

Three Course Menu From € 39,80

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

***Pumpkin Soup (vegan)

With coconut milk and coriander

*Envelope with spinach and Brie

warm from the oven with honey-balsamic dressing and roasted hazelnuts

*Warm Goat-cheese

Served with apples and cranberries.

*A warm puff - pastry

Puff-paste with ragout made of ham, mushrooms and leek.

*Carpaccio from Argentinean beef with Peccorini

thinly sliced raw beef. It is served with a tasty little toast with olive tapenade, mustard-dressing and Peccorini (grated cheese).

*Vitello Tonato (the special way) (suppl. € 1.50)

Roasted veal, thinly sliced and filled with a tuna salad and served with a dressing of green herbs, capers and picked lettuce.

*Fish palette (suppl. € 2.90)

With smoked salmon, salmon tartar, king prawns, steamed mackerel moussesteamed mackerel and grilled mullet fillet, served with al wakame- fennel salad.

*Wild goose (suppl. € 1,80)

Brined, smoked and baked, with grapes, wine vinegar, red onion, mustard, honey and cashew nuts.

Starters can also be ordered separately.

Soup € 7,50 other Starters (excluding supplement) €11,00

Main courses ordered separately: €24,95

Desserts ordered separately: €9,00

The with * marked starters can also be ordered as a main course.

**this dishes can be ordered as a junior- or senior portion (-/- € 1,50)

***this dishes can be ordered vegan.

Supplements are extra costs.

Extra: Baked bread with olive tapenade and herb-butter €5.20

Allergens: are you allergic to certain products and/or ingredients, in consultation with the chef we can take this into account.

Ask the service for information.

MAIN COURSES

**Steak from Uruguay

Either with Gorgonzola-, Pepper- red Wine sauce or a mushroom- cream sauce.

Beef Tenderloin (extra €7.50)

Pan fried with mushrooms, shallots, smoked garlic and red wine sauce.

**Stew

Of spicy beef, a recipe of my friend Raphael, from the Catalan cuisine.

**German Schnitzel

Coated in breadcrumbs and served with a mushroom- cream sauce.

**Spareribs

So tasty, we need not say more!

Salmon fillet

Cooked in one of our ovens, covered with a sauce of crème fraiche and grilled pepper.

***Vegetarian Puff-Pastry Roll

Filled with steamed vegetables, roasted nuts and Brie. Served with a slightly sweet cranberry sauce.
with truffle cheese.

Wild boar (suppl. 2.50)

First marinated, then slowly cooked in the oven with red onions, red wine. our secret herbs and blue berries, served with chocolate and lingonberries.

**Vegetarian" tree trunks"

Breaded with panko and coriander with a filling of mung beans eggplant, zucchini, and red onion and lime juice.

Our main course dishes are served with French fries, baked potatoes and salad.



Drinks menu

DESSERTS

Tiramisu

Home-made (like nearly everything on this menu) with roasted almonds.

Cheesecake

With raspberries and buttercake.

Rocky Road

Chocolate with peanuts, marshmallows and cookies served with a scoop stracciatella ice cream.

Monchou pie

A delicious pie with a layer of Dutch biscuits, a layer of Monchou and a topping of cherries.

"Dame Blanche" (White Lady)

Vanilla ice-cream, warm Belgian chocolate sauce (Barry Callebaut) and home-made whipped cream with a touch of sugar. whipped cream and nougat.

Affogato

Espresso, vanilla ice cream and Amarula Cream Liqueur.

"Karamelbokaal"

Vanilla ice-cream, covered with a caramel sauce made by our zealous student sprinkled with nougat.

"Hümmlinger Boeren Appeltaart"

Apple pie made after an old and well preserved family recipe. With almond and cinnamon ice cream. Plus some egg-nog sauce.

HOMEMADE BERGERIE BURGERS € 19,50

Homemade + 200 grams, our burgers are served with rösti fries

Beefburger

With tomato, pickle, fried onion and homemade bbq sauce.

Lamb burger

With grilled bell pepper, baked onions and matured cheese.

