

Fixed Menu

Soups

- * Yellow courgette and saffron velouté.....€ 7.55
- * Consomme with morels.....€ 7.75
- Bisque of Dutch prawns and brandy.....€ 8.55

Lunch dishes

- * Cheese omelette with three-year-old Gouda cheese.....€ 9.60
- * Spinach omelette with piquant chick peas€ 9.60
- * Corn burger with salsa, Kesbeke pickles, old cheddar, coleslaw and chunky chips€ 15.00
- Lobster croquettes on bread with sherry mayonnaise.....€ 9.65
- Spelt toast with avocado, salmon bits and poached egg.....€ 17.00
- Fried eggs on bread with farmhouse cheese, farmer's ham or roast beef.....€ 8.55
- Veal croquettes with truffle on brioche.....€ 8.55
- BLT club sandwich with a mild wasabi mayonnaise€ 10.65

Sandwiches

- * Sourdough bread with beetroot carpaccio, nuts, seeds, avocado and raspberry dressing..€ 7.75
- * Young goat cheese, honeycomb, dates and rose hip dressing€ 8.00
- Tuna melt bagel, with tuna salad, Emmental cheese and piccalilli mayonnaise.....€ 8.55
- Gravlax with cream cheese on dark wholemeal bread.....€ 9.60

Salads

- * Salad with roasted vegetables, hummus and black quinoa.....€ 11.25
- * Salad with Roquefort, mixed nuts and raisins, cherry tomatoes and mustard dill dressing.€ 11.50
- Salad with crayfish, granny smith, glasswort and lime.....€ 13.40

* = vegetarian



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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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