

LUNCH

SANDWICHES 11:30 till 16:00

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

Hummus from sun-dried tomatoes with lettuce (VN) 11,50

Marinated salmon with horseradish and capers 14,75

Baguette Carpaccio, truffle/brie cream, green paprika, red onion, fried capers, truffle, garlic oil, Maldon, arugula, Parmesan 17,00

LUNCHSPECIAL 15,50

Please ask our staff for more information and daily price

WARM LUNCH 11:30 till 16:00

Sourdough tosti with farmer salty cheese, cheddar, nduja and tomato dip 13,50

Kids Tosti, cheese, pesto and tomato dip 6,75

Eggs Norwegian, poached eggs, marinated salmon, spinach and served with Hollandaise sauce 16,50

SIDE DISHES

Baguette + salted butter and Aioli 7,50

Farmer's fries (small)+ homemade mayonnaise 5,25

Farmer's fries (large)+ homemade mayonnaise 6,75

Sweet potato fries, chipotle mayonnaise (fresh Parmesan on request) 8,50

Mixed salad (small) 6,50

Mashed potatoes 7,00

EXTRA

Black truffle, shaved 10,00

Foie gras, duck liver 6,00

FOR THE KIDS

Chicken nuggets, fries and lettuce 12,50

Pasta with tomato sauce, basil and Parmesan cheese (V) 9,50

Mini magnums (milk) + Smarties 6,50

DINNER

STARTERS 11:30 till 21:00

Oysters/Creuses Roc'h Vianneec, Bretagne
Classic or Special per piece 4,00

Lemon/King fish soup + sea bass 15,00

Steak Tartare + butter baked brioche 19,50

Beef Carpaccio, truffle/brie cream, green paprika, red onion, fried capers, truffle, garlic oil, Maldon, arugula, Parmesan 16,50

Grilled goatcheese with beeth cream and cubes, cherry tomatoes, chives, parsley oil, pomegranate, sesame vinaigrette (V) 15,50

MAIN COURSES 11.30 till 21:00

Chef's Special (daily price)

Panfried Sole (2 pcs.) with antiboise, farmer's fries and mixed salad 25,50

Vrijburcht Salad, lettuce, radish, cucumber, red beans, cherry tomatoes, chives, capers, pomegranate, orange zest, sesame dressing
+ **Goatcheese** 19,50

+ **Confit duck leg** 22,50

+ **Ribeye** 34,50

Ribeye (300 gr.) with mashed potatoes, various vegetables and sauce of veal 34,50

Beef Ravioli with jus de veau, beurre monté, parsley oil and fresh truffle 24,00

Smash Burger (2 pcs.) Brioche + Cheddar cheese, onion, tomato, homemade burgersauce and farmer's fries 20,50

Pappardelle pasta with truffle, parsley oil, glazed mushrooms, Parmesan cheese (V)
+ **Goatcheese** 25,00 + **Ribeye** 34,50

Sweet potato cream with roasted seasonal vegetables, parsnip chips and spring onion oil (VN) 19,75

DESSERTS

Friandises: sweets (4 pcs.) 6,50

Scroppino, lemon sorbet, Limoncello 9,50

'Pêche Melba' + poached peach, vanilla-cream, raspberry sorbet+ almond 10,50

Pavlova, croissant ice cream, crème anglaise, almonds, caramel sauce 9,50

Cheeses International selection 13,50