

MIMOSA	€ 9
ORANGE JUICE	€ 6
CARROT JUICE	€ 5
CARROT APPLE GINGER JUICE	€ 5.5
BEETROOT APPLE JUICE	€ 5
ORANGE CARROT JUICE	€ 5
KOMBUCHA	€ 6.5
WATERKEFIR	€ 6.5
BUTTERED ORANGE JUICE	€ 5
GRANOLA WITH QUARK AND FRESH FOREST FRUITS COMPOTE	€ 8.5
PUMPKIN SOUP WITH PUMPKIN SEEDS, HERB OIL AND BREAD	€ 12
LUNCH TRIO – ALTERNATING TRIO OF: SOUP, SAVORY AND SOMETHING SWEET	€ 15.5
CAESER SALAD WITH POACHED EGG, PARMESAN CHEESE, ANCHOVIES, BACON AND CROUTON WITH CHICKEN THIGH	€ 14 € 4.5
SAUTÉED MUSHROOMS WITH PARSNIP– POTATO PURÉE AND POACHED EGG	€ 16.5
EGGS BENEDICT, EGGS WITH HAM, BRIOCHE AND HOLLANDAISE	€ 13.5
EGGS AVOCADO, EGGS WITH AVOCADO BRIOCHE AND HOLLANDAISE	€ 14.5
EGGS NORWEGIAN EGGS WITH SALMON BRIOCHE AND HOLLANDAISE	€ 15.5
STEAK TARTARE WITH BASIL, JALAPEÑOS, GARDEN CRESS, AMSTERDAM PICKLES AND TOAST	€ 16.5

OPEN SANDWICHES

STOLKWIJKER CHEESE ON A BRIOCHE € 9.5
BUN WITH PICKLED RED ONION,
TOMATO AND MUSTARD MAYO

GRILLED CAJUN CHICKEN € 14
WITH TZATZIKI AND PICKLED
RED ONION

VITELLO TONNATO WITH CRISPY € 14.5
CAPERS AND ARUGULA

PORTOBELLO WITH MEIBLOEM € 14.5
GOAT CHEESE, SPINACH
AND PANKO

BURRATA WITH FIGS, BALSAMIC € 14.5
VINEGAR AND HAZELNUTS

BATTERED KIBBELING WITH € 13.5
RAVIGOTTE SAUCE AND
PICKLED CUCUMBER

VEAL CROQUETTES WITH € 11.5
MUSTARD

CÔTE DE BOEUF (800GR.) € 38 pp
FRIES WITH MAYONNAISE
AND GREEN SALAD
ADD BAKED MUSHROOMS € 5.5

FRIES WITH MAYONNAISE € 6

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