

DRINKS

COFFEE

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

SODAS 3,10

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

FEVER-TREE 4,20

Elderflower • Ginger ale • Ginger beer • Lemon tonic

BEER

Heineken Vaas / 0.5 L 3,45 / 6,25
Seasonal beer from 4,75
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 4,50
Chardonnay Villa Antonino BIO, Italy 4,95
Sauvignon Blanc Partnership, S-Africa 4,00
Verdejo Gran Cardiel Bodegas Cachazo, Spain 5,25

ROSÉ WINE

Pinot Grigio Blush Terredirai, Italy 4,50

RED WINE

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

SPARKLING

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

Lemongrass, mint & lemon
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 • Bio apple juice 3,60
Tomato juice 3,60 • Yoghurt + fruit
juice 4,50 • Buttermilk + fruit juice 4,00
Milk/buttermilk 2,00

WATER


Chaudfontaine flat or sparkling from 2,85


HUISGEMAAKTE LIMONADE 4,50


Fresh Melon • water melon, mint & lemon

sapje 6,95

- 100% biological, pure, raw & slow juiced.
- 400 grams vegetables & fruit in one juice.
- Ingredients can change 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)


MENU



SANDWICHES

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


Chicken thigh 9,25
kerrie dip, sunflower seeds

Tuna salad 9,25
spring onion, capers and parsley

 **Mozzarella** 9,25
tomato, avocado-salsa and basil

 **Beef carpaccio** 9,95
rocket, Old Amsterdam cheese,
pine nuts and truffle dip

Carrot wrap 8,50
spicy hummus, chicken thigh, sweet onion
and rocket

 **Beet wrap** 8,50
tuna salad, cucumber and rocket

Beef croquettes (2 pcs.) 9,75
by Oma Bobs on white or brown Millers bread
with mustard

Dutch shrimp croquettes (2 pcs.) 13,95
by Oma Bobs on white or brown Millers bread
with lemon dip

Fried eggs (3 eggs) 9,75
farmers ham and matured cheese
on white or brown Millers bread

OPENING HOURS KITCHEN 12.00 - 21.00H



Chef's favorite



Vegetarian




Healthy

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.

SALADS

 **Mozzarella** 15,50 / 17,95
little red & yellow tomatoes, pesto and croutons

 **Chicken thigh** 16,50 / 17,95
red beet-onions, bean sprouts and croutons


Beef carpaccio 15,95 / 18,50
rocket, Old Amsterdam cheese,
pine nuts and truffle dip

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


STARTERS

Beef carpaccio 12,95
truffle dip, frisée lettuce, Old Amsterdam cheese
and pine nuts

 **Veal tartare** 12,50
ginger, dashi jelly and soy dip

 **Vegan pearl barley** 9,95
mango, frisée lettuce, beet chips and truffle potato


 **Sashimi** 13,95
tuna, salmon, wasabi, ginger and soy sauce

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


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

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

MAIN COURSES

 **Beef hamburger** 18,75
matured cheese, pickle, caramelised onion
and mustard-mayonnaise

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

 **Fish from the market** 22,50
fennel-carrot salad and antiboise

Steak 20,50
aniseed-mushrooms, green asparagus
and port gravy

Hen fillet 21,50
spaghetti of courgette and lemon-capers sauce

 **Vegetable curry** 18,95
pineapple, roasted eggplant, green beans
and tofu

**All mains are served with a side
of your choice: Frites uit Zuyd,
baked potato with sour cream,
salad or jasmin rice.**
(each additional side +€ 3,75)

DESSERT

Chocolate and passion cake 7,75
white chocolate and blood orange

 **Ice cream trio** 7,75
house turned ice cream
and a cream of Bastogne cookie

Heavenly mud 7,75
chocolate mousse, red fruit and citrus sorbet

Coffee or tea & Zuiver bonbon 5,50