



LUNCH MENU

12:00 - 15:00

MENU

2 gangen €40
2 courses

3 gangen €50
3 courses

VOORGERECHTEN

Ceviche van roodbaars - groene asperge - rabarber - avocado - tijgermelk
Redbreem ceviche - green aspergus - rhubarb - avpcado - tigermilk

Burratta - asperge - tuinboon - dragon - karnemelk (v)
Burratta - aspergus - broad bean - tarragon - buttermilk (v)

HOOFDGERECHT

Bloemkool steak - linzen - granaatappel - hummus - za'atar (v)
Cauliflower steak - lentils - pommegranate - hummus - za'atar (v)

Vis van de markt - Hollandse garnaal - hassleback - zeebanaan - venkel - knolselderij - vadouvan beurre blanc
Fish from the market - Dutch shrimp - hassleback - beach bananas - fennel - celeriac - vadouvan beurre blanc

DESSERT

Crème brûlée - vanille
Crème brûlée - vanilla

Vlierbloesem - basilicum - witte chocolade - framboos
Elderflower - basil - white chocolate- raspberry

Kaas van boerderij Lindenhoff (4 st) - notenbrood- vijgencompote
(meerprijs € 7.50)
*Cheese from the Lindenhoff farm (4 pcs) - nut bread - fig compote
(€ 7.50 surcharge)*

(V) = Vegetarisch of kan vegetarisch geserveerd worden
(V) = Vegetarian or can be served as a vegetarian dish

A LA CARTE

Shakshuka – tomaat – chili peper – paprika – ei – desenttoast (v) Shakshuka – tomato – chili pepper – bell pepper – egg – sourdough toast (v)	€14.5	Flammkuchen spek – ui – peterselie – gruyère Flammkuchen bacon – onion – parsley – gruyère	€15
Croque madame – boerenham – kaas – spiegelei Croque madame – farmer's ham – cheese – fried egg	€11.5	Flammkuchen mortadella – mozzarella – rode ui – groene paprika Flammkuchen mortadella – mozzarella – red onion – green bell pepper	€15
Toast "The Lobby": brioche – pekelvlees – ui – augurk – cheddar Toast "The Lobby": brioche – salted meat – onion – pickle – cheddar + Eendenlever / Foie de Canard €6,5	€16.5	Flammkuchen gorgonzola dolce – walnoot – peer (v) Flammkuchen gorgonzola dolce – walnut – pear (v)	€15
Eggs florentine: brioche – spinazie – gepocheerde eieren – hollandaisesaus (v) Eggs florentine: brioche – spinach – poached eggs – hollandaise sauce (v)	€14.5	Black angus hamburger – brioche bun – augurk – cheddar Black angus hamburger – brioche bun – pickle – cheddar	€17
Eggs benedict: brioche – boerenham – gepocheerde eieren – hollandaisesaus Eggs benedict: brioche – farmer's ham – poached eggs – hollandaise sauce	€16.5	Veggie burger – brioche bun – augurk – cheddar (v) Veggie burger – brioche bun – pickle – cheddar (v)	€17
Eggs royale: brioche – gerookte zalm – gepocheerde eieren – hollandaisesaus Eggs royale: brioche – smoked salmon – poached eggs – hollandaise sauce	€19	Côte de boeuf (800gr) – 2 pers – bieslook – sjalot – portjus – friet van frietboutique – kropsla Côte de boeuf (800gr) – 2 pers – chives – shallot – port sauce – fries from frietboutique – side salad	€99
Caesar salade – gepocheerd ei – parmezaan – ansjovis – croutons Caesar salad – poached egg – parmesan – anchovies – croutons + kip / chicken €4 + spek / bacon €3	€15		
Steak tartaar (140 gr) – amsterdams zuur – mini brioche toast Steak tartare (140 gr) – amsterdam pickles – mini brioche toast	€17		

SIDES

Friet uit Zuyd – mayonaise (v) Fries from Zuyd – mayonnaise (v)	€6
Kropsla – mosterdvinaigrette – walnoten (v) Side salad – mustard vinaigrette – walnuts (v)	€6
Zuurdesem bol van bakkerij mama – kesbeke zuur – boter (v) Sourdough bun by bakkerij mama – kesbeke pickles – butter (v)	€7,50