

# Three Course Menu From € 41,20

## STARTERS

### \*\*\*Tomato Soup ( can be ordered vegan)

Fresh, slightly sweet and creamy.

### \*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) (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.

### Serrano ham gran reserva

With cream cheese, refined with pieces of melon and arugula.

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

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.

### Warm chocolate cake

Sweetened with date puree and served with white chocolate ice cream.

\*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.\*

## Christmas specials

### Starters

#### Salsify soup (vegetarian)

This creamy soup is served with parsley oil and salsify chips.

#### Puff pastry (can also be ordered vegan)

Filled with a creamy ragout with mushrooms.

#### Fish trio (suppl. € 4.00)

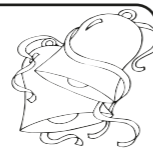
Egg-crab salad; Dutch shrimps, avocado, shallots, red pepper and sesame seeds; A smoked salmon bonbon filled with salmon tartare, crème fraiche, horseradish and spring onions.

#### Venison (suppl. € 4.00)

Lightly smoked then rosé roasted and served on a salad of grapes, red onion, wine vinegar, honey, mustard, cashew nuts and olive oil.

#### \*Dutch shrimps (suppl. € 2.75)

with our addictive whiskey-cocktail sauce.



### Main courses

#### Pork tenderloin

with a mix of mushrooms rolled in a puff pastry.

#### Vegetarian cauliflower florets

Baked in tempura batter and served on Käsespätzle.

#### Wolffish fillet (suppl. € 2.80)

On linguine pasta, served with a Dutch shrimp sauce.

#### The "panting deer" cannot escape the hunt (suppl. € 7.50)

Fillet from the back on a venison stew with mushrooms and served with a mix of mashed potatoes and apples.

#### Beef tenderloin (suppl. € 7.50)

With shallots, gravy and pommes duchesse.



### Desserts

#### DESSERT NOELLE (suppl. € 4.50)

A combination of several festive desserts.

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

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

**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
- 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
- Salsifysoup (vegetarian) with parsley oil and salsify chips € 7.75

### 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
- Serrano ham with cream cheese, with pieces of melon and arugula € 16.95

### 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
- Cheesecake with raspberries and white chocolate per piece € 5.00
- You also can order a Selection of little pieces of our pastries for 2 persons € 9.50

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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 € 13.95**

- \* Tomato Soup Fresh, slightly sweet and creamy
- \* Salsifysoup (vegetarian) with parsley oil and salsify chips
- \* 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 a creamy ragout made of mushrooms
- \* 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 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