

THE LOBBY



LUNCH

12:00 – 15:00

ZOETE AARDAPPEL SOEP – MINI PAKSOI – GEPOFTE RIJST – RODE PEPER (V) <i>SWEET POTATO SOUP – MINI PAK CHOI – PUFFED RICE – RED PEPPER (V)</i>	14
CAESARSALADE (MET KIP EN SPEK 17) <i>CAESAR SALAD (WITH CHICKEN AND BACON 17)</i>	12
FREEKEHSALADE – GEROOSTERDE BLOEMKOOI – AMANDEL – OLIJF – OUDE SCHAPENKAAS (V) <i>FREEKEH SALAD – ROASTED CAULIFLOWER – ALMOND – OLIVE – AGED SHEEPS CHEESE (V)</i>	14
SHAKSHUKA – KRUIDENYOGHURT – KORIANDER - PITA (V) <i>SHAKSHUKA – HERB YOGURT – CORIANDER – PITA BREAD (V)</i>	14
GARNALENKROKETTEN – LIMOENMAYONAISE – AMSTERDAMSE UITJES ZUURDESEMBROOD <i>SHRIMP CROQUETTES – LIME MAYONNAISE – ‘AMSTERDAM’ ONIONS – SOURDOUGH BREAD</i>	14
HAMBURGER – CHIPOTLEMAYONAISE – RODE UI – SPEK – JALAPEÑO – CHEDDAR – KROKANTE AARDAPPEL <i>HAMBURGER – CHIPOTLE MAYONNAISE – RED ONION – BACON – JALAPEÑO – CHEDDAR – CRISPY POTATO</i>	17
EGGS BENEDICT - BOERENHAM - HOLLANDAISESAUS <i>EGGS BENEDICT – HAM – HOLLANDAISE SAUCE</i>	15
EGGS ROYALE – GEROOKTE ZALM – HOLLANDAISESAUS <i>EGGS ROYALE – SMOKED SALMON – HOLLANDAISE SAUCE</i>	16
EGGS FLORENTINE – SPINAZIE – HOLLANDAISESAUS (V) <i>EGGS FLORENTINE – SPINACH – HOLLANDAISE SAUCE (V)</i>	13
SWEETS	
BROWNIE – AMARENA KERSEN – PECANNOTEN – CRÈME FRAÎCHE (V) <i>BROWNIE – AMARENA CHERRIES – PECAN NUTS – CRÈME FRAÎCHE (V)</i>	7.5
AMERICAN PANCAKES – BLAUWE BESSEN – CRÈME FRAÎCHE – AHORNSIROOP (V) <i>AMERICAN PANCAKES – BLUEBERRIES – CRÈME FRAÎCHE – MAPLE SYRUP (V)</i>	9.25
AMERICAN PANCAKES – BANAAN – BACON – CRÈME FRAÎCHE – AHORNSIROOP <i>AMERICAN PANCAKES – BANANA – BACON – CRÈME FRAÎCHE – MAPLE SYRUP</i>	11
WENTELTEEFJES – FRIES SUIKERBROOD – KANEEL – CRÈME FRAÎCHE (V) <i>FRENCH TOAST – FRISIAN SUGAR BREAD - CINNAMON - CRÈME FRAÎCHE (V)</i>	7.75
FLAMMKUCHEN	
SPEK – UI – GRUYÈRE – PETERSELIE <i>BACON – ONION – GRUYÈRE – PARSLEY</i>	14
PEER – BLAUWE KAAS – WALNOTEN (V) <i>PEAR – BLUE CHEESE – WALNUTS (V)</i>	14
FLAMMKUCHEN VAN DE DAG <i>FLAMMKUCHEN OF THE DAY</i>	14

MUCH LOVE. FROM AMSTERDAM

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LUNCH

3 GANGEN || 3 COURSE MENU

45

STARTERS

GEBRANDE MAKREEL – SAMBAI – KOOLRABI – GRANNY SMITH – GEROOKTE CRÈME FRAÎCHE
TORCHED MACKEREL – SAMBAI – KOHLRABI – GRANNY SMITH – SMOKED CRÈME FRAÎCHE

PANISSE – AUBERGINE – RADIJS – HARISSA YOGHURT – POMPOENPIT (V)
PANISSE – AUBERGINE – RADISH – HARISSA YOGURT – PUMPKINSEED (V)

MAIN COURSES

LAMS RUMP – NAVARIN – AARDAPPELGRATIN – GROENE ASPERGE – AMANDEL
LAMBS RUMP – NAVARIN – POTATO GRATIN – GREEN ASPARAGUS – ALMOND

LA RATTE TERRINE – OLIJF – TUINBOON – ZEEKRAAL – SAUCE CHORON (V)
LA RATTE TERRINE – OLIVE – BROAD BEAN – SAMPHIRE – SAUCE CHORON (V)

DESSERTS

SABLÉ BRETON – AMARETTO CHOCOLADEMOUSSE – AMANDELKRUIM – BLAUWE BESEN SORBET
SABLÉ BRETON – AMARETTO CHOCOLATE MOUSSE – ALMOND CRUMBLE – BLUEBERRY SORBET

KAZEN VAN FROMAGERIE KEF (+5.5)
CHEESE FROM 'FROMAGERIE KEF' (+5.5)

BIJPASSENDE WIJNEN BESCHIKBAAR - WINEPAIRING AVAILABLE
WIJZIGINGEN MENU VOORBEHOUDEN - MENU SUBJECT TO CHANGE

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