

## OYSTERS

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

## SANDWICHES

*Available on white or brown farmhouse bread:*

**Mature cheese** with wasabi mayonnaise 4,20

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

**Caprese** with mozzarella, tomato, basil and pesto 6,80

**Sautéed pastrami** with sauerkraut 6,80

**Toast cannibale**  
*home-made steak tartare, romaine lettuce, capers, onion, Tabasco and Worcestershire sauce* 6,80

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

**Smoked salmon** with egg salad and horseradish sauce 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

## SOUPS

**Onion soup** 4,60

## COLD DISHES

**Caesar Salad** 6,40

**Salad of Surinamese beef**, sweet 'n' sour vegetables and a deep-fried egg 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*

**Vegetarian wrap** with garlic crème fraiche and sambal chips 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

**Apfelstrudel** 3,60

**Chocolate cake** with apricot jelly and chocolate icing 6,00

**Tiramisu** 6,00

<b>lunch</b>	from noon to 4 p.m. (Mon to Sun)
<b>dinner</b>	from 5.30 p.m. to 11 p.m. (Mon to Sun)
<b>bar snacks</b>	until a half hour before closing

## 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 Valdobriabene	-/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
Medium Dry Sherry	3,20
Manzanilla Sherry	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 (6 Years Old)	4,10
Glen Rothes Speyside Single Malt (1994)	4,80
Caol Ila Islay Single Malt (12 Year Old)	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