

## 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

Gazpacho Andaluz (V) (EGAN)	10,50	Stracciatella di burrata with mixed peach, nectarine, herb salad, chili 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
Tartine with feta cream, grilled vegetables, mashed avocado, chili flakes and pomegranate (V)	12,75	Fattoush salad with roasted and spiced cauliflower, peas, radish, dates, pickled red onion, parsley, pine nuts and pomegranate (V) (EGAN)	15,75/19,75
Tosti with chorizo and cheddar with roasted bell pepper and tomato salsa	9,75	Truffle ravioli from Toscanini with cèpes, roasted celeriac, bundle fungus and Grana Padano (V)	15,75/19,75
Country bread tunamelt with jalapeño pickle	12,50	Spaghetti vongole with parsley, lime and red peper	15,75/19,75
Country bread carpaccio with truffle mayonnaise and Grana Padano	13,75	Shiitake burger with pickled cucumber, grilled eggplant, curry mayonnaise and fries (V) (EGAN)	19,75
Wrap falafel with hummus, lettuce, red cabbage and tomato salsa (V) (EGAN)	13,75	Steak tartare with fries and salad	24,50
Wrap lime chicken with cilantro mayonnaise, lettuce, tomato and avocado (bacon +2,-)	14,75	Rib-eye with béarnaise or pepper sauce with fries and salad	24,50
1 or 2 Holtkamp veal croquettes with country bread, butter and mustard	8,50/11,50	Hamburger royale with bacon-onion chutney, aged cheese, jalapeño pickle and fries (fried egg +1,95)	19,75
2 or 3 shrimp croquettes from Holtkamp with toast, butter, lemon and fried parsley	11,00/15,00	Fried haddock with beurre blanc, papperdelle, pea, spinach, samphire and grilled little gem	25,50

## 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 summer oysters 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)	14,50	Omelette with smoked salmon with toast and butter	15,50
		Omelette with truffle cheese (V)	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	Whipped cream truffles from Van der Linde (4 pieces)	3,95
Pastel de nata	3,95	Vegan chocolate mousse with strawberry sauce, almond crumble and dried banana	8,50
Cheesecake coupe with marinated strawberries and ginger cookies	8,50		