

MIMOSA	€ 8.5
ORANGE JUICE	€ 5
CARROT JUICE	€ 4.5
CARROT APPLE GINGER JUICE	€ 5
BEETROOT APPLE JUICE	€ 5
ORANGE CARROT JUICE	€ 4.5
KOMBUCHA	€ 6
WATERKEFIR	€ 5.5
BUTTERED ORANGE JUICE	€ 4.5
GRANOLA WITH QUARK AND FRESH FOREST FRUITS COMPOTE	€ 8.5
SWEET POTATO SOUP WITH GOAT CHEESE AND HERB OIL	€ 9.5
LUNCH TRIO – ALTERNATING TRIO OF: SOUP, SAVORY AND SOMETHING SWEET	€ 15
CAESER SALAD WITH POACHED EGG, PARMESAN CHEESE, ANCHOVIES, BACON AND CROUTON WITH CHICKEN THIGH	€ 15 € 3.5
SALAD WITH LENTILS, FRIED BIMBI, BROAD BEANS, CROUTONS, MANCHEGO AND A DRESSING OF WATERCRESS AND DILL	€ 14.5
EGGS BENEDICT – HAM AND HOLLANDAISE SAUCE	€ 13.5
POACHED EGGS WITH AVOCADO AND HOLLANDAISE SAUCE	€ 14.5
EGGS NORWEGIAN WITH SMOKED SALMON AND HOLLANDAISE SAUCE	€ 15.5
“ZUURVLEES” LIMBURGIAN MEAT STEW WITH FRIES	€ 16.5

## OPEN SANDWICHES

STOLKWIJKER CHEESE WITH PICKLED RED ONION, TOMATO AND MUSTARD MAYONNAISE	€ 9
CURED RIBEYE CARPACCIO WITH SAMBAL, CORNICHONS AND TRUFFELMAYONNAISE	€ 15.5
GRILLED CHICKEN, KIMCHI OF POINTED CABBAGE AND CITRUS MAYONNAISE	€ 12.5
MUSHROOMS STEWED IN COCONUT CREAM AND TRUFFLE, WITH CHERRY TOMATOES AND SPRING ONION	€ 14.5
GOATCHEESE CREAM WITH BAKED PEAR, BALSAMIC GLAZE AND CAMELIZED PECAN NUTS	€ 13.5
“BACALHAU” CURED AND SEASONED COD WITH PICKLED VEGETABLES AND SIRACHAMAYONNAISE	€ 12.5
2 VEAL CROQUETTES WITH MUSTARD	€ 9.5
CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD ADD BAKED MUSHROOMS	€ 38 PP € 5

*\*DO YOU HAVE AN ALLERGY? PLEASE TELL THE STAFF*