

Day



## Snacks

Bread with vegetable dip	5	vv
Olives and nuts	5	v
Marinated mushrooms	7.5	vv
Roasted green peppers with sea salt	7	vv
Bitterballs with mustard	6.5	
Vegan bitterballs with mustard	7.5	vv
Mini cheese souffles with chilli sauce	6.5	v
Chicken wings with chilli sauce	8.5	
Spare ribs with bbq sauce	8.5	
Cheeses with quince and nut bread	12	v

## Lunch (12.00 to 16.00)

### Bread

Dutch grilled sausage with cheese, pickles and red onion	8.5	
Roast beef with pepper mayonnaise	9.5	
Roasted onion hummus with chickpeas	7.5	vv
Old cheese with mustard mayonnaise and cress	6.5	v
Smoked salmon with capers and red onion	9.5	
Egg salad with curry and spices	7.5	v

### Warm

Soup of the day	6.5	vv
Stewed bell pepper with an egg from the oven	8.5	v
Tosti ham and/or cheese	6.5	(v)
Dutch veal croquettes on bread with mustard	8.5	
French toast with blueberries and curd	7.5	v
Burger with bacon, cheddar, pickles and fries	12.5	
Fries	4,5	vv
Green salad	4,5	vv

### Salad

Lentil salad with sweet potatoes and spinach	10	vv
Roasted eggplant with pomegranate and lima beans	10	vv

### Sweet

<i>Cakes from the glass case</i>	--	
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*v = Vegetarian vv = Vegan*

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## Dinner

Soup of the day	6.5	VV
Roasted leek with cashew nut cream	8.5	VV
Cauliflower with cream from old cheese and rye bread crumble	9.5	V
Marinated salmon with buttermilk and dillweed oil	11	
Thinly sliced roast beef with radishes and smoked paprika powder	11.5	
Toast with fried mushrooms	9.5	V
Butterhead lettuce with Dutch shrimp and cocktail sauce	12	
Oven baked zucchini and tomato with ricotta from Groningen	9.5	V
Meatballs with peanut sauce and fried onions	9.5	
Chicken pie with potatoes	12.5	
Chicory with cheese	10	V
Celeriac with pear and gravy	13	VV
Roasted oxheart cabbage with brown butter	11	V
Turbotine with parsley and capers		18
Dutch steak with gravy	19.5	
Beef stew with silver onions and mushrooms	14	
“Stamppot” with smoked sausage and gravy	13.5	
Fries	4.5	VV
Green salad	4.5	VV

## Sweet

Apple crumble with vanilla	6.5	V
Chocolate mousse with eggnog	6.5	V
White chocolate cheesecake with red fruit	6.5	
Cheeses with quince and nut bread	12	V
<i>More available, please ask us</i>		

*Our menu is perfect for shared dining. But if you prefer having a starter, main course and dessert, that's also possible. We are happy to help you decide.*

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*When possible we use fair trade, bio and regional ingrediënts for our dishes.*