



LUNCH MENU

12:00 - 15:00

MENU

2 gangen €40
2 courses

3 gangen €50
3 courses

VOORGERECHTEN

Zeebaars crudo - wortel - gember - chili - zure room
Sea bass crudo - carrot - ginger - chili - sour cream

Pompoen - parmezaan - walnoot - balsamico vinaigrette -
winterpostelein (v)
Pumpkin - parmesan - walnut - balsamic vinaigrette - winter purslane (v)

HOOFDGERECHT

Portabella - eidooier - knolselderij - zoetzure beukenzwam -
hollandaisesaus (v)
*Portabella - egg yolk - celeriac - pickled beech mushroom - hollandaise
sauce (v)*

Vis van de markt - salsa van scheermessen - schorseneer - zuurkool
confit - spruit - hazelnoot oester beurre blanc
*Fish from the market - razor clam salsa - salsify - sauerkraut confit -
sprout - hazelnut oyster beurre blanc*

DESSERT

Crème brûlée - vanille
Crème brûlée - vanilla

Chocolade - whiskey - pompoen - sinaasappel
Chocolate - whiskey - pumpkin - orange

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) <i>Shakshuka – tomato – chili pepper – bell pepper – egg – sourdough toast (v)</i>	€14.5	Flammkuchen spek – ui – peterselie – gruyère <i>Flammkuchen bacon – onion – parsley – gruyère</i>	€15
Croque madame – boerenham – kaas – spiegelei <i>Croque madame – farmer's ham – cheese – fried egg</i>	€11.5	Flammkuchen tandoori kip – jalapeño – rode ui – cheddar <i>Flammkuchen tandoori chicken – jalapenño – red onion – cheddar</i>	€15
Paddenstoelen toast – brioche – gepocheerd ei – parmezaan (v) <i>Mushroom toast – brioche – poached egg – parmesan (v)</i>	€15	Flammkuchen gorgonzola dolce – walnoot – peer (v) <i>Flammkuchen gorgonzola dolce – walnut – pear (v)</i>	€15
Eggs florentine: brioche – spinazie – gepocheerde eieren – hollandaisesaus (v) <i>Eggs florentine: brioche – spinach – poached eggs – hollandaise sauce (v)</i>	€14.5	Black angus hamburger – brioche bun – augurk – cheddar <i>Black angus hamburger – brioche bun – pickle – cheddar</i>	€17
Eggs benedict: brioche – boerenham – gepocheerde eieren – hollandaisesaus <i>Eggs benedict: brioche – farmer's ham – poached eggs – hollandaise sauce</i>	€16.5	Veggie burger – brioche bun – augurk – cheddar (v) <i>Veggie burger – brioche bun – pickle – cheddar (v)</i>	€17
Eggs royale: brioche – gerookte zalm – gepocheerde eieren – hollandaisesaus <i>Eggs royale: brioche – smoked salmon – poached eggs – hollandaise sauce</i>	€19	Côte de boeuf (800gr) – 2 pers – bieslook – sjalot – portjus – friet van frietboutique – kropsla <i>Côte de boeuf (800gr) – 2 pers – chives – shallot – port sauce – fries from frietboutique – side salad</i>	€89
Caesar salade – gepocheerd ei – parmezaan – ansjovis – croutons <i>Caesar salad – poached egg – parmesan – anchovies – croutons</i> + kip / chicken +4 + spek / bacon +3	€15		
Steak tartaar (140 gr) – amsterdams zuur – friet van frietboutique – kropsla <i>Steak tartare (140 gr) – amsterdam pickles – fries from frietboutique – side salad</i>	€24		

SIDES

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