
STARTERS

FISH TACO	16.50
White fish prawn jalapeño tomato salsa lime	
SASHIMI	16.00
Tuna sesame miso-yuzu mayonnaise marinated bean sprouts	
CARPACCIO	14.50
Basil oil sun-dried tomato parmesan cheese pine nuts	
DUMPLINGS (V)	14.00
Mushrooms vegetables chili oil	
WATERMELON SALAD (V)	13.50
Feta red onion balsamic syrup cashew nuts <i>Optional: serrano ham + €3.50</i>	
COEUR DE BOEUF (V)	13.50
Beefsteak tomato burrata basil mayonnaise tuille	

SOUPS

MUSHROOM-TRUFFLE	7.50
Thyme hint of garlic	
FENNEL	7.50
Pernod fresh herbs	
LOBSTER BISQUE	10.00
Lightly creamy crayfish	
SOUP OF THE SEASON	6.50

SIDES

FRIES	3.50
With mayonnaise	
BREAD BASKET	6.50
With various dips	
RAW VEGETABLE SALAD	2.50
IBERICO DE BELLOTA	15.00
Iberian ham rustic bread olive oil	

Our main courses are served with
pan-fried potatoes.

MAIN COURSES

TOURNEDOS	36.00
Pepper sauce pancetta	
FLORENTINE ENTRECÔTE	54.00
Salsa verde 500 grams serves 2	
TOMAHAWK PORK	28.00
Coarse mustard butter	
CALF SWEETBREADS	34.00
Brioche prosecco foam fresh herbs	
CORN-FED CHICKEN	27.50
Maple sauce pine nuts	
SEA BASS SALTIMBOCCA	28.00
Parma ham sage Parmesan cheese	
TERIYAKI SALMON	27.00
Pearl couscous	
MUSHROOM RISOTTO (V)	23.50
Pecans parmesan cheese	
MEDITERRANEAN BELL PEPPER (V)	23.50
Pearl couscous brie herb yogurt dressing	

CHEFS MENU

3/4/5 -COURSE	42.50 47.50 52.50
Starting from 2 people Order until 20:00	

DESSERTS

CITRUS PARFAIT	9.00
Yogurt red fruit coulis caramelized nuts	
CRÈME BRÛLÉE TART	9.00
Licor 43 chocolate ice cream	
VANILLA PANNA COTTA	9.00
Strawberry-rhubarb compote white chocolate crumble	
COUPE DE KOPPELPAARDEN	8.50
Assorted ice creams	

CLASSICS

NOON PLATE	12.50
Seasonal soup fried egg with ham and cheese croquette on bread	
FARMER'S OMELETTE	11.50
Ham mushrooms vegetables	
OMELETTE	10.50
<i>Choice of: ham cheese mushrooms</i>	
TOASTED SANDWICH	6.00
<i>Choice of: ham cheese Hawaiian + €0.75</i>	
DE KOPPELPAARDEN FRIED EGG	12.50
Ham mushrooms tomato cheese	
CROQUETTES (V)	9.00
Two beef or vegetable croquettes on bread	

SOUPS

MUSHROOM-TRUFFLE	7.50
Thyme hint of garlic	
FENNEL	7.50
Pernod fresh herbs	
LOBSTER BISQUE	10.00
Lightly creamy crayfish	
SOUP OF THE SEASON	6.50

SIDES

FRIES	3.50
With mayonnaise	
BREAD BASKET	6.50
With various dips	
IBERICO DE BELLOTA	15.00
Iberian ham rustic bread olive oil	
RAW VEGETABLE SALAD	2.50

SANDWICHES

CARPACCIO	12.50
Basil oil sun-dried tomato parmesan cheese pine nuts	
SMOKED SALMON	12.50
Bagel lemon dill dressing red onion	
BRIE (V)	11.00
Waldkorn bread walnut honey oven-baked	
ASIAN-STYLE PORK BELLY	12.00
Cucumber ribbons red chili	
PANINI ITALIANO	11.00
Pesto salami mozzarella tomato	
QUESADILLAS	11.50
Tortilla spiced minced meat Mexican vegetables cheddar	
SPICY CHICKEN	11.50
Fossette stir-fried vegetables marinated	

SALADS

PASTRAMI	14.00
Piccalilli mayonnaise	
WATERMELON (V)	13.50
Feta red onion balsamic syrup cashew nuts <i>Optional: serrano ham + €3.50</i>	
SMOKED SALMON	15.00
Lemon dill dressing red onion	

APERITIFS

FOR WITH COFFEE

APPLE CAKE 4.00
With whipped cream + €0.50

SEASONAL PASTRY 3.80
With whipped cream + €0.50

BITES

IBERICO DE BELLOTA 15.00
Iberian ham | rustic bread | olive oil

LOADED FRIES 4.75
Truffle mayonnaise | parmesan cheese

BREAD BASKET 6.50
With various spreads

TEMPURA PRAWNS 10.50
6 pieces with lime aioli

BITTERBALLEN 8.75
10 pieces with mustard and mayonnaise

NACHOS 7.50
Cheese | Spiced minced meat
chili and garlic sauce

CHARCUTERIE BOARD 19.50
Cold and hot appetizers | bread
with spreads

MARINATED OLIVES 6.50