

SANDWICHES

Club sandwich (chicken, bacon, cheese, tomato, cucumber and mayonnaise)	14,50
Croque Madame (ham, cheese and a fried egg)	11,50

EGG DISHES

Florentine* (poached eggs, brioche, spinach, salmon and sauce Hollandaise)	18,50
* Possibility to expand with 10-gram Perle Imperial caviar, supplement 25.00	
Benedict (poached eggs, brioche, tomato, bacon and sauce Hollandaise)	16,00
Scrambled eggs, smoked salmon and toast	15,00

CROQUETTES BY CAS SPIJKERS

Prawn croquettes (4 pcs) with toast and wasabi mayonnaise	11,00
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, crayfish 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
Tomato salad, mozzarella, olive oil and rocket	14,50
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
Seabass, 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
Crayfish, lettuce, brioche and cocktail sauce	17,50
	Half Whole
Lobster with spinach and preserved lemon-lobster sauce	30,50 53,50

WARM DISHES

Ravioli (5 pcs) with wild mushrooms, truffle and Parmesan cheese	15,00
Confit leg of duck, pointed cabbage, celeriac and truffle poultry sauce	33,50
Seabass*, fennel, antiboise and sauce Hollandaise	30,00
*Possibility to expand with two prawns, supplement 6.00	
Veal rib eye with Béarnaise sauce	36,50
Prawns (4 pcs), linguine, garlic, pepper and lemon	30,50

SIDE DISHES

Fries with chives mayonnaise	5,75
Sweet and sour beetroot, feta and sunflower seeds	5,25

LUNCH MENU

SOUP AND BREAD OF CHOICE 19,50

SOUPS

Asparagus soup, ham and chives (vegetarian possible)

Oriental broth, coconut, oyster mushroom, sereh, spring onion, lime and ginger

BREAD (bread options: corn / multi grain bread)

Tuna salad, olive and cornichons

"Ossenworst" (raw beef sausage), Piccalilly mayonnaise and cucumber

Goat cheese, Aceto Balsamic and walnut

Egg salad, asparagus and chives

Chicken thigh, pesto, Parmesan cheese and sunflower seeds

Hummus of sun dried tomato, grilled bell pepper and radish

SNACKS

Bread with olive tapenade and pesto	7,50
Crudités (vegetable sticks) with kimchi dip	6,50
Smoked almonds and olives	5,50
Brie de Meaux and Landana Jersey XO	8,50
Gyoza (4 pcs) with kimchi crème (vegetarian)	8,50
"Bitterballen" beef croquettes by Cas Spijkers (6 pcs) with mustard	9,00
Prawn croquettes by Cas Spijkers (4 pcs) with wasabi mayonnaise	10,50
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)	4,50
Macarons (3 pcs)	6,00
Coconut macaroons (3 pcs)	3,00
Pastry plateau: 2 macarons, 2 coconut macaroons 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