

# MENU

## - voor -

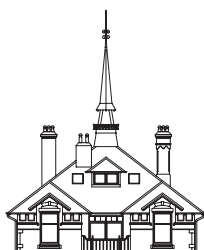
CHEF'S SOEP <i>klein/small</i>	8
STEAK TARTAAR rundvlees-zuur-kappertjes-kwartel ei-sjalot truffel mayonaise-grissini <i>beef-pickels-capers-quail egg-shallot truffle mayonnaise-grissini</i>	14
OCTOPUS octopus van de grill-parelcouscous salade <i>grilled octopus-couscous salad</i>	15
ARTISJOK (v) artisjok-radijs-tomatillo saus <i>artichoke-radish-tomatillo sauce</i>	13
GAMBA gegrilde gamba-knoflook-citroen <i>grilled prawn-garlic-lemon</i>	15
BRESAOLA gedroogde runder carpaccio-ricotta paprika <i>dried beef carpaccio-ricotta paprika</i>	14.5

## - salade -

SALADE (v) sla-granaatappel-parelcouscous avocado (gegrild)-kikkererwt yoghurt avocado dressing <i>salad-pomegranate-couscous avocado (grilled)-chickpeas yoghurt avocado dressing + kip/chicken</i>	14.5     3.5
BURRATA burrata-baby spinazie rode biet-pompoen <i>burrata-baby spinach beetroot-pumpkin</i>	17

## - pasta -

RAVIOLI (v) ravioli met burrata-pompoen-truffel saus parmezaanse kaas <i>ravioli with burrata-pumpkin-truffle sauce parmesan cheese</i>	20
FRIARIELLI (v) ravioli met broccoletti caciocavallo kaas-tomaat <i>ravioli with broccoletti caciocavallo cheese-tomato</i>	19
VONGOLE spaghetti-venusschelpen-tomaat <i>spaghetti-venus clams-tomato</i>	19.5

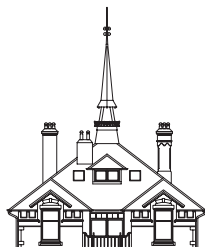


## - hoofd -

VISVANGST	25
vangst van de dag-octopus-venusschelpen garnaal-tomaten saus catch of the day-octopus-venus clams prawn-tomato sauce	
ZALM	24
gegrilde zalm-gember sinaasappel saus grilled salmon-ginger orange sauce	
PORTOBELLO (v)	18
portobello-rode biet risotto vegan feta portobello-beetroot risotto vegan feta	
LAM	28.5
lamsrack uit de oven saus van Madeira wijn lamsrack prepared in the oven sauce of Madeira wine	
EEND	23.5
eend-oven bereid saus van port en bosvruchten duck-oven prepared sauce of port and forest fruits	
BURGER	19
rund-cheddar kaas-augurk-gekarameliseerde ui truffel mayonaise-friet beef-cheddar cheese-pickle-caramelized onion truffle mayonnaise-fries	
BAVETTE	24.5
gegrilde rund-chimichurri saus grilled beef-chimichurri sauce	

## - na -

DAME BLANCHE	8.5
vanille ijs-chocolade saus-amandel vanilla ice- chocolate sauce- almond	
PECAN	8.5
pecan tartelette-cassis ijs pecan tartlet-cassis ice	
TIRAMISU	8.5
alcohol vrij no alcohol	
PANNA COTTA & FRUIT	8.5
gluten vrij- en vegan gluten free- and vegan	
SGROPPINO	9
citroen ijs-prosecco-vodka lemon ice-prosecco-vodka	
CHOCOLIEFDE	9.5
chocolade taart met gesmolten choco hart-ijs chocolate cake with melted choco heart-ice cream	
KAASPLANK	12.5
variatie van 4 kazen variation of 4 cheeses	



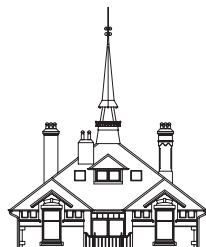
## - afzakkers -

AFFOGATO	5
vanille ijs-espresso <i>vanilla ice cream-espresso</i>	
ESPRESSO MARTINI	11
espresso-suikerwater-kahlua-ketel one vodka <i>espresso-sugar water-kahlua-ketel one vodka</i>	
NO ALCOHOL	11.5
SALTED CARAMEL MARTINI	
espresso-Lyre's Spiced Cane Spirit Lyre's Coffee Originale-zoute karamel siroop <i>espresso-Lyre's Spiced Cane Spirit Lyre's Coffee Originale-salted caramel sirup</i>	
KOFFIE MET LIKEUR EN SLAGROOM	8.5
<i>coffee with liqueur and whipped cream</i>	

## - sandwich -

(tot 16.30)

BRIOCHE TOSTI	4.5
gegrilde ham-cheddar kaas-ketchup brioche brood grilled ham-cheddar cheese-ketchup brioche bread	
KROKET	8
twee kroketten (rund of vega) mosterd-volkoren brood two croquettes (beef or vega) mustard- whole grain bread	
AVOCADO & EI	11
geroosterde avocado-ei-rucola tomaat-brioche brood roasted avocado-egg-rocket salad tomato-brioche bread	
STEAK SANDWICH	14
bavette-mosterd crème saus volkoren brood flank steak-mustard cream sauce whole grain bread	
GEROOKTE ZALM	14
gerookte 'pulled' zalm-dille room spread tomaat-brioche brood smoked 'pulled' salmon-dill cream spread tomato-brioche bread	

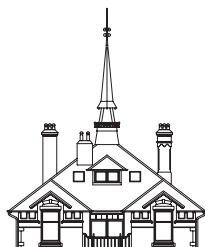


# BIJ DE BORREL

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BROOD	4
brood-tapenade <i>bread-tapenade</i>	
CHARCUTERIE	10
charcuterie-zuur-olijven <i>charcuterie-pickles-olives</i>	
FRIET	4.5
friet-mayonaise <i>fries-mayonnaise</i>	
TRUFFEL FRIET	6
friet-truffelolie-parmezaanse kaas truffel mayonaise <i>fries-truffle oil-parmesan cheese</i> <i>truffle mayonnaise</i>	
BALLEN	6.5
Cas culinair bitterballen (6)-mosterd <i>Cas culinair bitterballen (6)-mustard</i>	
FLEXITARIAN BASTARDS	7.5
vegan ragout bitterbal (6)-vegan mayonaise <i>vegan ragout bitterbal (6)-vegan mayonnaise</i>	
KROKANTJES	6.5
krokante kipfilet (6)-chilisaus <i>crispy chicken filet (6)-chilisauce</i>	
TIJD VOOR NACHO'S	6.5
tortilla chips-cheddar kaas-jalapeño-avocado-room <i>tortilla chips-cheddar cheese-jalapeño-avocado-cream</i> + kip/chicken	3.5

-in onze gerechten kunnen allergenen aanwezig zijn, geef dit op voorhand aan en wij informeren je graag.  
*-allergens may be present in our dishes, please indicate this in advance and we will be happy to inform you.*



-graag informeren wij je ook over onze halal opties  
*-we would also like to inform you about our halal options*