

SANDWICHES

Club sandwich (chicken, bacon, cheese, tomato, cucumber and mayonnaise)	14,50
Croque Madame (ham, cheese and a fried egg)	10,50

EGG DISHES

Florentine (poached eggs, brioche, spinach, salmon and sauce Hollandaise)	18,50
Benedict (poached eggs, brioche, tomato, bacon and sauce Hollandaise)	15,50
Truffle (poached eggs, brioche, black truffle and sauce Hollandaise)	20,50
Scrambled eggs, smoked salmon and toast	14,00

CROQUETTES BY CAS SPIJKERS

Shrimp croquettes (4 pcs) with toast and wasabi mayonnaise	13,00
Oyster mushroom croquettes (4 pcs) with toast and truffle mayonnaise	9,00

SOUPS

Oriental broth, coconut, oyster mushroom, sereh, spring onion, lime and ginger	9,50
Groninger mustard soup, spring onion and bacon (vegetarian possible)	9,50
Bisque, fennel, tomato, Dutch shrimps and chipotle oil	14,50

SALADS

Caesar classic (anchovies, croutons and Parmesan cheese)	14,50
Caesar chicken and egg (anchovies, croutons and Parmesan cheese)	18,50
Cauliflower, truffle mayonnaise, almonds, Parmesan cheese and ponzu dressing	17,50
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	28,50
Pikeperch, fennel, capers and preserved lemon beurre blanc	27,50

FRUITS DE MER

Geay oysters (3 pcs)	15,75
Geay oysters (6 pcs)	31,00
Perle Imperial caviar, blinis, crème fraîche and chives	(30 gr.) 75,00 (50 gr.) 115,00
Shrimp cocktail, 'Royal Shrimps' 50 gr. Dutch shrimps, brioche and cocktail sauce	21,50
Lobster with spinach and preserved lemon-lobster sauce	Half 28,50 Whole 49,50

WARM DISHES

Ravioli (5 pcs) with wild mushrooms, truffle and Parmesan cheese	15,00
Confit leg of duck, sweet potato, bok choy and za'atar sauce	32,50
Turbot on the bone, fennel, antiboise and sauce Hollandaise	38,00
Veal rib eye with Béarnaise sauce	36,50
Prawns (4 pcs), linguine, garlic, pepper and lemon	30,50

SIDE DISHES

Fries with Brander mayonnaise	5,75
Brussels sprouts with bacon (vegetarian possible)	5,50
Little gem, piccalilly and Reypenaer	5,25

LUNCH MENU

SOUP AND BREAD OF CHOICE 19,50

SOUPS

Groninger mustard soup, spring onion and bacon (vegetarian possible)

Pumpkin soup, baharat and coconut cream

BREAD (bread options: corn / multi grain bread)

Smoked halibut, dill and horseradish mayonnaise

Country ham (warm), honey mustard dressing, little gem and crispy onion

Brie, mustard, cherry tomato and walnut

Farmer's omelette with leek, cauliflower and carrot

Stewed chicken thighs, lemon mayonnaise and crispy onion

Bruschetta (baguette, tomato and basil)

SNACKS

Bread with olive tapenade and pesto	7,50
Crudités (vegetable sticks) with kimchi dip	6,50
Smoked almonds and olives	5,50
Reypenaer V.S.O.P.	5,50
Grietje uit Ouddorp (goat) and Bleu d'Auvergne (blue)	8,50
Fresh butcher's sausage (beef)	5,25
Gyoza (4 pcs) with kimchi crème (vegetarian)	8,50
"Bitterballen" beef croquettes by Cas Spijkers (6 pcs) with mustard	9,00
Shrimp croquettes by Cas Spijkers (4 pcs) with wasabi mayonnaise	12,50
Oyster mushroom croquettes by Cas Spijkers (4 pcs) with truffle mayonnaise	8,50

SWEET DELICACIES (FROM OUR OWN PATISSERIE)

Seasonal pastries, daily-fresh (ask our waiting staff)	5,75
Scones (3 pcs) with jam and clotted cream	7,50
Bonbons (3 pcs)	4,25
Macarons (3 pcs)	5,50
Amaretti (3 pcs)	2,50
Coconut macaroons (3 pcs)	3,00
Pastry plateau: 2 macarons, 2 amaretti and 2 bonbons	8,00
Affogato (vanilla, espresso, caramel)	7,00

DO NOT HESITATE TO ASK OUR WAITING STAFF FOR OUR BEVERAGE MENU FOR A GLASS OF CHAMPAGNE, OUR SELECTION OF WINES, OR A TASTEFUL COCKTAIL