

## LUNCH

### SANDWICHES 11:30 till 16:00

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

**Parsnip** and pumpkin cream with sauteed oyster mushrooms, cavolo nero, walnuts and balsamic syrup (VN) 11,50

**“Reuben” Pastrami** with sauerkraut, mustard, Vadouvan-mayonnaise 12,50

**Marinated salmon** with crème fraîche, wasabi, capers and red onion 13,75

**Roast beef** of entrecôte with chipotle mayonnaise, bell-pepper salsa, poached egg 14,75

**Avocado**, feta cheese, sour cream, Pomegranate and walnut (V) 12,50

**Mackerel Rilette** with Granny Smith, caraway, capers and lettuce 12,50

**LUNCHSPECIAL** (daily price)

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

**Tosti Vrijburcht**, grilled sandwich with chicken roulade, tomato, farmer’s cheese and bell-pepper dip 12,75

**Kids Tosti**, chicken roulade/cheese 6,75

**Eggs Norwegian**, poached eggs, marinated salmon, spinach and served with 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 (V) 9,50

Mini magnums (milk) + Smarties 6,50

## DINNER

### STARTERS 11:30 till 21:00

**Flatbread** with dip 8,50

**Pumpkin soup**, coconut milk, curry, wild mushrooms (VN) 12,50

**Roast beef** (Rib-eye) with chipotle mayonnaise, salsa of bell-pepper and poached egg 16,50

**Mackerel rilette** with Granny Smith, caraway, capers and lettuce 14,50

**Salad + marinated salmon**, edamame beans, wakame, kimchi dressing 16,00

**Burrata** with cavolo nero, oyster mushrooms and pepita’s (V) 14,50

### MAIN COURSES 11.30 till 21:00

**Catch of the day** (daily price)

**Panfried Sole**, beurre noisette, farmer’s fries and mixed salad 24,50

**Venison fillet** with potato-parsnip mousseline, Brussels sprouts, red cabbage with apple/cinnamon + red port jus 32,50

**Hamburger** of Blonde d’ Aquitaine, beef (200 gr.) with cheddar cheese, caramelized onion, Vadouvan-mayonnaise, farmer’s fries 22,50

**Ravioli** with wild boar Bolognese, arugula and Parmesan cheese 22,50

**Shoarma** of oyster mushrooms, pita bread, garlic cream, little gem and vegetables (VN) 21,50

### DESSERTS

**Friandises**: sweets (4 pcs.) 6,50

**Scroppino**, lemon sorbet, Limoncello 9,50

**Bombe Crème Brûlée**, white chocolate, caramelized sugar, vanille cream 12,50

**Chestnut mousse** with chocolate crumble, caramel-stewed pear, sea buckthorn gel and forest honey 12,50

**Cheeses** International selection 12,50