

— THE —
LOBBY
— FIZEAUSTRAT —



LUNCH
12:00 - 15:00

A LA CARTE

EGGS FLORENTINE: BRIOCHE – SPINAZIE – GEPOCHEERDE EIEREN – HOLLANDAISESAUS (V) <i>EGGS FLORENTINE: BRIOCHE – SPINACH – POACHED EGGS – HOLLANDAISE SAUCE (V)</i>	14.5
EGGS BENEDICT: BRIOCHE – BOERENHAM – GEPOCHEERDE EIEREN – HOLLANDAISESAUS <i>EGGS BENEDICT: BRIOCHE – FARMER'S HAM – POACHED EGGS – HOLLANDAISE SAUCE</i>	16.5
EGGS ROYALE: BRIOCHE – GEROOKTE ZALM – GEPOCHEERDE EIEREN – HOLLANDAISESAUS <i>EGGS ROYALE: BRIOCHE – SMOKED SALMON – POACHED EGGS – HOLLANDAISE SAUCE</i>	19
CAESAR SALADE – GEPOCHEERD EI – PARMEZAAN – ANSJOVIS – CROUTONS <i>CAESAR SALAD – POACHED EGG – PARMESAN – ANCHOVIES – CROUTONS</i> + KIP / CHICKEN +4 + SPEK / BACON +3	15
SALADE BIET – BURRATA – KERSENVINAIGRETTE – WATERKERS (V) <i>BETROOT SALAD – BURRATA – CHERRY VINAIGRETTE – WATERCRESS (V)</i>	15
BOUILLABAISSE – MOSSEL – POON – ROUILLE – BRIOCHE <i>BOUILLABAISSE – MUSSEL – GURNARD – ROUILLE – BRIOCHE</i>	17
FLAMMKUCHEN SPEK – UI – PETERSELIE – GRUYÈRE <i>FLAMMKUCHEN BACON – ONION – PARSLEY – GRUYÈRE CHEESE</i>	15
FLAMMKUCHEN PICCANTE – SALAMI – OLIJF – NDUJA – ARTISJOK <i>FLAMMKUCHEN PICCANTE – SALAMI – OLIVE – NDUJA – ARTICHOKE</i>	15
FLAMMKUCHEN GORGONZOLA DOLCE – WALNOOT – PEER (V) <i>FLAMMKUCHEN GORGONZOLA DOLCE – WALNUT – PEAR (V)</i>	15
STEAK TARTAAR – 140 GRAM – AMSTERDAMS ZUUR – FRIET – KROPSLA <i>STEAK TARTARE – 140 GRAMS – AMSTERDAM PICKLES – FRIES – LETTUCE</i>	26
BLACK ANGUS HAMBURGER – BRIOCHE BUN – AUGURK – CHEDDAR – FRIET <i>BLACK ANGUS HAMBURGER – BRIOCHE BUN – PICKLE – CHEDDAR – FRIES</i>	22
VEGGIE BURGER – BRIOCHE BUN – AUGURK – CHEDDAR – FRIET (V) <i>VEGGIE BURGER – BRIOCHE BUN – PICKLE – CHEDDAR – FRIES (V)</i>	21
CÔTE DE BOEUF – 800GR. – MERG – SJALOT – KAPPERTJES – FRIET VAN FRIETBOUTIQUE – KROPSLA <i>CÔTE DE BOEUF – 800GR. – MARROW – SHALLOT – CAPERS – FRIES FROM FRIETBOUTIQUE – LETTUCE</i>	89
<u>SIDES</u>	
FRIET VAN FRIETBOUTIQUE <i>FRIES FROM FRIETBOUTIQUE</i>	6
KROPSLA – WALNOTEN <i>LETTUCE – WALNUTS</i>	6
ZUURDESEM BOL – VAN BAKKERIJ MAMA – KESBEKE ZUUR – BOTER (V) <i>SOURDOUGH BUN – FROM BAKKERIJ MAMA – KESBEKE PICKLES – BUTTER (V)</i>	6



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LUNCH MENU

VOOR- EN HOOFDGERECHT	36
VOORGERECHT, HOOFDGERECHT EN DESSERT	45

VOORGERECHT

MAKREEL CRUDO – KARNEMELK – DILLE – RODE UI – RADIJS
MACKEREL CRUDO – BUTTERMILK – DILL – RED ONION – RADISH

OF/OR

AJO BLANCO – AMANDEL – TOMAAT – DRUIF – BASILICUM (V)
AJO BLANCO – ALMOND – TOMATO – GRAPE – BASIL (V)

HOOFDGERECHT

FLEUR DE COURGETTE – BUFFELRICOTTA – BIET – PISTACHE – VADOUVANSOUS (V)
ZUCCHINI FLOWER – BUFFALO RICOTTA – BEETROOT – PISTACHIO – VADOUVAN SAUCE (V)

OF/OR

VIS & SEIZOEN (+7 SUPPLEMENT)
FISH & SEASON (+7 SUPPLEMENT)

DESSERT

DRAGONPARFAIT – RABARBER – AARDBEI – ROZE PEPEMERINGUE
TARRAGON PARFAIT – RHUBARB – STRAWBERRY – PINK PEPPER MERINGUE

OF/OR

KAAS VAN BOERDERIJ DE LINDENHOFF – 4 STUKS. – NOTENBROOD (+8 SUPPLEMENT)
CHEESE FROM LINDENHOFF FARM – 4 PIECES – NUT BREAD (+8 SUPPLEMENT)

ZOET

WENTELTEEFJES – FRIES SUIKERBROOD – CRÈME FRAÎCHE 9
FRENCH TOAST – FRISIAN SUGAR LOAF – CRÈME FRAÎCHE

GIANDUJA CHOCOLADETAART – BRAAM – AMANDEL – NOUGAT IJS 12
GIANDUJA CHOCOLATE CAKE – BLACKBERRY – ALMOND – NOUGAT ICE CREAM

BONBONS – 4 STUKS – THE LOBBY X FRIANDRIES. 11
BONBONS – 4 PIECES – THE LOBBY X FRIANDRIES .

AMERICAN PANCAKES – BLAUWE BESSEN – MAPLE SYRUP 10
AMERICAN PANCAKES – BLUEBERRIES – MAPLE SYRUP