

# Three Course Menu From € 39,80

## STARTERS

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

Fresh, slightly sweet and creamy.

### \*\*\*Oriental Cauliflower soup (can be ordered vegan)

With coconut milk and green pepper, sesame- herbal oil and a teaspoon of yogurt.

### \*Envelope with spinach and Brie

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

### \*Warm Goat-cheese

Served with apples and cranberries.

### \*A warm puff - pastry

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

### \*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).

### \*\*Snails (suppl. € 2,25)

Stewed with a special selection of herbs, red onions, mushrooms and red

### \*Vitello Tonato (the special way) (suppl. € 1.50)

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

### \*Werlter ham

With melon carpaccio and balsamic syrup.

### \*Fish palette (suppl. € 2.90)

With smoked salmon, salmon tartar, king prawns, steamed mackerel moussesteamed mackerel and grilled mullet fillet, served with al wakame- fennel salad.

### \*King prawns (suppl. € 2.70)

With a whisky- cocktail sauce.

Starters can also be ordered separately.

Soup € 7,50 other Starters (excluding supplement) €11,00

Main courses ordered separately: €24,95

Desserts ordered separately: €9,00

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.

Supplements are extra costs.

Extra: Baked bread with olive tapenade and herb-butter €5.20

**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

### \*\*Steak from Uruguay

Either with Gorgonzola-, Pepper- red Wine sauce or a mushroom- cream sauce.

### Beef Tenderloin (extra €7.50)

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

### \*\*Stew

Of spicy beef, a recipe of my friend Raphael, from the Catalan cuisine.

### \*\*German Schnitzel

Coated in breadcrumbs and served with baked onions and Brie.

### \*\*Duck leg (extra €2.50)

Candied with Pecorino truffle cheese and red onion marmalade.

### \*\*Spareribs

So tasty, we need not say more!

### \*\*Cattfish fillet (extra €2.25)

Rolled with bacon, fried and served on a vegetable risotto

### 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 sweet cranberry sauce.

with truffle cheese.

### \*\*Pumpkin quiche

With little tomatoes and ricotta cheese.

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



Drinks menu

## DESSERTS

### Tiramisu

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

### Cheesecake

With raspberries and buttercake.

### Yoghurt Mousse

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

### 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. whipped cream and nougat.

### Affogato

Espresso, vanilla ice cream and Amarula Cream Liqueur.

### “Karamelbokaal”

Vanilla ice-cream, covered with a caramel sauce made by our zealous student sprinkled with 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.

### Grandma Anni's waffles

with chocolate mousse and Baily's cream.

### Grand dessert (suppl. € 4.50)

A combination of several of our desserts.

## 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, avocado and melted cheese, 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

-Matured goats cheese

-Truffle cheese

-Dutch cheese matured or old

## 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
- Oriental cauliflower soup with coconut milk, green pepper, sesame- herbaloil and a teaspoon of Yoghurt. € 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
- "Fish plate" smoked salmon, king prawns, mousse from smoked mackerel and grilled mullet fille € 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
- 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.
- \* Oriental cauliflower soup with coconut milk, green pepper, sesame- herbaloil and a teaspoon of Yoghurt.
- \* 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).
- \* Werlter ham with melon carpaccio.

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### Lamb burger

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### Chicken burger (Breast)

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- Truffle cheese
- Matured goats cheese
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