

## LUNCH

### SANDWICHES 11:30 till 16:00

*On dark sourdough (gluten free bread + 1,50)*

<b>Hummus</b> pumpkin, sundried tomatos, lettuce/bread <b>(VN)</b>	11,50
<b>“Reuben” Pastrami</b> with sauerkraut, mustard, Vadouvan-mayonnaise	12,50
<b>Marinated salmon</b> with crème fraîche, wasabi, capers and red onion	13,75
<b>Roast beef</b> of entrecôte with chipotle mayonnaise, bell-pepper salsa, poached egg	14,75
<b>Avocado</b> , feta cheese, sour cream, Pomegranate and walnut <b>(V)</b>	12,50
<b>Mackerel Rilette</b> with Granny Smith, caraway, capers and lettuce	12,50

### LUNCHSPECIAL (daily price)

### WARM LUNCH 11:30 till 16:00

<b>Tosti Vrijburcht</b> , grilled sandwich with chicken roulade, tomato, farmer’s cheese and bell-pepper dip	12,75
<b>Kids Tosti</b> , chicken roulade/cheese	6,75
<b>Eggs Norwegian</b> , poached eggs, marinated salmon, spinach, Hollandaise sauce	16,50

### SIDE DISHES

Flatbread with dip	8,50
Farmer’s fries (small)+ mayonnaise	4,25
Farmer’s fries (large)+ mayonnaise	5,75
Sweet potato fries, chipotle mayonnaise (fresh Parmesan on request)	8,50
Mixed salad	4,50

### FOR THE KIDS

Chicken nuggets, fries and lettuce	11,50
Pasta with tomato sauce, basil and Parmesan cheese <b>(V)</b>	9,50
Mini magnums (milk) + Smarties	6,50

## DINNER

### STARTERS 11:30 till 21:00

<b>Flatbread</b> with dip	8,50
<b>Pumpkin soup</b> , coconut milk, curry, wild mushrooms <b>(VN)</b>	12,50
<b>Roast beef</b> (Rib-eye) with chipotle mayonnaise, salsa of bell-pepper and poached egg	16,50
<b>Mackerel rilette</b> with Granny Smith, caraway, capers and lettuce	14,50
<b>Autumn salad</b> , mushrooms, roasted pumpkin and an apple dressing <b>(VN)</b>	14,50
<b>Sardine à la “Escabeche”</b> with crostini and salad	11,50

### MAIN COURSES 11.30 till 21:00

<b>Catch of the day</b> (daily price)	
<b>Panfried Sole</b> , beurre noisette, farmer’s fries and mixed salad	24,50
<b>Venison</b> fillet with potato-parsnip mousseline, Brussels sprouts, red cabbage with apple/cinnamon + red port jus	32,50
<b>Hamburger</b> of Blonde d’ Aquitaine, beef (200 gr.), caramelized onion, Vadouvan-mayonnaise, farmer’s fries	21,50
<b>Ravioli</b> with wild boar Bolognese, arugula and Parmesan cheese	22,50
<b>Shoarma</b> of oyster mushrooms, pita bread, garlic cream, little gem and vegetables <b>(VN)</b>	21,50

### DESSERTS

<b>Scroppino</b> , lemon sorbet, Limoncello	9,50
<b>Bombe Crème Brûlée</b> , white chocolate, caramelized sugar, vanille cream	12,50
<b>Cube</b> filled with chocolate mousse, Kumquats, star anise and cinnamon	12,50
<b>Chestnut mousse</b> with chocolate crumble, caramel-stewed pear, sea buckthorn gel and forest honey	12,50
<b>Cheeses</b> International selection	12,50