Set menu

**Soups**

- Velouté of yellow courgette and saffron ................................................................. €6.50
- Clear chicken-coconut soup with spring onions and coriander .............................. €6.50
- Bisque of Dutch prawns and Cognac ........................................................................ €7.50

**Lunches**

- Fried eggs on bread with farmhouse cheese, Braambrug ham or ...................... €7.50
- Gasconne roast beef
- Omelette with mature farmhouse cheese ................................................................. €8.50
- Farmhouse omelette with bread ................................................................................ €8.50
- Bacon, lettuce and tomato club sandwich with a subtle wasabi mayonnaise ..... €9.50
- Veal croquettes with truffle on toasted brioche ...................................................... €7.50
- Lobster croquettes on bread with sherry mayonnaise .......................................... €8.50
- Spanish tortilla with chorizo and roasted bell pepper ........................................... €8.50
- Black Angus beef skirt with roast potato .................................................................. €15.50
- Slow-cooked Gascogne veal steak with thick chips and salad ............................ €17.50
- Crab cakes with poppadoms and mango salsa ......................................................... €17.50
- Dutch Weedburger ......................................................................................................... €9.50

**Sandwiches**

- Pastrami with pickle relish on olive bread ................................................................. €6.50
- Fourme d’Ambert with apricot chutney and pistachio on nut bread ...................... €6.50
- Hotdog with sauerkraut, piccalilli and fried onions ................................................. €7.50
- Gravad lax with cream cheese on dark whole wheat bread .................................. €8.50

**Salades**

- Salad with crayfish, Granny Smith apple, glasswort and lime .......................... €12.50
- Caprese salad with rocket, pine nuts and figs ......................................................... €9.50
Set menu

The best of both worlds

Our bread supplier has been using pure authentic wheat varieties, Brittany sea salt and vitalised mineral water for over 10 years. These ingredients ensure genuine traditional bread types. When we combine these with meat matured on the bone, or one of the unpasteurised cheese varieties from one of our other suppliers, a sandwich comes into being that is like no other.

Traditional Dutch ‘Uitsmijter’

Our ‘Uitsmijter’ is prepared with genuine farm eggs with orange yolks, from chickens that are free to roam outdoors every day and eat quality feed such as grains and maize.

Meat

As with the meat on our two weekly menu, the meats used in our sandwiches are produced by our supplier. The particular pig and cattle breeds, the natural way in which the animals are kept and slow maturation of the meat guarantees an exceptional taste experience. The croquettes are homemade by our supplier with 100% beef.

Garnishing

The lettuces with which we garnish our sandwiches are usually seen only at the markets of France and Italy: mizuna, mustard, tatsoi and radicchio. You won’t come across these too often in the Netherlands.

Cheeses

The cheese varieties used in your sandwiches are unpasteurised. Since no artificial colourings, aromas, or flavourings are used, these have a shorter shelf life, so you are assured of freshness.