

DRINKS

COFFEE

Café crème 3,00 • Cappuccino 3,40
Latte 3,95 • Latte macchiato 3,95
Espresso 2,85 • Espresso doppio 4,25
Cortado 3,00 • Chai Latte 3,50
Hot chocolate milk 3,75 • Irish Coffee 7,50

SODAS 3,10

Coca Cola • Coca Cola light • Coca Cola zero
Fanta • Sprite • Tonic • Bitter lemon • Cassis
Fuze tea & green & hibiscus • Rivella • Ginger ale

FEVER-TREE 4,20

Tonic • Elderflower • Ginger ale • Ginger beer

BEER

Heineken Vaas / 0.5 L 3,10 / 5,75
Seasonal beer from 4,50
Affligem blond, dubbel or tripel from 4,75
Amstel Radler 3,50
Amstel Bright 4,75
Heineken 0.0% 3,75
Brand Weizen 0.0% 3,75

WHITE WINE

Pinot Grigio Terredirai • Italy 4,95
Chardonnay Villa Antonino BIO • Italy 4,95
Sauvignon Blanc Partnership • South-Africa 4,00
Verdejo Gran Cardiel Bodegas Cachazo • Spain 5,25

ROSÉ WINE

Pinot Grigio Blush Terredirai • Italy 4,25

RED WINE

Sangiovese Montepulciano Antonino BIO • Italy 4,25
Tempranillo Crianza Bodegas Palacio
Rioja • Spain 5,50

BUBBLES

Piccolo bottle (2 glasses) 9,50

FOREIGN DISTILLED 6,00

Vodka • Gin • Bacardi
Jack Daniels • Johnny Walker Red Label

DRINKS

TEA

Tea 3,00
Earl Grey Blue Flower • Sencha Sensation Bio
Green Jasmine Bio • Refreshing Rooibos Bio

Special tea 3,75

Fresh winter tea star anise, orange & cinnamon
Fresh mint tea
Fresh ginger tea & lemon

SMOOTHIES 5,75

Jungle Green • avocado, pear, kiwi, apple & mint
Caribbean Sun • papaya, mango & pineapple
Power Granate • blackberry, strawberry,
apple & pomegranate

JUICES

Orange juice 4,20 • Biological apple juice 3,60
Tomato juice 3,60 • Yogurt with fruit juice 4,50
Buttermilk with fruit juice 4,00 • Milk/buttermilk 2,00

WATER


Chaudfontaine flat or sparkling from 2,85
Chaudfontaine Fusion Lemon or Lime & mint 2,85


LIMEAU 4,50


Fruit • apple, lemon, liquorice & mint
Ginger • orange, lemon, ginger & mint

sage 6,95

- 100% biological, pure, raw & slow juiced.
- 400 grams vegetables & fruit in one juice.
- Ingredients can be changed during seasons.

Fresh  carrot, fennel, orange sweet potato,
apple, pink grapefruit, ginger,
mint, sage, cinnamon

Energy  red beet, winter carrot, red cabbage,
purple kale, apple, purple sweet potato,
lemon, basil, ginger

Detox  wild spinach, green chard, kale,
cucumber, celery, apple, green kale,
green bell pepper, lemon, parsley,
ginger, young sea lettuce (sea weed)




RESTAURANT MENU



SANDWICHES


choice of white or brown bread,
order until 17:00h


 **Chicken roulade** 8,75
avocado and mustard dip

 **Mackerel salad** 8,75
bunching onion, parsley and lemon

Healthy 9,25
matured cheese, farmers ham and mustard dip

Carpaccio 9,95
of beef, rocket, Old Amsterdam cheese,
pine nuts and truffle dip

 **Carrot wrap** 8,50
spicy hummus, falafel, sweet onion and rocket

 **Beet wrap** 8,50
chives, sour cream, chicken roulade
and mixed salad

Beef croquette (1 pc.) 6,75 **(2 pcs.)** 9,75
by Oma Bobs on white or brown
Molenaarsbrood with mustard


Fried eggs (3 eggs) 9,75
farmer's ham, matured cheese
on white or brown Molenaarsbrood

SALADS


 **Falafel** 15,00 / 17,95
roasted sweet potato and hummus dip

 **Tuna of the plancha grill** 16,95 / 19,95
red beet-onion, boiled egg and lime dip

Carpaccio 15,95 / 18,25
of beef, rocket, Old Amsterdam cheese,
pine nuts and truffle dip

 **Quinoa bowl** 14,50
choice of: raw salmon, pulled chicken or tofu,
herb quinoa, red cabbage, corn, soy beans,
carrot, seed sprouts and orange dip
(optional avocado + 2,00)

MAIN COURSES


 **Hamburger** 18,75
of beef, matured cheese, pickle,
caramelised onion and mustard-mayonnaise

Chicken saté 19,25
sweet&sour cucumber, pineapple,
saté sauce and prawn crackers

 **Fish from the market** 22,50
roasted fennel and soft lime sauce

Steak 20,50
caramelised chicory and shallot gravy

Duck from the Veluwe 21,50
kale, parsnip and gravy with prunes


 **Vegetable curry** 18,95
pineapple, roasted zucchini,
sweet potato and tempé


**All main courses are served with
one side dish:**


**Fries uit Zuyd, roasted sweet potato,
salad or jasmine rice**
(optional: extra + 3,75 per garnish)


STARTERS

Carpaccio 12,95
of beef, truffle dip, frisée lettuce,
Old Amsterdam and pine nuts,

 **Paté** 10,95
of duck with orange chutney
and brioche bread

 **Pearl barley** 9,95
tomato salsa, sweet potato chips, baba
ganoush, frisée lettuce and a crisp of ketchup

 **Salmon** 11,95
home smoked with potato salad,
frisée lettuce and lime


 **Tomato soup** 7,95
crème cru, bunching onion and sundried tomatoes

Soup of the day 7,95
changing soup of the season
with matching garnish

Bread in bag 7,95
aioli, spicy hummus and tomato tapenade

DESSERTS

Luikse waffle 7,75
red fruit compote
and homemade vanilla ice cream

 **Ice trio** 7,75
homemade icecream
with crum of Bastogne cookie

Chocolate mousse 7,75
lumpy cream and crum of chocolate

Coffee or tea & Zuiver bonbon 5,50
of choice

 Vegetarian  Healthy  Chef's favorite

Opening hours kitchen: 12.00 - 21.00h

FOOD ALLERGIES

Do you suffer from food allergies? Please let us know. We are very thorough when it comes to food allergies or food intolerance. However, we can never fully guarantee the absence of cross contamination of allergens in our kitchen. Gluten free bread is available for an additional 1.50.