Lunch

Ciabatta (Italian white bread made of wheat flour and yeast), sliced organic farmers bread or a brown grain bread roll with:

- Cheese € 7.90
- Ham from Brabant € 7.90
- Tomato, olive tapenade, mozzarella (from the oven € 9.50
- Two Amsterdam croquettes with mustard € 9.90
- Two vegetarian croquettes with mustard € 9.90
- Goats cheese with roasted nuts and a apricot dressing € 10.50
- Tuna salad with pepper, red onion and capers € 10.50
- First we bake the bread with olive tapenade and mozzarella than we top it with the Carpaccio € 11.40
- Smoked salmon, salmon tartar with rocket, red onion and dill sauce € 11.90

Two slices of white bread or farmers bread with

- Fried eggs (plain) € 9.25
- Fried eggs with ham or cheese or bacon € 9.90
- Fried eggs with roasted veal € 10.75
- Omelet (plain) € 9.25
- Omelet ham or cheese or bacon or mushrooms and onions € 9.90
- Omelet with potatoes, mushrooms, onions, spring onions and bacon € 12.90

Or:

- Grilled cheese and ham sandwich € 6.20
- Grilled cheese sandwich € 6.20
- Grilled cheese sandwich with pine apple € 6.35
- Grilled goats cheese farmers bread sandwich € 9.35
- Children's grilled cheese sandwich € 5.20
- Children's pancake with syrup or powdered sugar € 7.50

Soups

- Tomato soup € 7.90
- Pumpkin soup with yellow curry and a pesto of almond, orange en parsley € 7.90

Salads

- Goats cheese rolled in bacon, from the grill, served with an apricot dressing. € 16.90
- Grilled chicken breast with mango and pine apple, bread croutons and Peccorini cheese € 16.70
- Carpaccio with roasted seeds, olive tapenade and Peccorini € 16.70
- Vitello Tonato; roasted veal with tuna salad € 17.90
- Baked king prawns, smoked salmon, salmon tartar, fennel wakame and a whiskey- avocado-dressing. € 18.95

Chefs specials

- **Fried eggs "different"** in a small pan with smokes salmon, potato rösti, arugula, and dill sauce € 12.90
- **"Käsegriller"** two German sausages filled with cheese, served on a bread roll with dried onions, lettuce, baked onions and a honey- mustard-dressing € 10.95

Homemade pastries

- Apple-pie with whipped cream, Tiramisu or Monchou pie and € 6.00
- Cheesecake with raspberries and white chocolate per piece € 6.00
- "Grandma Anni's waffle" with hot cherries, vanilla ice cream and whipped cream € 6.00
- You also can order a Selection of little pieces of our pastries for 2 persons € 11.50

Allergens: are you allergic to certain products and/or ingredients, in consultation with the chef we can take this into account. Ask the service for information.

Lunch duo

You can choose two of the dishes below, they will be served on one plate with farmers bread for € 15.25

* Tomato Soup Fresh, slightly sweet and creamy
* Pumpkin soup with yellow curry and a pesto of almond, orange en parsley
* Goats cheese rolled in bacon, from the grill, served with an apricot dressing
* Salmon tartlet of potato rösti with smoked salmon, Arugula and a fried egg
* Amsterdam Croquette or a vegetarian Croquette with mustard
* Carpaccio with Arugula, pesto and Peccorini cheese
* A warm puff- pastry with ragout made of ham, mushrooms and leek
* Homemade tuna salad with onions and capers
* Grilled chicken breast with bread croutons, pecorino cheese and herb dressing
* Berlin Burger (half and half minced meat with curry and spring onions)
* Homemade ham with a blue berry- honey dressing
* Traditional raw beef sausage, served with piccalilly

HOMEMADE BERGERRIE BURGERS € 19.50

Homemade + 200 grams, our burgers are served with rösti fries

Beefburger
With tomato, pickle, fried onion and homemade bbq sauce

Lamb burger
With grilled bell pepper, baked onions and matured cheese

Chicken burger (Breast)
Fried with tortilla chips and served with a spicy sauce

Berlin double burger
Half beef and half pork, minced meat made with curry and shallots, these burgers you get with a curry sauce

Vegetarian burger (also vegan to order)
From oyster mushrooms, shiitake, mushrooms, red onions and roasted black cumin, gratinated with fried champignons, onions and Italian truffle cheese or with vegan cheese.

