

Three Course Menu From € 41,20

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

*** Asparagus soup

Refined with cream, parsley oil an pieces asparagus.

*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.

*Grilled ham according and old farmers recipe

With honey and cinnamon, served with an asparagus- egg salad.

*Asparagus cocktail (suppl. €2.50)

White asparagus with crayfish, crumbled egg and a mild dressing with orange

*Smoked salmon roll (suppl. €2.50)

Filled with salmon tartar, crème fraiche, spring onions and horseradish, served on fennel- wakame.

Starters can also be ordered separately.

Soup € 7,75 other Starters (excluding supplement) € 11.75

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 € 5.20

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

**German schnitzel

Coated in breadcrumbs and served with a slice of lemon or you can order the schnitzel with white asparagus, sauce Hollandaise, gratinated with Dutch cheese.

**Vegetarian asparagus dish

with new Dutch potatoes filled with asparagus and a cream cheese with green herbs.

**Plaice fillet with asparagus (suppl. €2.80)

This white gold is rolled in the plaice fillet, then covered with Mozzarella cheese and slices smoked salmon and served with Sauce Hollandaise.

**Leg of ham (suppl. €2.50)

Pickled, then stewed in the oven, served with white asparagus, new potatoes, boiled egg and a honey-mustard sauce.

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: € 25,15 (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.

Strawberry Coupe

Strawberry sorbet ice cream with fresh strawberries, strawberry sauce, sprinkled with a mint- nougat.

“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.

Strawberry stracciatella (suppl. € 1.00)

With fresh strawberries, Mascarpone, Greek yogurt and chocolate leaves.

Cheeseplatter (suppl €3.75)

With 4 cheeses from different countries

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.

Desserts ordered separately: €9,00 (excluding supplement prices)

Lunch

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

- Cheese € 7.50
- Ham from Brabant € 7.50
- Tomato, olive tapenade, mozzarella (from the oven) € 8.95
- Two Amsterdam croquettes with mustard € 9.25
- Two vegetarian croquettes with mustard € 9.25
- Goats cheese with fried apples and lingonberry sauce € 9.90
- Tuna salad with pepper, red onion and capers € 9.75
- First we bake the bread with olive tapenade and mozzarella, than we top it with the Carpaccio € 10.40
- Smoked salmon with salmon tartar and dill sauce € 11.30

Two slices of white bread or farmers bread with

- Fried eggs (plain) € 9.00
- Fried eggs with ham or cheese or bacon € 9.50
- Fried eggs with roasted veal € 10.25
- Omelet (plain) € 9.00
- Omelet ham or cheese or bacon or mushrooms and onions € 9.50
- Omelet with potatoes, mushrooms, onions, spring onions and bacon € 11.50

Or:

- Grilled cheese and ham sandwich € 5.95
- Grilled cheese sandwich € 5.95
- Grilled cheese sandwich with pine apple € 6.10
- Grilled goats cheese farmers bread sandwich € 9.10

Soups

- Tomato soup € 7.50
- Asparagus soup € 7.50

Salads

- Goats cheese with baked apple and a blue-berry dressing € 16.50
- Grilled chicken breast with mango and pine apple, bread croutons and Peccorini cheese € 16.25
- Carpaccio with roasted seeds, olive tapenade and Peccorini € 16.25
- Vitello Tonato; roasted veal with tuna salad € 17.50
- Smoked salmon with salmon tartar and dill sauce € 17.50

Chefs specials

- Fried eggs "different" in a small pan with smokes salmon, potato rösti, arugula, and dill sauce € 12.50

Homemade pastries

- Apple-pie with whipped cream, Tiramisu or Monchou pie and € 6.00
- Cheesecake with raspberries and white chocolate per piece € 6.00
- You also can order a Selection of little pieces of our pastries for 2 persons € 11.50

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Lunch duo

You can choose two of the dishes below, they will be served on one plate with farmers bread for € 14.50

- * Tomato Soup Fresh, slightly sweet and creamy
- * Asparagus Soup with pieces of Asparagus, cream and parsley oil
- * Salmon tartlet of potato rösti with smoked salmon, Arugula and a fried egg
- * Goats cheese with baked apples and lingonberry sauce
- * Mixed salad with a boiled egg and cheese
- * 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)
- * Asparagus- egg Salad with ham (also to be ordered vegetarian).

HOMEMADE BERGERIE 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.

Extra Toppings (€ 1,00)

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



Drinks menu