

Lunch

You are welcome for lunch and the smaller dishes on the menu from 12.00 PM till 5:00 PM

Ask your host or hostess about lunch of the week

Soup

with bread and herb butter

SOUP OF THE DAY	5,25	MUSTARD SOUP 🌿	5,25
TOM KHA GAI*	8,00	<i>with spring onion and dry sausage (also vegetarian)</i>	
<i>with slow cooked pork belly, langoustine and mussels</i>			

Egg

Choice of white or brown bread

SANDWICH WITH FRIED EGG 'DE JONGE	8,75	FARMERS OMELET	9,00
<i>bacon, spring onion, tomato and aged cheese</i>		<i>bacon, onion, mushrooms and paprika</i>	
SANDWICH WITH FRIED EGG	8,00		
<i>ham and cheese</i>			

Sandwiches

choice of farmers bread white/brown or payesita*
white/brown (*rustic bun)

NORTH SEA	10,75	2 CROQUETTES 🌿	8,00
<i>various fish, cocktail sauce, dried tomato and cucumber</i>		<i>2 slices of white or brown bread with 2 traditional croquettes (also vegetarian +0,50)</i>	
CARPACCIO	10,25	CAPRESE 🌿	8,25
<i>old cheese, pesto, pine nuts, arugula and truffle mayonnaise</i>		<i>tomato, mozzarella, pesto and basil</i>	

🌿 Vegetarian 🌿🌿 Vegan

Allergy or pregnant, please tell us.

Sandwiches

choice of farmers bread white/brown or payesita*
white/brown (*rustic bun)

12 UURTJE 🌿

(midday meal) croquette with bread, a cup of soup of your choice and a small sandwich with fried egg and cheese

9,75

CLASSIC HAMBURGER

Holstein beef burger with pickle, tomato, matured cheese, mustard, ketchup, bacon and fries

14,75

Grilled Sandwich

SANDWICH 'DE JONGE' 6,50

focaccia with ham, bacon, tomato, red onion, old cheese

SALMON

focaccia with salmon, cream cheese, red onions and chives

6,00

CAPRESE 🌿

focaccia with mozzarella, tomato and pesto

6,00

HAM & CHEESE

focaccia with ham and / or cheese

5,00

Meal-size salads

with bread and herb butter

SALAD CARPACCIO

sun-dried tomato, pine nuts, truffle mayonnaise and old cheese

14,75

POKÉ BOWL

sushi rice, wakame, cucumber, radish, avocado, baby corn, spring onion, carrot and salmon

15,00

GOAT CHEESE SALAD 🌿

a salad with various grilled vegetables and lukewarm Lady Blue goat cheese

14,00

SALADS ARE ALSO
AVAILABLE DURING
DINNERTIME

🌿 Vegetarian 🌿🌿 Vegan

Allergy or pregnant, please tell us.

Lunch of the week

including a cup of coffee or tea and a
glass of fresh orange juice
daily rate

Plates

with fries and salad

CHICKENTHIGH SATAY <i>homemade marinated satay with prawn crackers, atjar and dried onions</i>	19,00	CALF'S LIVER <i>with fried bacon and onions **also available after 5:00 PM</i>	18,50
SPARERIBS <i>with aioli and chili sauce</i>	21,00	FISH & CHIPS <i>served with sauce tartare</i>	19,00

Kids

menu also available during dinner time,
for children up to 12 years old

FRESH PASTA <i>with tomato sauce and meatballs</i>	8,00	KIBBELING <i>Fried fish, with fries, sauce tartare and apple sauce</i>	10,00
PIZZA MARGHERITA	7,50	FREAK SHAKE SPECIAAL ESPECIALLY FOR KIDS <i>donut, marshmallow ice cream, strawberry sauce, whipped cream and candies</i>	6,50

Specials

ask for our Specials card for this week's specials

Allergy or pregnant, please tell us

Diner

You are welcome for 'a la carte' dinner from 5:00 PM in a warm and relaxed atmosphere. Our chef chooses our dishes regularly and with care.

