 • large 16,50 Chicken thighs asain dressing cucumber carrot bell peppers cashews	

SMALL APPETITE

HOLSTEINER SCHNITZEL white cabbage salad fried egg mushroom sauce	15,50	DAME BLANCHE Vanille ice cream whipped cream chocolate sauce mousse	6,25
RISOTTO pumpkin spinach fennel	15,50		
VEAL LIVER caramelized apple pearl onion crispy bacon thyme jus	17,50		
SOLE FISH 3 pieces red beet potato salad beurre blanc lime	22,50		

MAIN COURSE

Main courses will be served with potato fries, mayonnaise and an Apple sauce

MEAT

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

CORDON BLEU 19,50
white cabbage salad | mushroom sauce

HOLSTEINER SCHNITZEL 19,50
white cabbage salad | fried egg | mushroom sauce

PORK TENDERLOIN 20,50
haricots verts | serrano ham | chicory | baked potatoes | mushroom sauce

VEAL LIVER 21,50
caramelized apple | pearl onion | crispy bacon | thyme jus

RUMP STEAK 23,50
mushrooms | cream of parsley root | spinach | truffle gravy

DEER STEW 23,50
stewed pear | mashed potatoes | crispy spice cake

HARE LOIN FILLET 27,50
fondant potato | pied de mouten | Brussel sprouts | stewed pear | procini gravy

TENDERLOIN SKEWER 28,50
zucchini | boemboe bali | onion | stroganoff sauce

TOURNEDOS 29,50
tarragon-mustard Puree | tomato | mushrooms | garlic gravy | Chioggia beet

CHATEAU BRIAND FOR 2 32,50 p.p.
450 grams of tenderloin | ratatouille | pepper- and stroganoff sauce

FISH

PLAICE FILLET 21,50
almond-pesto crust | tartaar sauce | "Frites uit Zuyd" fresh potato fries

SEA BASS FILLET 23,50
Gyoza shrimp | mini bak choi | soybeans | Thai Soy-vinaigrette

PRAWNS 24,50
risotto | pumpkin | spinach | fennel | pecorino

SALMON FILLET 25,50
Polenta | spring carrot | bimi | pesto sauce

SOLE FISH 29,50
3 pieces | red beet potato salad | beurre blanc | lime

VEGETARIAN

RISOTTO ^V 18,50
pumpkin | spinach | fennel

CELERIAC STEAK ^{VV} 17,50
grilled | cream of celeriac | za'atar | chimi-churri

VEGAN BURGER ^{VV} 18,50
Beyond | brioche bun | sliced pickle | ras el hanout mayonnaise | sweet potato fries

DESSERT

CHILDREN ICE CREAM 5,50
vanilla ice cream | children's cup | whipped cream

DAME BLANCHE 7,75
Vanille ice cream | whipped cream | chocolate sauce | mousse

STEWING PEAR ^{VV} 7,75
custard | coconut chips | stewed pear sorbet

SORBET 7,75
Vanilla ice cream | cocktail fruit | strawberry sauce | 7up | whipped cream

AMARETTO TRIFLE 8,50
Amaretti cookies | mascarpone cream | blood orange sorbet ice cream

AMARENA CHERRY 8,50
cheesecake cream | Bastogne cookies

MOELLEUX 8,50
Lukewarm chocolate cake | caramel | cherry sorbet

WINE

HOUSE WINE

CHARDONNAY 4,75 - 23,50
white | well rounded and full

SAUVIGNON BLANC 4,75 - 23,50
white | lively and elegant

ROSÉ 4,75 - 23,50
rosé | fruity and firm

GRAVES SUPÉRIEURES 4,75 - 23,50
white | fresh | sweet

MOELLEUX 4,75 - 23,50
white | fresh | half sweet

MERLOT 4,75 - 23,50
red | fruity with a soft aftertaste

SPECIAL WHITE

PINOT GRIGIO CALEO 7,00 - 37,50
floral | ripe apple | fruity

GRUNER VELTLINER
JOHANN MULLNER 7,50 - 40,00
ripe white fruit | citrus fruits | pineapple

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

SANCERRE BLANC J.M. ROGER
LES CAILLOTTES 9,95 - 50,00
citrus | floral | boxwood

446 CHARDONNAY
NOBLE VINES 8,50 - 45,00
butter | brioche | wood

OUMA SE WYN WELTEVREDE,
DESSERT WINE 5,50 - 22,00
honey | lime peel | citrus blossom

SPECIAL ROSÉ

ROSE PINOT GRIGIO |
CALEO 7,00 - 37,50
strawberry | raspberry | floral

SPECIAL RED

MALBEC ESTATE,
DONA PAULA 7,00 - 37,50
cassis | coffee | spices

RIOJA MARQUES DE CACERES
EXCELLENS 7,50 - 40,00
black fruit | oak wood | chocolate

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

667 PINOT NOIR
NOBLE VINES 8,50 - 45,00
black berry | plum | herbs

BAROLO TERRE DEL
BAROLO DOCG 9,95 - 52,50
violet | leather | herbs

BEER

SPECIAL BEER

AYINGER BRÄUWEISSE 4,85
weizenbier | full | fizzy | soft [5,1%]

OMER TRADITIONEEL BLOND 5,25
blond beer | strong | fruity | bitter [8,0%]

DE MOLEN VUUR & VLAM 5,50
IPA | floral | fruity | tart aftertaste [6,2%]

LA TRAPPE 5,25
Blond | rich | slight sweet | fizzy [6,5%]
Dubbel | 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%]

DUVEL 5,25
blond beer | subtle bitter | hoppy [8,5%]

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

SWINKELS ALCOHOL FREE 4,00
0,0% beer | refreshing | malty | hoppy [0,0%]

BAVARIA WIT 4,50
0,0% cloudy white | fresh | fruity | full [0,0%]

BAVARIA RADLER LEMON 4,00
Bavaria beer | lemon water [0,0%] of [2,0%]

DRAFT BEER

SWINKELS from 3,10
slightly fruity | herby | fresh

CORNET 5,50
blond beer | oak wood | well rounded |
vanilla [8,5%]

PALM CLASSIC 4,25
amber beer | smooth | soft [5,2%]

SEASONAL BEERS 5,25