

café restaurant

VRIJBURCHT

VRIJBURCHT ALL DAY MENU

HOMEMADE CAKES AND CHOCOLATE

Rhubarb – strawberry cheesecake € 4.75

Classic cheesecake € 4.75

Appel pie with almond € 4.75

+ whipped cream € 0,50

Bonbons (various flavours) € 1.50

SANDWICHES 'VRIJBURCHT' – 11:30 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, bear leek pesto, pine nuts and Parmesan cheese € 10.75

Vitello tonnato; thinly sliced veal with tuna cream and capers € 10.75

Warm chicken stew with avocado with Parmesan € 9.50

WARM LUNCH DISHES – 11:30 till 15:00

Grilled sandwich 'Vrijburcht' with chicken roulade, tomato, farmer's cheese and

Walnut roasted pepper 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

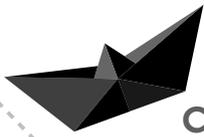
Samosas filled with potato, green peas, cauliflower and curry served with mango chutney € 8,50 (V)

SALADS

Chefs special fish salad with fresh tuna, smoked salmon, wakame and edamame beans € 16.50

Salad with marinated watermelon, Feta, mint, cucumber, orange, pomegranate and champagne

vinaigrette 14.75 (V)



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STARTERS

Flatbread with dip € 5,75

Creamy soup of white asparagus with bread and butter € 7.50 (V)

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

Pickled Salmon with avocado, cucumber, teriyaki, cashewnuts, lemongrass and little gem € 14.00

Beef carpaccio with bear leek pesto, arugula and pine nuts € 12.50

Tuna "Tataki" with wakamé, teriyaki, ginger, Kikkoman soy sauce, trout eggs, dressing of roasted sesame seeds and sepia cracker € 32,50 (serves 2)

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

MAIN COURSES

Roasted Cod fish with white and green asparagus and beurre blanc sauce € 24.50

Flank steak (200 gr - medium rare) with green pepper sauce, seasonal vegetables and new potatoes € 22.50

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

Ravioli filled with mushrooms served with truffle oil € 17.00 (V)

Petjel - Javanese style warm vegetables with Katjang peanut sauce, deep-fried onions and cassava fries € 16.50 (VN)

Grilled baby chicken with salsa verde served with farmhouse fries and mixed salad € 21.50

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 € 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 with orange topping € 6.50

DESSERTS

Île flottante; crème anglaise with meringue and almond € 8.50

Marinated orange with foam of beetroot, buttermilk ice cream and Bastogne crumble € 8.50

Operette, strawberry cake with forest fruit and white chocolate € 8.50

Selection of international cheeses € 12.50

FRIANDISES WITH YOUR COFFEE

Madeleine, Calison, chocolate lolly with pink pepper and macaron € 4.50

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