

**lunch
dinner
bar snacks**

from noon to 4 p.m. (Mon to Sun)
from 5.30 p.m. to 11 p.m. (Mon to Sun)
until a half hour before closing

OYSTERS

Breton oysters with chopped red onion in red wine vinegar 3,80/11,40

SANDWICHES

Focaccia caprese with mozzarella, tomato, basil and pesto 6,80

Available on white or brown farmhouse bread:

Mature cheese with wasabi mayonnaise 4,20

BLT with crispy bacon, cabbage lettuce and tomato 5,40

Smoked mackerel with a rémoulade 6,40

Canadian Club Sandwich 7,20
chicken, iceberg lettuce, bacon, tomato, avocado, capers, chives and garlic mayonnaise

Thinly sliced entrecôte with a light pepper mayonnaise 7,20

EGG DISHES

Croque Monsieur 4,40
cheese and ham

Croque Madame 4,80
cheese, ham and fried egg

Eggs Benedict 8,20
poached egg on toast with spinach and bacon in a Hollandaise sauce

BAR SNACKS

Dutch cheese 2,60

Dutch croquettes (six pieces) 3,40

Kara-age 4,20
deep-fried Japanese chicken pieces with Kikkoman and wasabi

SOUPS

Onion soup 4,60

COLD DISHES

Caesar Salad 6,40

Salade Niçoise with fresh tuna 8,40

HOT DISHES

Hamburger (100% beef) 8,40
served with iceberg lettuce, tomato relish, raw onion rings and fries

Cheeseburger (100% beef) 8,60
served with cheese, iceberg lettuce, tomato relish, raw onion rings and fries

Rigatone caprese 15,20

Entrecôte in Hollandaise sauce 18,40
served with salad and fries

Grilled tuna with wasabi mayonnaise 18,60
served with salad and fries

DESSERTS

Apple tart with cinnamon ice cream 4,80

Tiramisu 6,00

Lemon tart on an almond biscuit base 6,80

HOT DRINKS

Our coffee comes from a plantation in the most westerly part of Panama. The coffee is cultivated organically on the slopes of a volcano at an altitude of 1600 meters. The plantation owner, Maria Elisa Ruiz is so proud of this 'vintage' coffee that she has put her own name to it: Panamaria

Coffee	2,00
Decafé	2,00
Espresso	2,00
Cappuccino	2,10
Caffè latte	2,10
Latte macchiato	2,60
Hot chocolate	2,10
Carajillo	4,50
Corretto	4,50
Irish coffee	6,00

Tea glass/pot

Darjeeling First Flush 1,90/3,60

Only the leaves from the first shoots are used. Smooth and rich in taste

Earl Grey 1,90/3,60

Melange of tea from Southern India and Sri Lanka. Bergamot lends Earl Grey its characteristic flavour

Lapsang Souchong 1,90/3,60

Tea smoked on a wood fire, strong smokey flavour

Mint Tea 1,90/3,60

This tea is made from dried mint leaves

Rooibos 1,90/3,60

South African herbal tea

Sencha 1,90/3,60

Japanese green tea

Verveine 1,90/3,60

Light herbal tea with a lemon flavour. Tanine free

COLD DRINKS

Milk or buttermilk	1,80
Soft drinks	2,00
Fresh orange juice	2,60
Cranberry juice	2,20

Water glass/bottle

Harkema water, sparkling	1,50/3,50
Harkema water, non-sparkling	1,50/3,50

BEERS

Draught Beers

Jupiler 25 cl	2,20
Hertog Jan 25 cl	2,40
Hoegaarden	2,80
Palm	2,80

Bottled Beers

Dommelsch malt	2,70
Beck's	3,20
Lefte blond	3,30
Duvel	3,40
Lefte dubbel	3,40
Lefte triple	3,40

WINES BY THE GLASS*

White glass/bottle

Domaine de Gournier Tradition Blanc	2,90/14,50
Petit Bourgois Sauvignon Blanc	4,20/22,50
Hazard Hill Sauvignon Semillion	4,20/22,50
Domaine St. Hilaire Chardonnay	4,40/24,00

Red glass/bottle

Karrikirri Navarra Tinto	2,90/14,50
Raddeck Spätburgunder (Pinot Noir)	4,20/22,50
Leyda Merlot 'Classic Reserve'	4,20/22,50
Hazard Hill Shiraz	4,20/22,50

Rosé glass/bottle

Domaine de Gournier	3,20/15,80
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*Please ask your waiter for the full wine list.

Sparkling

Prosecco di Valdocciabene	-/25,50
Colet A Priori	5,40/29,50
Champagne Charles Heidsieck	-/62,00

APERITIVES

Martini Bianco	2,60
Martini Rosso	2,60
Noilly Prat French Dry	2,60
Campari	3,80
Niepoort Ruby Port	3,80
Niepoort Tawny Port	3,80
Niepoort Dry White Port	3,80
Niepoort Late Bottle Vintage Port	5,20
Valdespino Medium Dry	3,20
Valdespino Manzanilla	3,70

SPIRITS

Dutch Spirits

Van Wees jonge jenever	2,40
Van Wees oude jenever	3,20
Van Wees 10 jaar oude jenever	6,20
Van Wees bessenjenever	2,40
Van Wees corenwijn	2,40
Bols Vieux	2,40

Whisky / Whiskey

The Famous Grouse Finest Scotch	4,00
Jameson Irish	4,00
Jack Daniel's Tennessee Sour Mash	4,10
Wild Turkey Kentucky Bourbon	4,10
Vintage Lowland Single Malt 8 Years Old	4,10
Glen Rothes Speyside Single Malt 1990	4,80
Caol Ila Islay Single Malt 1990	6,40

Cognac

Cognac Roulet Fine Fins Bois 6 ans	4,10
Cognac Château Montifaud VSOP 10 ans	4,80
Cognac Château Montifaud XO 30 ans	6,40
Cognac Jean Filloux Grande Champagne Amateur 30 ans	8,40

Armagnac, Calvados and Marc

Armagnac Domaine Le Basque 1980	4,70
Armagnac Château Pierron 10 ans	6,20
Armagnac Domaine Boingnières S.M.	8,20

Calvados Château du Breuil VSOP	4,10
Calvados Lemorton Réserve 60% poire	4,80
Calvados Château du Breuil H.A. 15 ans	6,20

Marc Extra Egrappé	4,70
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Grappa and Eau de Vie

Grappa Sarpa di Poli	4,70
Grappa Sarpa Reserva di Poli	5,20
Grappa Marolo di Pigato	6,20
Grappa Marolo di Barolo	6,20
Eau de Vie Poire (Williams)	4,70
Eau de Vie Prune (Vieille Prune)	4,70

Overseas Spirits

Jägermeister	2,40
Bacardi Carta Blanca	4,00
Captain Morgan	4,00
Stolichnaya wodka	4,00
Absolut wodka	4,00
Zubrowka wodka	4,00
Gordon's Gin	4,00
Bombay Sapphire Gin	4,00
Blanco Sauza Tequila	4,00
Gold Sauza Tequila	4,00
Mezcal Ultramine	4,00
Pernod	4,00
Ricard	4,00
Absinth	4,10

LIQUEURS

Cointreau	4,10
Grand Marnier Rouge	4,10
Baileys	4,10
Kahlúa	4,10
Tia Maria	4,10
Disaronno Amaretto	4,10
Sambuca	4,10
Southern Comfort	4,10
Malibu	4,10
Drambuie	4,10
Frangelico	4,10