



café restaurant

EN

# VRIJBURCHT

## DINNER

### BREAD

With homemade tapenade, hummus and aioli € 5.50 V

### STARTERS

Puffed beetroot with goat cheese and thyme € 7.50 V

Vegan Indian Samosas stuffed with cauliflower, green pea and potato served with mango chutney € 7.50 VN

Shrimp croquettes with lemon aioli and toast € 8.75

Prawns piri piri with turkish bread € 7.50

Marbré of duckbreast, confit of duck and foie gras € 9.50

Soup of the day with bread € 6.75 (V)

Quiche of the day with salad € 8.75 (V)

Ravioli of the week, see chalk boards  
small € 8.75 | large € 14.50 V

### SALADS

Winter salad with pomegranate, quinoa, orange and ginger dressing € 9.50 VN

Salad with fresh figs, Tête de Moine cheese, walnuts and fig-date dressing € 11.50 V

### MAIN COURSES

Vegetable lasagna with goat cheese, pumpkin, courgette, kataifi and sweet pepper coulis € 17.50 V

Pan-fried salmon with potato mousseline, spinach, carrot, and hollandaise sauce € 19.50

Loin of pork with ratatouille and homemade gnocchi € 18.50

Beef Entrecôte with "Beurre Café de Paris", seasonal vegetables and deep fried Roseval potato € 20.50

### KIDS SPECIALS

Ravioli stuffed with tomato and mozzarella € 9.25 V

Hamburger with tomato, bacon, cheddar, BBQ-sauce & fries € 9.25

Homemade pizza with cherry tomato and mozzarella € 8.75 V

Cassata- layers of vanilla-strawberry-nutella ice cream € 4.75

### DESSERTS

Warm Madeleines with vanilla sauce € 6.75

Pomegranate tartlet with pumpkin ice cream € 6.75

Chocolate mousse with crunchy sesame-caramel € 6.75

Choux pastry with white chocolate ice cream and chocolate sauce € 6.75

Cheese platter with Dutch cheeses and rye-current bread € 8.75 V

V = Vegetarian | VN = Vegan

### DRAFT BEERS

Jupiler lager € 3.00

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

Leffe Blond € 4.00

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

IJwit € 4.50

*Strong beer of Amsterdam origin, herbaceous and slightly sweet (6.5 % Vol.)*

Howling Wolf Imperial Porter, Two chefs brewing € 5.00

*Coffee and caramel notes, balance of sweet and bitter ( 8% Vol.)*

Karmeliet Tripel € 5.00

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

Funky Falcon Pale Ale, Two chefs brewing € 5.00

*Fruity aroma's mild bitter aftertaste (5.2 % Vol.)*

### BOTTLE BEERS

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.)*

La Chouffe € 5.00

*Golden beer with a refreshing and pleasantly hearby taste (8.0 % Vol.)*

Duvel € 5.00

*A classic powerful blond beer with firm strong head (4.5 % Vol.)*

Corona € 4.50

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

### LOCAL BOTTLE BEERS

Green Bullet IPA, Two chefs brewing € 5.00

*Fresh IPA with hints of orange and tangerine (5.7 % Vol.)*

White Mamba, Two chefs brewing € 5.00

*Adventure in white beer, cardamom, coriander and lime leaf (5.1 % Vol.)*

Dragons Kiss session IPA, Two chefs brewing € 5.00

*Exotic and thirst quencher (3.5 % Vol.)*

Lellebel Blond, De eeuwige jeugd € 5.00

*Powerful blond beer, fruity aftertaste (5.7 % Vol.)*

Bullebak Weizen Tripel, De eeuwige jeugd € 5.00

*Combination of German Weizen and traditional Belgian Tripel (7.7 % Vol.)*

### ALCOHOLFREE BEERS

Leffe Blond € 3.50

*Golden blonde beer with a fruity citrus tone and characteristic taste (0.0 % Vol.)*

Hoegaarden Radler € 3.00

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

Jupiler 0.0 € 2.75

*A delicious alcohol-free beer based on the characteristic ingredients of Jupiler (0,0% Vol)*

Wieckse Witte € 3.00

*Refreshing alcohol-free white beer, smooth taste (0,0% Vol.)*

### COLD SNACKS

Marinated Spanish olives € 3.00 V

Roasted and smoked almonds € 3.50 V

Tortilla chips with fresh guacamole € 6.00 V

'IJburgs plankje' with Dutch grilled sausage and farmers cheese with pickles, small unions and mustard € 8.00

### WARM SNACKS

Bitterballs (mini ragout croquette) with mustard € 6.25

Cheese sticks with sweet chili sauce € 6.75 V

Veggie bitterballs with broccoli & lentils, mushroom-masala and spinach-cheese-cumin € 6.75 V

"Bitterballs" of venison with truffle mayonnaise € 8.00

Nachos with tomato, red onion, jalapenos, cheddar, sour cream and fresh guacamole € 7.50 V

### HOMEMADE PIËS / SWEETS

Apple pie € 4.75

New York cheesecake € 4.75

Chocolate cake € 4.75

Cake of the month € 4.75

Homemade bonbons € 1.60 per piece

### COFFEE IN GOOD SPIRITS

Irish Coffee € 6.50

*Jameson Whiskey with brown sugar, coffee and whipped cream*

Spanish Coffee € 6.50

*Tia Maria with coffee and whipped cream*

French Coffee € 6.50

*Grand Marnier with coffee and whipped cream*

### COFFEE SPECIALTIES

Americano (black coffee) € 2.50

Espresso € 2.50

Cappuccino € 2.75

Latte Macchiato | milk coffee € 2.75

Espresso Macchiato € 2.50

*Espresso served with milk foam*

Cortado € 2.50

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

Flat White € 3.75

Double Espresso € 3.75

### TEA

Fresh mint tea € 2.75

Fresh ginger tea € 2.75

Tea per cup - choice of various flavors € 2.50

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