

# 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

<b>SOUP OF THE DAY</b>	<b>5,25</b>	<b>MUSTARD SOUP</b> 🌿	<b>5,25</b>
<b>PUMKIN SOUP</b>	<b>6,75</b>	<i>with spring onion and dry sausage (also vegetarian)</i>	
<i>with mushrooms and dried parma ham</i>			

## Egg

Choice of white or brown bread

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

## Sandwiches

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

<b>NORTH SEA</b>	<b>10,75</b>	<b>2 CROQUETTES</b> 🌿	<b>8,00</b>
<i>various fish, cocktail sauce, dried tomato and cucumber</i>		<i>2 slices of white or brown bread with 2 traditional croquettes (also vegetarian +1,00)</i>	
<b>CARPACCIO</b>	<b>10,25</b>	<b>CAPRESE</b> 🌿	<b>8,25</b>
<i>kewpie mayonnaise soy sauce and spring onions</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

## CHEF SALADE

salad with various fish, meat and vegetables

16,50

## FRIDA KAHLO BOWL 15,00

Herb rice, nachos, tomato salsa, pulled chicken, corn, guacamole and lime

## GOAT CHEESE SALAD 🌱

little gem, baked potato, red cabbage, hazelnut, grape and balsamic

14,00

SALADS ARE ALSO  
AVAILABLE DURING  
DINNERTIME

🌱 Vegetarian 🌱🌱 Vegan

Allergy or pregnant, please tell us.

# Plates

with fries and salad

## CHICKENTHIGH SATAY

homemade marinated satay  
with prawn crackers, atjar  
and dried onions

19,00

## CALF'S LIVER

with fried bacon and onions  
\*\*also available after 5:00 PM

18,50

## FISH & CHIPS

served with sauce tartare

19,00

# Kids

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

## FRESH PASTA

with tomato sauce and  
meatballs

8,00

## KIBBELING

Fried fish, with fries, sauce  
tartare and apple sauce

10,00

## PIZZA MARGHERITA 🍕 7,50

## FREAK SHAKE SPECIAAL 6,50 ESPECIALLY FOR KIDS

donut, marshmallow ice cream,  
strawberry sauce, whipped cream  
and candies

---

# 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

---

#### TACO 🌿🌿

*filled with red cabbage, bbq sauce, cucumber, lime and jackfruit*  
9,75

#### BEEF CARPACCIO

*with kewpie mayonnaise, soy sauce and spring onions*  
11,50\*

#### FISH TASTING MENU

*a tasting of mackerel, trout and salmon*  
10,50\*

#### 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

### PUMKIN SOUP

*with mushrooms and dried parma ham*

6,75

### SOUP OF THE DAY

5,25

---

## Warm

---

### CAULIFLOWER PIZZA 🌿

*with pesto, arugula and mozzarella*

9,00

### SCALLOPS

*served with cauliflower espuma and brushed bacon*

12,00\*

### DUCK RILLETTES

*with roasted beetroot and walnut crumble*

9,50

\* \* 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.

# Main courses

served with a potato garnish, fresh salad and seasonal vegetables.

## Fish

### TURBOT

*with a herb crust, vine tomato, oregano sabayon  
and Mediterranean mashed potatoes*

**20,50\***

### SALMON

*from the Bastard Grill with cucumber kimchi*

**18,50**

### CATCH OF THE DAY

daily rate\*\*

## Vegetarian

### RED CABBAGE STEAK 🍴 🍴

*with baked apple, hazelnut, grape  
and balsamic vinegar*

**19,50**

### QUICHE

*with beetroot, spinach, walnut  
and goat cheese*

**19,50**

FOR A MATCHING WINE  
ADVICE ASK FOR OUR  
WINE CARD

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

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

🍴 Vegetarian 🍴🍴 Vegan

Allergy or pregnant, please tell us.

---

# Meat

---

## VEAL SUKADE

*lacquered with onion lacquer, lumpy mash, parsnip doughnut*  
**20,00**

## GUINEA FOWL SUPREME

*With 'hete bliksem' (Dutch dish with potatoes and apples)  
and vandouvan gravy*  
**21,50\***

## DRY AGED RIBEYE - FROM OUR OWN DRY-AGING FRIDGE

*250 grams, with Roseval potatoes, herb cream and vegetables*  
**35,00\*\***

## 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*

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

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

*Allergy or pregnant, please tell us*

---

## Kids

---

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

---

## Desserts

---

<b>DAME BLANCHE</b> <i>vanilla ice cream and chocolate sauce</i> <i>wine advice: Banyuyl '5 ansd'âge' Domaine de Baillaury per glas 6,50</i>	<b>6,75</b>
<b>CHEESE PLATTER</b> <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>	<b>10,50*</b>
<b>COFFEE COMPLETE</b> <i>coffee with various sweet delicacies from pastry shop Gosselaar</i>	<b>7,75</b>
<b>POMME SUZETTE</b> <i>with baked apple ice cream</i> <i>Wine advice: Muscat Beaumes De Venice per glas 10,50</i>	<b>8.50*</b>
<b>TRIFLE</b> <i>with gingerbread and stewed pear</i> <i>Wine advice: Muscat de Rivesaltes per glas 6,00</i>	<b>7,00</b>
<b>SORBET</b> <i>seasonal fruit and ice cream</i>	<b>6,75</b>

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

Allergy or pregnant, please tell us