Drinks menu

Extra Toppings (€ 1,00)

- Truffle mayonnaise
- Truffle cheese
- Matured goats cheese
- Dutch cheese matured or old

Three Course Menu From € 42.45

STARTERS

***Tomato Soup (can be ordered vegan)**
Fresh, slightly sweet and creamy.
Pumpkin soup
Soft as silk, with a touch of spices, yellow curry and a topping of a pesto of almond, orange and parsley.
*Envelope**
with spinach and Brie warm from the oven with honey-balsamic dressing and roasted hazelnuts
***Carpaccio from Argentinean beef with Peccorini**
thinly sliced raw beef. It is served with a tasty little toast with olive tapenade, mustard-dressing and Peccorini (grated cheese).
***Vitello Tonato (the special way)**
Roasted veal, thinly sliced and filled with a tuna salad and served with a dressing of green herbs, capers and picked lettuce.
***A warm puff - pastry**
filled with a ragout made of ham, mushrooms and leek.
Smoked duck breast
Served on lamb's lettuce, cashew nuts and red grapes, with a dressing of honey, red onions and white wine vinegar.
Goats cheese
rolled in bacon, from the grill, served with an apricot dressing.

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Fish palette (suppl. €3.80)
With salmon tartar, mousse of mackerel and king prawns, served on a salad of wakame and fennel.

Starters can also be ordered separately.
Soup **€ 7,90** other Starters (excluding supplement) **€ 11.95**

The with * marked starters can also be ordered as a main course.
this dishes can be ordered as a junior- or senior portion (-/- **€ 1,50)
***this dishes can be ordered vegan.
Extra: Baked bread with olive tapenade and herb-butter **€ 5.75**

MAIN COURSES

****Steak from Uruguay**
Either with Gorgonzola-, Pepper- red Wine sauce or a mushroom- cream sauce.
****Stew**
Of spicy beef, a recipe of my friend Raphael, from the Catalan cuisine.
****Spareribs**
So tasty, we need not say more!
Salmon fillet
Cooked in one of our ovens, covered with a sauce of crème fraiche and grilled pepper.
*****Vegetarian Puff-Pastry Roll**
Filled with steamed vegetables, roasted nuts and Brie. Served with a slightly
Cordon bleu of pork tenderloin
Filled with our homemade ham and Irish cheddar cheese.
*****Sweet potato**
Baked and filled with black beans, avocado, tomato, red onions and pomegranate, served with a dip with avocado, jalapenos and yoghurt.
Wild boar stew
Slowly cooked in the oven with red onions, red wine, mushrooms and our secret herbs, served with a streak of dark chocolate.
"Fish and chips"
With a homemade remoulade sauce and thick-cut fries.

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The "panting deer" (suppl. € 7.90)
On your plate in two different ways, first as a rolled roast of braised venison filled with mushrooms, peach and lingonberries, and second, a rose cooked Fillet of venison.

our main courses are served with fries, fried potatoes and salad. Would you like extra garnish? Feel free to ask! We keep the portions small to prevent waste.
Main courses ordered separately: **€ 25,95** (excluding supplement prices)

DESSERTS

Tiramisu
Home-made (like nearly everything on this menu) with roasted almonds.
Monchou pie
A delicious pie with a layer of Dutch biscuits, a layer of Monchou and a topping of cherries.
"Dame Blanche" (White Lady)
Vanilla ice-cream, warm Belgian chocolate sauce (Barry Callebaut) and home-made whipped cream with a touch of sugar.
"Karamelbokaal"
Vanilla ice-cream, covered with a caramel sauce made by our zealous student sprinkled with nougat.
Cheesecake
With raspberries, butter cake, white chocolate and raspberry ice cream.
Affogato
Espresso with vanilla ice cream and Amaretto cream.
"Hümmlinger Boeren Appeltaart"
Apple pie made after an old and well preserved family recipe. With almond and cinnamon ice cream. Plus some egg-nog sauce.
"Grandma Anni's waffle"
With hot cherries, vanilla ice cream and whipped cream.

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Cheeseplatter (suppl €3.75)
WIth 4 cheeses from different countries

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Desserts ordered separately: **€9,15** (excluding supplement prices)