

café restaurant

VRIJBURCHT

VRIJBURCHT ALL DAY MENU

HOMEMADE CAKES AND CHOCOLATE

Red velvet cake € 4.75

Classic cheese cake € 4.75

Appel pie with almond € 4.75

+ whipped cream € 0,50

Bonbons (various flavours) € 1.50

SANDWICHES 'VRIJBURCHT' – 12:00 till 15:00

On dark sourdough bread

Sundried tomato hummus with arugula, grilled vegetables, balsamic and pine nuts € 8.00 (VN)

Smoked salmon with horseradish cream, little gem, red onion and capers € 10.75

Beef carpaccio with arugula, white truffle mayonnaise, pine nuts and Parmesan cheese € 10.75

Warm chicken stew with avocado with Parmesan € 9.50

WARM LUNCH DISHES – 12:00 till 15:00

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, wild spinach and Hollandaise sauce € 14.50

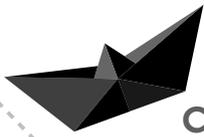
Samosas filled with potato, green peas, cauliflower and curry served with mango chutney € 8,50 (V)

Mini hamburgers (2) with grilled vegetables, mozzarella, truffle mayonnaise and French fries € 14.50

SALADS

Chefs special fish salad with wakame, pulpo, edamame beans and wasabi nuts crumble € 16.50

Salad with 'Barbabietole Arrosto' (roasted beetroot), Burrata, pomegranate dressing and walnut 14.75 (V)



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STARTERS

Flatbread with dip € 5,75

Creamy soup of shii take mushrooms served with bread and butter € 7.50 (V)

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

Vitello Tonnato, thinly sliced veal with tuna tataki, wakame, little gem, capers and tuna mayonnaise € 29.50 (served 2)

Tuna "Tataki" with wakamé, wasabi mayonnaise, ginger, Kikkoman soy sauce, trout eggs, dressing of roasted sesame seeds and wasabi cracker € 32,50 (serves 2) Monkfish carpaccio with tartare of beetroot and pulpo served with antiboise € 14.00

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

MAIN COURSES

Grilled sea bream fillet with with samphire, potato mousseline and sauce of smoked bell pepper € 19.50

Flank steak (200 gr.) with truffle sauce seasonal vegetables and potato mousseline € 21.50

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

Risotto with tomato, basil, seafood and Parmesan cheese € 17.50

Ravioli filled with forest mushrooms and parsley served with Parmesan cheese € 17.00 (V)

Grilled pumpkin with cauliflower, chimichurri, grilled vegetables and mushrooms € 16.50 (VN)

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 € 6.00

FOR THE KIDS

Chicken nuggets with fries and lettuce € 9.50

Penne with tomato sauce and basil € 8.00 (V)

Mini "Magnums" Vanilla ice cream, dark and white chocolate with Nutella and smarties € 6.50

DESSERTS

Crêpes Suzette with orange sauce and vanilla ice-cream € 8.50

Poached pear with white chocolate- pumpkin ganache and pecan crumble € 8.50

Opéra chocolate cake with biscuit, ganache and coffee cream € 8.50

Selection of international cheeses € 12.50

FRIANDISES WITH YOUR COFFEE

Madeleine, Cannelé de Bordeaux, rosemary chocolate and macaron € 4.50

V = Vegetarian | VN = Vegan | Allergies or special dietary requirements? Please let us know.