

## Lunch

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

- Cheese € 6.50
- Ham from Brabant € 6.50
- Tomato, olive tapenade, mozzarella (from the oven) € 7.95
- Young Dutch cheese, boiled egg and mixed raw vegetables € 7.75
- Two Amsterdam croquettes with mustard € 8.25
- Two vegetarian croquettes with mustard € 8.25
- Cream cheese with sundried tomatoes and spring onions € 7.95
- Goats cheese with baked apples and lingonberry sauce. € 8.90
- Tuna salad with pepper, red onion and capers € 8.75
- First we bake the bread with olive tapenade and mozzarella, than we top it with the Carpaccio € 8.90
- Smoked salmon with salmon tartar and dill sauce € 9.80

### Two slices of white bread or farmers bread with

- Fried eggs (plain) € 8.00
- Fried eggs with ham or cheese or bacon € 8.50
- Fried eggs with roasted veal € 9.25
- Omelet (plain) € 8.00
- Omelet ham and cheese or bacon or mushrooms and onions € 8.50
- Omelet with potatoes, mushrooms, onions, spring onions and bacon € 11.00

Or:

- Grilled cheese and ham sandwich € 4.80
- Grilled cheese sandwich € 4.50
- Grilled cheese sandwich with pine apple € 4.80
- Grilled goats cheese farmers bread sandwich € 8.00

### Soups

- Tomato soup € 7.50
- Onion soup € 7.50

### Salads

- Goats cheese rolled with baked apples and lingonberry sauce. € 15.95
- Grilled chicken breast with mango and pine apple, bread croutons and Peccorini cheese € 15.25
- Carpaccio with roasted seeds, olive tapenade and Parmigiano Reggiano € 15.25
- Vitello Tonato; roasted veal with tuna salad € 16.50
- Smoked salmon with salmon tartar and dill sauce € 16.50
- Prawns marinated with pepper, garlic, parsley and lemons € 17.95

### Chefs specials

- Fried eggs "different" in a small pan with smokes salmon, potato rösti, arugula, and dill sauce € 11.50

### Homemade pastries

- Apple-pie with whipped cream, Tiramisu or Monchou pie and € 5.00

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 € 13.95**

- \* Tomato Soup Fresh, slightly sweet and creamy.
- \* Onion soup gratinated with sliced bread and cheese.
- \* 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).
- \* Cream cheese, sundried tomatoes and spring onions.

## 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