

Lunch

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

- Cheese € 5.75
- Ham from Brabant € 5.75
- Tomato, olive tapenade, mozzarella (from the oven) € 7.75
- Young Dutch cheese, boiled egg and mixed raw vegetables € 7.75
- Two Amsterdam croquettes with mustard € 7.75
- Two vegetarian croquettes with mustard € 7.75
- Goats cheese with baked apples and lingonberry sauce. € 8.25
- Tuna salad with pepper, red onion and capers € 7.75
- First we bake the bread with olive tapenade and mozzarella, than we top it with the Carpaccio € 8.50
- Smoked salmon with salmon tartar and dill sauce € 9.25

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 € 8.60
- Omelet (plain) € 8.00
- Omelet ham and cheese or bacon or mushrooms and onions € 8.50
- Omelet with smoked salmon and green asparagus € 10.75

Or:

- Grilled cheese and ham sandwich € 4.50
- Grilled cheese sandwich € 4.00
- Grilled cheese sandwich with pine apple € 4.50
- Grilled goats cheese farmers bread sandwich € 6.25

Soups

- Tomato soup € 6.95
- Onion soup € 6.95

Salads

- Goats cheese rolled with baked apples and lingonberry sauce. € 15.50
- Grilled chicken breast with mango and pine apple, bread croutons and Peccorini cheese € 14.50
- Carpaccio with roasted seeds, olive tapenade and Peccorini € 14.50
- Vitello Tonato; roasted veal with tuna salad € 15.50
- Smoked salmon with salmon tartar and dill sauce € 16.50
- Prawns marinated with pepper, garlic, parsley and lemons € 17.75

Chefs specials

- Fried eggs "different" in a small pan with smokes salmon, potato rösti, arugula, and dill sauce € 11.00

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 € 13,50

- * 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).

HOMEMADE BERGERRIE BURGERS € 18.60

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

Three Course Menu From € 37.90

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

***Onion soup

Gratinated with sliced bread and cheese.

*A warm puff - pastry

Puff-paste with ragout made of ham, mushrooms and leek.

*Envelope with spinach and Brie

warm from the oven with honey-balsamic dressing and roasted hazelnuts

*Warm Goat-cheese

Served with apples and cranberries.

*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) (suppl. € 1.25)

Roasted veal, thinly sliced and filled with a tuna salad and served with a dressing of green herbs, capers and picked lettuce.

*Wild goose fillet

marinated, smoked, pickled, cut into strips and fried with mushrooms.

*Roasted venison (suppl. € 2,00)

With pear and lingonberries.

Salmon Bonbon (suppl. € 1.25)

Smoked salmon from Norway with salmon tartar refined with cream fraiche, spring onions and horseradish, dill sauce and a wakame fennel salad.

*King prawns (suppl. € 2.00)

With a whisky- cocktail sauce.

Extra: Baked bread with olive tapenade and herb-butter € 5.00

Starters can also be ordered separately.

Soups = € 6.95 other Starters (excluding supplement) € 9.95
the supplements are extra costs

The with * marked starters can also be ordered as a main course.

The with *** dishes are also vegan.

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.

MAIN COURSES

**Beef Tenderloin (suppl. €6.95)

Pan fried with mushrooms, shallots, smoked garlic and red wine sauce.

**Wild boar (extra €2.75)

First marinated, then slowly cooked in the oven with red onions, red wine. our secret herbs and blue berries, served with chocolate and lingonberries.

Venison Steak (suppl. €6.95)

Served on a roll of deer with a filling of peach, mushrooms and lingonberries.

**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.

**German Schnitzel

Coated in breadcrumbs and served with a slice of lemon or with a topping of tomato, fried onions and Dutch cheese.

**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.

**Sea bass fillet

Baked on the skin and served with a vegetable rice stew.

***Vegetarian Puff-Pastry Roll

Filled with steamed vegetables, roasted nuts and Brie.

Served with a slightly

**Tagliatelle

With deer ragout, porcini mushroom and the original Pecorino truffle cheese.

You can also order this tagliatelle vegetarian with a ragout of forest mushrooms, spring onions and the Pecorino truffle cheese.

Main courses ordered separately: € 23.90

Supplements are extra costs

Our main course dishes are served with French fries, baked potatoes and salad

** this dishes can be ordered as a junior- or senior portion (-/- € 1,50)

*** this dishes can be ordered vegan.

HOMEMADE BERGERRIE BURGERS € 18.60

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, avocado and melted cheese.

Berlin double burger

Half beef and half pork, minced meat made with curry and shallots, these burgers you get with and 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 cheese or with vegan cheese.

Extra Toppings (€ 1,00)

-Truffle mayonnaise / Truffle cheese / Matured goats cheese.

DESSERTS

Tiramisu

Home-made (like nearly everything on this menu) with roasted almonds.

Yoghurt Mousse

Purely Greek with roasted walnuts and hazelnuts, covered with a tasty sauce of honey.

Nut pie

Made with nuts, raisins, caramel and crumble, served with a scoop of nut ice cream.

Monchou pie

A delicious pie with a layer of Dutch biscuits, a layer of Monchou and a topping of cherries.

Cheese platter (suppl € 3.50)

With 4 local and international cheeses, served with an onion-marmalade and figs.

“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.

Rotolone goloso

Bisquit dough filled with chocolate, banana and raspberry, served with stracciatella ice 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.

White chocolate- pistachio mousse

Served with a Dutch almond cookie.

If the above mentioned desserts are too much for you, one can always order a cup of tea or coffee (this also means cappuccino/espresso and café au lait) instead. These will be served with a small liqueur of your choice with some sweetened whipped cream on top.

Desserts ordered separately: € 8.95

Supplements are extra costs