

## BREAKFAST & SMOOTHIES

Croissant (jam/butter/cheese/ham)	(FROM) 3,00
Greek yogurt with homemade granola and honey (fresh fruits +3,50)	6,00
Smoothie (red/yellow/green)	6,95

## LUNCH DISHES

Asparagus soup with freekeh and parsley (egg +0,75) (V) (EGAN)	10,50	Stracciatella di burrata with roasted beets, herb salad, basil oil and rye bread crumble (V)	15,75
Fish soup with mussels, red mullet, cheese crouton and rouille	11,50	Caesar salad with anchovies, croutons, Grana Padano and a poached egg (chicken +3,75)	15,50
Focaccia with mortadella, stracciatella di burrata, anchovies, mushrooms and pistachio and walnut pesto	13,75	Fattoush salad with roasted and spiced cauliflower, peas, radish, dates, pickled red onion, parsley, pine nuts and pomegranate (V) (EGAN)	15,75/19,75
Tartine with feta cream, grilled vegetables, mashed avocado, chili flakes and pomegranate (V)	12,75	Truffle ravioli from Toscanini with cèpes, roasted celeriac, bundle fungus and Grana Padano (V)	15,75/19,75
Tosti with chorizo and cheddar with roasted bell pepper and tomato chutney	9,75	Lemon risotto primavera with pea, broad bean, white and green asparagus (V)	15,75/19,75
Country bread tunamelt with jalapeño pickle	12,50	Shiitake burger with pickled cucumber, grilled eggplant, curry mayonnaise and fries (V) (EGAN)	19,75
Country bread carpaccio with truffle mayonnaise and Grana Padano	13,75	Steak tartare with fries and salad	24,50
Wrap falafel with hummus, lettuce, red cabbage and tomato salsa (V) (EGAN)	13,75	Rib-eye with béarnaise or pepper sauce with fries and salad	24,50
Wrap lime chicken with cilantro mayonnaise, lettuce, tomato and avocado cream (bacon +2,-)	14,75	Hamburger royale with bacon-onion chutney, aged cheese, jalapeño pickle and fries (fried egg +1,95)	19,75
1 or 2 Holtkamp veal croquettes with country bread, butter and mustard	8,50/11,50	Cod fillet with lobster risotto with peas and spinach, glazed carrots with miso-beurre blanc	25,50
2 or 3 shrimp croquettes from Holtkamp with toast, butter, lemon and fried parsley	11,00/15,00		

## FRUITS DE MER

Oyster with red pepper, passion fruit, Chardonnay vinegar and coriander (per piece)	4,75	Plateau de fruits de mer small (for 2 persons) four oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams and king prawns (150 grams King Crab +29,-)	49,50
Half a dozen Fines de Claires (France) with mignonette and lemon	24,00	Plateau de fruits de mer large (for 2 persons) eight oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams, king prawns and two half cold lobsters (150 grams King Crab +29,-)	86,50
Half cold lobster with lemon mayonnaise	26,50		
King crab (200 grams) with lemon mayonnaise	39,05		

*To be ordered with: portion of fries (4,95) and portion of salad (2,95)*

## EGGS

Eggs Benedict with ham and Hollandaise sauce on an English muffin (spinach / avocado +2,-)	15,50	Various fried eggs on bread	(FROM) 10,25
Eggs Norwegian with salmon and Hollandaise sauce on an English muffin (spinach / avocado +2,-)	15,50	Various omelettes with toast and butter	(FROM) 10,25
Eggs Florentine (V) with spinach, avocado and Hollandaise sauce on an English muffin	14,50	Omelette with smoked salmon with toast and butter	15,50
		Omelette with truffle cheese (V) with toast and butter	15,50

## DESSERTS

Lemon meringue tart with caramel	6,50	Apple pie from Kuyt (whipped cream +1,-)	6,50
Bowl of chocolate figs	3,95	Pecan pie with crème fraîche	6,50
Pastel de nata	3,95	Whipped cream truffles from Van der Linde (4 pieces)	3,95
Cheesecake coupe with marinated strawberries and ginger cookies	8,50	Vegan chocolate mousse with dried apricots, banana and almond	8,50