



café restaurant

EN

VRIJBURCHT

COLD SNACKS

Marinated Spanish olives € 2.75 V

Roasted and smoked almonds € 3.50 V

Tortilla chips with fresh guacamole € 5.50 V

'IJburgs plankje' with Dutch grilled sausage and farmers cheese with pickles, small onions and mustard € 7.50

Charcuterie with raw ham from wild boar, mortadella, Brandt & Levie sausage, olives and pickled vegetables € 9.50

WARM SNACKS

Bitterballs (mini ragout croquette) with mustard € 6.00

Cheese sticks with sweet chili sauce € 6.50 V

Veggie bitterballs with broccoli & lentils, mushroom-masala and spinach-cheese-cumin € 6.50 V

Nachos with tomato, red onion, jalapenos, cheddar, sour cream and fresh guacamole € 6.50 V

DRAFT BEERS

Jupiler lager € 2.75

Belgian lager with a soft bitter-taste (5.2 % Vol.)

Leffe Blond € 4.00

Gold blond, mildly fruity and herbs (6.6 % Vol.)

Hertog Jan Weizener € 4.00

Wheat beer, robust and fresh with bitter characters (5.7 % Vol.)

Hoegaarden Witbier € 4.00

Slightly hopped beer with a white-yellow color. A real thirst quencher! (5 % Vol.)

Karmeliet Tripel € 4.00

A rich and herby beer made with multiple grains (8.4 % Vol.)

Goose Island IPA € 4.50

From Chicago, fruity aroma and hoppy aftertaste (5.9 % Vol.)

BOTTLE BEERS

Leffe Royale IPA € 5.00

Lively character, intense freshness and light citrus tones (7.5 % Vol.)

Pauwel Kwak € 5.00

A beer with high fermentation, amber coloured, a slightly malty aroma and a fruity aftertaste (8.4 % Vol.)

Leffe Bruin € 4.00

Authentic abbey beer with a deep, autumnal brown color and a slightly sweet taste (6.5 % Vol.)

Leffe Ruby € 4.00

Ruby red, refreshing beer. A unique combination between the abbey beer and the delicate aroma of red fruits (5.0 % Vol.)

Corona € 4.50

A great thirst quencher with a slice of lime (4.5 % Vol.)

Hertog Jan Bastaard € 3.00

A radler with the perfect balance between bitter and sweet (2.7 % Vol.)

Hoegaarden Radler € 3.00

The Hoegaarden white beer combined with natural juice (0.0 % Vol.)

Jupiler 0.0 € 2.50

A delicious alcohol-free beer based on the characteristic ingredients of Jupiler

DINNER

BREAD

Bread with herb butter, hummus and lemon aioli € 5.50 V

STARTERS

Blinis with smoked salmon, creme fraiche and salmon eggs € 8.50

Cheese fondue from Camembert with sourdough toast € 8.50 V

Raw ham from wild boar with fig jam and caramelised apples € 8.50

Shrimp croquettes with lemon aioli and toast € 8.50

'Indian vegan mini burgers (2)' with carrot, cinnamon, raisins and coconut served with tomato chutney and naan bread € 7.50 V

Soup of the day with bread € 6.50 (V)

Quiche of the day with salad € 8.50 (V)

Ravioli of the week, see chalk boards small € 8.50 | large € 14.- (V)

SALADS

Autumn bowl with quinoa, goat cheese, grilled forgotten vegetables, fresh figs and nuts € 12.50 V

Rucola salad with pancetta, orange, crispy sweet potato and yoghurt-cumin dressing € 12.50

MAIN COURSES

We serve changing main courses, inspired on seasonal ingredients and the creativity of our Chef!

See chalk boards

KIDS SPECIALS

Ravioli stuffed with mozzarella and tomato € 9.00 V

Hamburger with tomato, bacon, cheddar and fries € 9.00

Homemade pizza with cherry tomato, mozzarella and basil € 8.50 V

Mini waffle with vanilla ice-cream and chocolate sauce € 4.50

DESSERTS

Crème brûlée with star anise and lime € 6.50

Parfait of chestnut and toblerone chocolate € 6.50

Duo of dark chocolate mousse and caramel mousse € 6.50

Cheese platter with Dutch cheeses and rye-current bread € 8.50 V

V = Vegetarian

HOMEMADE PIES / SWEETS

Apple pie € 4.50

New York cheese cake € 4.50

Chocolate cake € 4.50

Cake of the month € 4.50

Homemade bonbons € 1.50 per piece

WARM DRINKS

Our specialty coffee (by the farmer, the roaster and the barista harvested roasted and served with the greatest care) originates from Sumatra, Indonesia. It's a single origin, 100% Arabica coffee. Shipped to Holland as green beans and roasted in Amsterdam. The Sumatra Blue Batak is an exciting, complex coffee with a beautiful cream and refined taste. Delicious!

COFFEE SPECIALTIES

Americano (black coffee) € 2.25

Espresso € 2.25

Cappuccino € 2.50

Latte Macchiato | milk coffee € 2.50

Espresso Macchiato € 2.50

Espresso served with milk foam

Cortado € 2.50

Our favorite, espresso with a dash of hot milk. A taste shot!

Double Espresso € 3.50

+ Oat mild € 0.50

COFFEE IN GOOD SPIRITS

Irish Coffee € 6.00

Jameson Whiskey with brown sugar, coffee and whipped cream

Spanish Coffee € 6.00

Tia Maria with coffee and whipped cream

French Coffee € 6.00

Grand Marnier with coffee and whipped cream

TEA

Fresh mint tea € 2.50

Fresh ginger tea € 2.50

Tea per cup - choice of various flavors € 2.25