

MENU

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WISH TO FIND OUT MORE ABOUT THE INGREDIENTS USED IN OUR DISHES, PLEASE ASK A MEMBER OF OUR STAFF.

LUNCH

(from 12PM till 4PM)

Brioche Avocado <i>(possible with bacon, 2 extra)</i> poached egg, Hollandaise sauce	14
Panini mozzarella, tomato, pesto	9.5
Salad stir fried spicy chicken mango, edamame beans, onion, beansprouts, teriyaki, sesame	16
Ham cheese sandwich with fried eggs on rustic bread	12.5
Kroketten rustic bread with 2 local 'kroketten' (vegetarian or beef, mustard)	12.5
Salad green asparagus (vegetarian possible) goat cheese, prosciutto, mint dressing	13
Steamed Mackerel rustic bread, gherkins, capers, radish, crème fraiche	13

DINNER

(from 5PM till 10PM)

STARTERS

Tear and share bread with aioli & tapenade	7
Homemade Beef Carpaccio, parmesan flakes	14
Lukewarm Smoked Salmon Poached Egg, Hollandaise sauce, crostini, beet crisps	16
Little Gem Salad Crispy Chicken Thighs, Sriracha Mayonnaise, Ponzu Marinated onions	17
Soup Of The Day (V) Homemade soup, bread	8
Oyster Mushroom Tempura (V) Couscous, radice, garlic sauce, snow pea	14

MAIN COURSES

Hamburger 'De Stijl' <i>(vegetarian option available)</i> smokey beef, brioche bun, cucumber, pickles, tomato, cheddar, fries, truffle mayonnaise	21.5
Grilled Seabass prawn, potato gratin, corn cob with butter, roasted bimi, hollandaise sauce	25
Ravioli truffle truffle sauce, olive oil, arugula, parmesan	18.5
Gnocchi with grilled asparagus roasted tomato, radish, parmigiano	18.5
Flank Steak roasted potato, herb crème fraiche, chimichurri	25
Herb Crusted Cod carrot crème, grilled carrots, lemon sauce	25

DESSERTS

Brownie sticky with caramel toffee sauce	7.5
Crème Brulee vanilla ice cream	8.5
Chocolate mousse caramel ice cream, dutch bastogne 'kletskep'	8.5
Fresh Fruit Salad	7.5