

Lunch

You are welcome for lunch and the smaller dishes on the menu from

Soup

with bread and garlic butter

SOUP OF THE DAY	5,50	MUSTARD SOUP 🌿	5,50
OX TAIL BROTH 🌿	7,50	<i>with spring onion and fried bacon (also vegetarian)</i>	
<i>onion, leek, carrot and celery</i>			

Egg

Choice of white or brown bread

SANDWICH WITH FRIED EGG 'DE JONGE	9,00	SCRAMBLED EGGS	9,50
<i>bacon, spring onion, tomato and cheese</i>		<i>smoked salmon and spring onions, served with toast</i>	
SANDWICH WITH FRIED EGG	8,25		
<i>ham, cheese or roast beef</i>			

Sandwiches

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

STEAK SANDWICH	10,50	2 CROQUETTES 🌿	8,00
<i>thinly sliced tenderloin, spring onion, soy citrus gel and Kewpie mayonnaise</i>		<i>2 slices of white or brown bread with 2 traditional croquettes (also vegetarian +1,50)</i>	
SALMON	10,75	GOAT CHEESE 🌿	8,75
<i>little gem, horseradish espuma, smashed avocados, sesame and wakame</i>		<i>baba ganoush, red onion relish, pomegranate, cashew nuts and toast</i>	

🌿 Vegetarian 🌿🌿 Vegan

Allergy or pregnant, please tell us.

Sandwiches

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

12 UURTJE 🌿 <i>(midday meal) cup of soup, croquette sandwich and a luxury sandwich choice of meat, fish, vegetarian</i>	12,50	CLASSIC HAMBURGER <i>Holstein beef burger with pickle, tomato, BBQ sauce, mustard, cheddar, little gem, bacon and fries</i>	15,50
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Grilled Sandwich

SANDWICH 'DE JONGE' 6,75 <i>focaccia with ham, bacon, tomato, red onion and cheddar</i>		GOAT CHEESE 🌿 6,25 <i>focaccia with goat cheese, red onion relish and baba ganoush</i>	
TUNA MELT 6,25 <i>focaccia with tuna, onion, capers and pickles</i>		HAM & CHEESE 5,25 <i>focaccia with ham and / or cheese</i>	

Meal-size salads

with bread and garlic butter

CHEF SALADE 16,50 <i>salad with choice of fish or meat</i>		NACHO BOWL 🌿🌿 15,00 <i>corn, red beans, nachos, lime, pulled chicken, guacamole and tomato salsa (can also be ordered vegan; served with jackfruit)</i>	
GOAT CHEESE SALAD 🌿 14,50 <i>baba ganoush, red onion relish, pomegranate and cashew nuts</i>			

SALADS ARE ALSO
AVAILABLE DURING
DINNER TIME

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Plates

with fries and salad

CHICKENTHIGHSATAY	19,50	CALF'S LIVER	18,50
<i>homemade marinated satay with prawn crackers, atjar and dried onions</i>		<i>with fried bacon and onions **also available after 5:00 PM</i>	
SPARERIBS	20,50	FISH & CHIPS	19,25
<i>with aioli and chili sauce</i>		<i>served with sauce tartare</i>	

Kids

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

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

Allergy or pregnant, please tell us

Diner

You are welcome for 'a la carte' dinner from 5:00 PM until 9:30 PM in a warm and relaxed atmosphere. Our chef and his kitchen brigade carefully choose the dishes for the menu

Starters

served with bread and garlic butterdank

Cold

CHUCK TENDER

thinly sliced tenderloin, prepared on the Bastard grill. Kewpie mayonnaise, soy-citrus gel and spring onions

11,75

SALMON TATAKI

espuma of horseradish, sesame, avocado, wakame and wasabi prawn crackers

12,25*

RED BEET 🌿

beetroot cooked in a salt crust, green herbs and goat curd

9,00*

OYSTER

red wine vinegar and shallot

3.25 each

TABLE BREAD 🌿

herb butter and various spreads

7,75

* * In combination with a hotel dinner voucher, we ask for a surcharge of €5,00 (starters), €8,50 (main dish) or €5,00 (desserts).

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Soup

MUSTARD SOUP 🌿

*with spring onion and fried bacon
(also vegetarian)*

5,50

OXTAIL BROTH

onion, leek, carrot and celery

7,50

SOUP OF THE DAY

5,50

Warm

NO MEAT CHICORY STEAK 🌿 🌿

Mustard seed, orange, chickpeas

9,50

OYSTER

*3 oysters au gratin with garlic butter and parmesan,
prepared on the Bastard grill*

11,50*

PORK CHEEK

Pork cheek croquettes, potato espuma and tomato compote

10,50

Specials

ask for our Specials card for this week's specials

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€8,50 (main dish) or €5,00 (desserts).

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Main courses

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

Fish

RED MUL

zucchini, tomato and pecorino

19,50

PIKEPERCH

fresh pasta vongole and sand crab sauce

23,50*

CATCH OF THE DAY

daily rate**

Vegetarian

CAULIFLOWER STEAK

*spinach bulgur, herb salsa, cashew
nuts and pomegranate*

19,75

SHAKSHUKA

served with bread

17,50

FOR A MATCHING WINE
ADVICE ASK FOR OUR
WINE CARD

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

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Meat

RIB ROAST

bonne femme garnish and jus de veau

21,50*

DRY AGED RIBEYE

jacket potato, herb cream and vegetables

35,50*

SURF AND TURF

tenderloin, prawns and beach crab sauce

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

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Allergy or pregnant, please tell us

Kids

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

Desserts

DAME BLANCHE 7,25 <i>vanilla ice cream and chocolate sauce</i> <i>wine recommendation: Rietvallei Rooi Muscadel per glass 4,50</i>	
CHEESE PLATTER 12,00* <i>specialy selected types of cheese, honey and fig bread</i> <i>wine recommendation: Banyuls '5 ans d'âge' Domaine de Baillaury per glass 4,50 or Quinta Da La Rose tawny Port 10 years old per glass 7,50</i>	
COFFEE COMPLETE 8,50 <i>coffee with various sweet delicacies from pastry shop Gosselaar</i>	
CRÈME BRÛLÉE 7,00* <i>wine recommendation: Château de Stony Muscat de Frontignan 'Soleil d'Hiver' per glass 8,50</i>	
BREAD PUDDING 7,00 <i>Wine recommendation: Rietvallei Rooi Muscadel per glass 4,50</i>	
SORBET 6,75 <i>seasonal fruit and ice cream</i> <i>wine recommendation: muscat de Rivesaltes per glass 5,50</i>	

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