Starters

served with bread and herb butter

Cold

BEEF CARPACCIO

with truffle mayonnaise, arugula, old cheese and pine nuts

11,50*

CEVICHE

sea bass, Tomberry tomatoes, pineapple, avocado, herring caviar and carrot gel

12,50*

CHIOGGIA BEET 🌱

marinated Chioggia beetroot, with lamb's lettuce, Lady Bleu goat cheese, radish and a honey-lime dressing

9,00

TABLE BREAD 🌱

herb butter and various spreads

7,25

* * In combination with a hotel dinner voucher, we ask for a surcharge of €4,00 (starters), €7,50 (main dish) or €4,00 (desserts).

🌱 Vegetarian 🌱🌱 Vegan

Allergy or pregnant, please tell us.

Soup

MUSTARD SOUP 🌿

*with spring onion and dry sausage
(also vegetarian)*

5,25

TOM KHA GAI*

*with slow cooked pork belly,
langoustine and mussels*

8,00

SOUP OF THE DAY

5,25

Warm

PORK BELLY

soft cooked pork belly from the Livar pig with a barbecue sauce

11,50*

CAULIFLOWER 🌿 🌿

*roasted on the Black Bastard grill with
hummus and chimichurri*

10,00

LANGOUSTINE

*grilled langoustine, avocado, coconut rice
and lime dressing*

14,50*

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€7,50 (main dish) or €4,00 (desserts).

🌿 Vegetarian 🌿🌿 Vegan

Allergy or pregnant, please tell us.

Main courses

served with a potato garnish, fresh salad and seasonal vegetables
Vegetarian main courses are served with bread and a fresh salad.

Fish

PLAICE

*poached plaice, mussels and a
sauce of beach crabs*

22,50*

WOLF FISH

with fennel, zucchini, lemon mayonnaise

20,50

CATCH OF THE DAY

daily rate**

Vegetarian

BUTTERNUT SQUASH 🍷 🍷

*charcoal-cooked butternut squash, puffed quinoa, Lady Blue goat
cheese, mint and bell pepper chutney (also available vegan)*

19,50

RAVIOLI BURRATA

with a tomato-basil sauce

19,00

FOR A MATCHING WINE
ADVICE ASK FOR OUR
WINE CARD

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€7,50 (main dish) or €4,00 (desserts).

** A surcharge may be charged in combination with a hotel dinner voucher.

🍷 Vegetarian 🍷🍷 Vegan

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Main courses

served with a potato garnish, fresh salad and seasonal vegetables
Vegetarian main courses are served with bread and a fresh salad.

Meat

HOLSTEIN BEEF ENTRECOTE

with a gravy of onions, black garlic cream and onion

29,50*

COQ AU VIN BLANC

*French classic chicken stew with bacon,
mushrooms and shallot*

19,50

MEAT OF THE DAY

daily rate **

Classic

FISH & CHIPS

served with sauce tartare

19,00

CALF'S LIVER

with fried bacon and onions

18,50

SPARERIBS

with aioli and chili sauce

21,00

CHICKEN THIGH SATAY

*homemade marinated satay with prawn crackers,
atjar and dried onions*

19,00

Classics dishes are served with fries and salad

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Allergy or pregnant, please tell us

Kids

FRESH PASTA <i>with tomato sauce and meatballs</i>	8,00	KIBBELING <i>Fried fish, with fries, sauce tartare and apple sauce</i>	10,00
PIZZA MARGHERITA	7,50	FREAK SHAKE SPECIAAL ESPECIALLY FOR KIDS <i>donut, marshmallow ice cream, strawberry sauce, whipped cream and candies</i>	6,50

Desserts

DAME BLANCHE <i>vanilla ice cream and chocolate sauce</i> <i>wine advice: Banyusl '5 ansd'âge' Domaine de Baillaury per glas 6,50</i>	6,75
CHEESE PLATTER <i>specialy selected types of cheese, honey and fig bread</i> <i>wine advice: Kopke Colheita Port 10 years old per glas 7,50</i>	10,50*
COFFEE COMPLETE <i>coffee with various sweet delicacies from pastry shop Gosselaar</i>	7,75
PARFAIT <i>raspberry and white chocolate parfait</i> <i>wine advice: Muscat de Rivesaltes per glas 6,00</i>	8.50*
ETON MESS <i>raspberries, strawberries, curd, blueberry sauce and meringue</i> <i>wine advice: Muscat Beaumes De Venise per glas 10,50</i>	7,25
SORBET <i>seasonal fruit and ice cream</i>	6,75

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