

Menu

Soup

Yellow courgette and saffron velouté	€ 6,75
Oxtail consommé with green herbs	€ 7,00
Bisque of Dutch prawns and cognac	€ 7,75

Lunch dishes

Fried eggs on bread, with farmer's cheese, farmer's ham or roast beef.....	€ 7,75
Veal croquettes with truffle on brioche	€ 7,75
Lobster croquettes on bread with sherry mayonnaise	€ 8,80
Omelette with three-year-old Gouda cheese.....	€ 8,90
Rustic omelette with bread.....	€ 8,90
Falafel burger, marinated cucumber, tabouleh and hummus	€ 9,00
BLT club sandwich with a mild wasabi mayonnaise.....	€ 9,80
Crispy chicken thighs, sesame dressing and a pineapple and	€ 18,50
red pepper compote	
Sushi bowl with wakame, sweet and sour pumpkin, avocado and	€ 18,50
salmon in beetroot	

Sandwiches

Thickly sliced roast beef, gherkins, onion marmalade and cornbread.....	€ 6,75
Young goat cheese, honeycomb, dates and rose hip dressing.....	€ 6,75
Tuna melt bagel, with tuna salad, Emmental cheese and piccalilli mayonnaise ...	€ 7,75
Gravad lax with cream cheese on dark wholemeal bread.....	€ 8,75

Salades

Salad with crayfish, granny smith, glasswort and lime	€ 12,90
Salad with puffed vegetables, hummus and black Quinoa	€ 9,80



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Menu

The best of both worlds

Our bread supplier has been working with pure, authentic wheat varieties, sea salt from Brittany and vitalised spring water for more than 10 years. With these ingredients you are guaranteed genuinely traditional bread. Topped with meat aged on the bone or one of the raw milk cheeses from our cheese suppliers, the result is a sandwich that you will not find anywhere else.

The Uitsmijter (fried egg on bread)

Our Uitsmijter is made with a real farm egg with an orange yolk from chickens that roam around outside every day and eat varied and high-quality food, such as seeds and corn.

The cold cuts

Just like the meat on our two-week menu, the cold cuts in our sandwiches are prepared by our supplier. The special breeds of cow and pig, the natural way in which the animals are kept and the long ageing of the meat make for a unique flavour experience. The croquettes are homemade by our supplier and contain 100% beef.

The cheeses

The cheeses in our sandwiches are raw milk cheeses. They contain no artificial colours, flavours or aromas, which makes them more perishable and means that they are always fresh.

The garnish

The lettuce varieties that adorn our sandwiches are normally only found on markets in France and Italy, such as mizuna, mustard, tatsoi and radicchio. These varieties are fairly uncommon in the Netherlands.



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