

# Fixed Menu

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## Soups

- \* Porcini and celeriac broth with hazelnut and truffle .....€ 8,75
- \* Creamy pumpkin soup with pimentón and pine nuts.....€ 8,75
- Dutch shrimp and Pernod bisque .....€ 9,75

## Lunch dishes

- \* Cheese omelette made with three-year-old Gouda aged cheese .....€ 12,95
- \* Omelet with green asparagus and herbs.....€ 12,95
- \* Brioche with fried oyster mushrooms, flatbread, and a fresh remoulade sauce.....€ 14,75
- Dutch shrimp croquette with brioche toast and cocktail sauce .....€ 12,75
- Tunatartare with furikake, sesame in rice-paper, sweet and sour cucumber and wakame .€ 17,25
- Fried egg with farm cheese, farmhouse ham, or roast beef.....€ 12,95
- Veal croquettes with truffle on brioche toast .....€ 13,75
- Club sandwich with hummus, dukkah, beef pastrami and brie.....€ 13,75

## Sandwiches

- \* Pretzel with BBQ eggplant, macadamia cream, and seroendeng.....€ 9,75
- \* Healthy olive bread with smoked chicken breast, cheese, and guacamole.....€ 12,25
- Bagel, peppadew cream cheese, mortadella and pickle relish.....€ 9,75
- Beetroot bread, smoked halibut, pink peppercorn mayonnaise and beetroot salad.....€ 15,25

## Salads

- \* Salad with pointed cabbage and jackfruit rendang, lentils, and bara .....€ 15,25
- \* Greek salad with dolmas, falafel cucumber salad and flatbread .....€ 15,25
- Indian salad with prawn curry and vegetables, papadum and red cabbage pickle.....€ 15.25

\* = 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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