Chicken burger (Breast)

Fried with tortilla chips, avocado and melted cheese, served with a spicy sauce.

Berlin double burger

Half beef and half pork, minced meat made with curry and shallots, these burgers you get with a curry sauce.

Vegetarian burger (also vegan to order)

From oyster mushrooms, shiitake, mushrooms, red onions and roasted black cumin, gratinated with fried champignons, onions and Italian truffle cheese or with vegan cheese.

Extra Toppings (€ 1,00)

-Truffle mayonnaise

-Matured goats cheese

-Truffle cheese

-Dutch cheese matured or old

Lunch

Ciabatta (Italian white bread made of wheat flour and yeast), sliced organic farmers bread or a brown grain bread roll with:

- Cheese € 6.50
- Ham from Brabant € 6.50
- Tomato, olive tapenade, mozzarella (from the oven) € 7.95
- Young Dutch cheese, boiled egg and mixed raw vegetables € 7.75
- Two Amsterdam croquettes with mustard € 8.25
- Two vegetarian croquettes with mustard € 8.25
- Goats cheese with baked apples and lingonberry sauce. € 8.90
- Tuna salad with pepper, red onion and capers € 8.75
- First we bake the bread with olive tapenade and mozzarella, than we top it with the Carpaccio € 8.90
- Smoked salmon with salmon tartar and dill sauce € 9.80

Two slices of white bread or farmers bread with

- Fried eggs (plain) € 8.00
- Fried eggs with ham or cheese or bacon € 8.50
- Fried eggs with roasted veal € 9.25
- Omelet (plain) € 8.00
- Omelet ham and cheese or bacon or mushrooms and onions € 8.50
- Omelet with potatoes, mushrooms, onions, spring onions and bacon € 11.00

Or:

- Grilled cheese and ham sandwich € 4.80
- Grilled cheese sandwich € 4.50
- Grilled cheese sandwich with pine apple € 4.80
- Grilled goats cheese farmers bread sandwich € 8.00

Soups

- Tomato soup € 7.50
- Pumpkin soup (vegan) with coconutmilk and coriander € 7.50

Salads

- Goats cheese rolled with baked apples and lingonberry sauce. € 15.95
- Grilled chicken breast with mango and pine apple, bread croutons and Peccorini cheese € 15.25
- Carpaccio with roasted seeds, olive tapenade and Parmigiano Reggiano € 15.25
- Vitello Tonato; roasted veal with tuna salad € 16.50
- Smoked salmon with salmon tartar and dill sauce € 16.50
- "Fish plate" smoked salmon, king prawns, mousse from smoked mackerel and grilled mullet fille € 17.95

Chefs specials

- Fried eggs "different" in a small pan with smokes salmon, potato rösti, arugula, and dill sauce € 11.50

Homemade pastries

- Apple-pie with whipped cream, Tiramisu or Monchou pie and € 5.00
- Cheesecake with raspberries and white chocolate per piece € 5.00
- You also can order a Selection of little pieces of our pastries for 2 persons € 9.50

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Lunch duo

You can choose two of the dishes below, they will be served on one plate with farmers bread for € 13.95

- * Tomato Soup Fresh, slightly sweet and creamy.
- * Pumpkin soup (vegan) with coconutmilk and coriander
- * Salmon tartlet of potato rösti with smoked salmon, Arugula and a fried egg.
- * Goats cheese with baked apples and lingonberry sauce.
- * Mixed salad with a boiled egg and cheese.
- * Amsterdam Croquette or a vegetarian Croquette with mustard.
- * Carpaccio with Arugula, pesto and Peccorini cheese.
- * A warm puff- pastry with ragout made of ham, mushrooms and leek.
- * Homemade tuna salad with onions and capers.
- * Grilled chicken breast with bread croutons, pecorino cheese and herb dressing.
- * Berlin Burger (half and half minced meat with curry and spring onions).

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- Truffle mayonnaise
- Truffle cheese
- Matured goats cheese
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Drinks menu