

## DRINKS

### COFFEE

Café crème 2,85 · Cappuccino 3,00  
Latte 3,25 · Latte macchiato 3,75  
Espresso 2,85 · Espresso Doppio 4,25  
Hot chocolate milk 3,50  
Irish Coffee 7,50  
French Coffee 7,50  
Brasil Coffee 8,50

### SODAS 2,75

Coca Cola · Coca Cola light · Coca Cola zero  
Fanta · Sprite · Tonic · Bitter lemon · Cassis  
Ice tea & Green · Rivella · Ginger ale

### FEVER-TREE 3,75

Tonic · Elderflower · Ginger ale · Ginger beer

### BEER

Heineken Vaas / 0.5 L 3,00 / 5,50  
Seasonal beer from 4,50  
Affligem blond, dubbel or tripel from 4,75  
Amstel Radler 3,50  
Heineken 0.0% 3,00  
Wieckse Witte 0% 3,75

### WHITE WINE

Caillou Sauvignon 3,75  
Bergsig Chardonnay 4,75  
Calusari Pinot Grigio 4,75

### ROSÉ WINE

Caillou Rosé 3,75

### RED WINE

Molto Purezzo Negroamora 3,75  
Covilla Rioja 4,75

### SPARKLING WINE

Piccolo bottle (2 glasses) 9,00

### FOREIGN DISTILLED 5,75

Van Dyck Vodka · Van Dyck Gin · Bacardi  
Jack Daniels · Johnny Walker Red Label  
Mix Fever-Tree + distilled 7,50

## DRINKS 🍏🍃

### TEA

Fruity winter  
cinnamon, mint, star anise,  
apple, orange & honey 4,25

Ginger & lime  
ginger, lime, licorice,  
mint & honey 4,25

Thyme  
thyme, orange, mint,  
licorice & honey 4,25

Fresh mint tea 3,50

Variety of regular tea 2,75

### SMOOTHIES 5,50

Mighty Green  
avocado, pear, kiwi, apple & mint

Tropical Twist  
papaya, mango & pineapple

Raspberry Heaven  
blueberry, raspberry, apple & mang

### JUICES

Orange juice 3,75

Organic apple juice 3,25

Tomato juice 3,25

Yogurt with fruit juice 3,75

Buttermilk with fruit juice 3,75

Milk/buttermilk 2,00

### WATER

Chaudfontaine:  
flat · sparkling from 2,75

### HOMEMADE LEMONADE

Fruit  
with apple, lime,  
licorice & mint 3,75

Ginger  
with orange, lemon,  
ginger & mint 3,75



# MENU À LA CARTE





## SANDWICHES

House smoked salmon salad 9,75 🍏  
cream cheese and dill

Serrano ham 8,75  
boiled egg and a chutney of  
sweet red onion & pumpkin seeds

Farmer's brie 8,75 🌿  
roasted eggplant, cucumber  
and smoked garlic dressing

House smoked cornfed chicken fillet 8,50 👨‍🍳  
bacon, tomato and curry dip

Two beef croquettes 8,50  
farmer's bread and mustard dip

Three fried eggs 8,50  
bacon, cheese and tomato

## SALADS

Warm gamba's 14,50 🍏  
mixed lettuce, avocado, boiled egg and chorizo dip

Figs 12,50 🌿  
mixed lettuce, green beans and sweet tahin dressing

Poké bowl 13,50 👨‍🍳  
choose from: salmon, pulled chicken or tofu,  
with jasmine rijst, avocado, lettuce,  
red cabbage, mais, soybeans, carrot,  
sesame seeds and soy dip

## SIDE DISHES

Mixed salad 4,50 🌿  
Fresh Frites uit Zuyd 3,75

## DESSERTS

Pure chocolate mousse 8,50  
in kriek beer marinated cherries

Crêpe Suzette 9,50 👨‍🍳  
orange liqueur and vanilla ice cream

Homemade Liège waffle 7,50  
spiced biscuit ice cream and Van Wees egnog

## STARTERS

Veluwe duck breast 10,50 🍏  
slow-cooked, on a bulgur salad  
with dates and onion chutney

Fried coquilles 13,75  
cauliflower couscous and Tobiko caviar

Crispy porkbelly 11,50 👨‍🍳  
roasted carrot and a bitter bal of lobster

Slow-cooked beef 11,50  
homemade piccalilli and smoked cream

Miso broth 9,50 🌿 🍏  
udon noodles, crispy tempura balls,  
shiitake, dried seaweed, bean sprouts,  
spring onion and a half egg

Bread platter 7,50  
three different spreads

## MAIN COURSES

Beef steak 19,50  
in spicy gravy, fried mushrooms  
and fresh Frites uit Zuyd

Venison steak 27,50  
celeriac, potato rösti and a sauce of gingerbread

Stewed yellow & red beet 18,50 🌿  
crispy baked cauliflower  
and red beet chips

Fried plaice fillet 20,50 🍏  
dutch stamppot and  
fresh butter sauce

Dry-aged beef rib-eye 25,50 👨‍🍳  
roasted carrot, wild spinach  
and Sharon-sauce

Fried sole (day price)  
salty vegetables and potatoes

Fried pumpkin gnocchi "puttanesca" 18,50 🌿  
tomato, garlic, black olives,  
red pepper and Parmesan cheese

## 2-COURSE MENU BRASSERIE ITALIA

In our restaurant upstairs we serve a  
2-course menu with your choice of a  
starter + pizza or pasta for 19,50 p.p.

## OPENING HOURS KITCHEN

Sandwiches:	12:00 - 17:00
Kitchen:	12:00 - 21:00
Brasserie Italia:	12:00 - 14:00 18:00 - 20:00

## FOOD ALLERGIES

Please contact us if you have food allergies,  
we are more than happy to serve you. However,  
cross-contamination of allergens in our kitchen  
cannot be prevented fully. Gluten free bread is  
charged with an additional 1,50.

Vegetarian 🌿 Healthy 🍏 Chef's favorite 👨‍🍳