

café restaurant

VRIJBURCHT

LUNCH (12:00-15:00 hrs)

SANDWICHES 'VRIJBURCHT'

We bake our own multigrain sourdough bread from wheat, rye, spelted, barley and buckwheat flour

Pumpkin and tomato hummus with arugula, pine nuts and grilled vegetables € 7.50 (VN)

Smoked salmon with horseradish cream, little gem, red onion and capers € 9.75

Beef carpaccio with arugula, white truffle mayonnaise, pine nuts and Parmesan € 9.75

Warm chicken roulade with avocado and chili mayonnaise € 7.50

SPECIAL (12:00-21:00 hrs)

Tuna tataki with wakamé, wasabi mayonnaise, ginger, kikkoman soy sauce, trout eggs dressing of roasted sesame seeds and sepia crackers € 29.50 (2 persons)

SALADS (12:00-21:00 hrs)

Goat cheese with lamb's lettuce, blackberries and caramelized pecan nuts € 14.50 (V)

Niçoise with fresh tuna, green beans, red onion, boiled egg and capers € 14.50

Caeser salad with little gem, anchovies, grilled chicken, egg and Parmesan € 13.50

WARM LUNCH DISHES (12:00-15:00 hrs)

Grilled sandwich "Vrijburcht" with chicken roulade, tomato, farmer's cheese and lentil-tomato dip € 8.50

Kids grilled sandwich with chicken roulade and cheese € 5.00

Shrimp croquettes (3) with a roasted brioche bun, little gem and chili mayonnaise € 9.75

"Eggs Norwegian" poached eggs with smoked salmon, fried wild spinach and Hollandaise sauce € 14.50

Two mini hamburgers with grilled vegetables, mozzarella, pestomayonnaise and French fries €14.50

Steak Sandwich with Brie, mushrooms and red onion € 14,50

DINNER (12:00-21:00 hrs)

STARTERS

Beef carpaccio with white truffle mayonnaise, arugula and pine nuts € 12.50

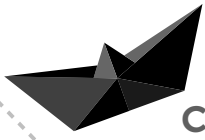
Bisque of crab and lobster with cream and crostini € 12.50

Caprese salad with tomato, burrata, pesto, arugula and pine nuts with crostini € 13.50 (V)

Ravioli filled with forest mushrooms and parsley served with Parmesan cheese € 9.50 (V)

Shrimp croquettes (3) with sourdough toast and aioli € 9.50

Steak tartare with truffle mayonnaise, quail egg and crostini € 12.50



café restaurant

VRIJBURCHT

DINNER (12:00-21:00 hrs)

MAIN COURSES

Panfried Monkfish with seasonal vegetables, "Ratte" Potato mussels and creamy sauce of mustard € 23.50

Beef Rib-Eye (200 gr.) with pepper sauce, seasonal vegetables and au gratin potato € 23.50

Duck Confit with potato sauerkraut mousseline and veal sauce € 19.50

Black angus burger (200 gr.) with cheddar, bacon, fries and truffle mayonnaise € 18.50

Roasted eggplant with panfried chickpeas, crispy sweet potato and vegan cheese € 14.50 (VN)

Risotto with Pecorino, black pepper and Parmesan cheese € 17.50 (V)

Ravioli filled with forest mushrooms and parsley served with Parmesan € 16.00 (V)

Steak tartare with truffle mayonnaise, quail egg, crostini and French fries with salad € 19.50

SIDE DISHES

Flatbread with dip € 5.75

Farmers fries with mayonnaise € 4.75

Sweet potato fries with Parmesan and chili mayonnaise € 5.75

Mixed salad € 4.50

Warm vegetables € 5.50

FOR THE KIDS

Chicken nuggets with fries and lettuce € 9.50

Ravioli filled with aragula and sundried tomato € 9.50 (V)

Vanilla ice cream with nutella and smarties € 6.50

DESSERTS

Mousse of white chocolate and raspberry with crispy filo pastry € 9.50

Macaron with sorbet of blood orange, coconut and mango € 8.50

Eton Mess: strawberry, meringue and whipped cream € 7.50

International selection of cheeses € 11.50