

café restaurant

VRIJBURCHT

VRIJBURCHT ALL DAY MENU

HOMEMADE CAKES AND CHOCOLATE

Passionfruit cheesecake € 4.75

Cake of the month € 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, 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 roasted pepper-dip € 9.00

Kids grilled sandwich with chicken roulade and cheese € 5.50

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

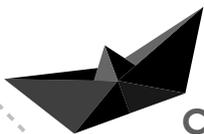
"Eggs Norwegian" poached eggs with smoked salmon, wild spinach and Hollandaise sauce € 14.50

SALADS

Chefs special fish salad with fresh tuna, smoked salmon, wakame and edamame beans € 17.50

Salad with marinated watermelon, Feta, mint, cucumber, orange, pomegranate and champagne vinaigrette 14.75 (V)

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



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STARTERS

Flatbread with homemade dips € 6.25

Gazpacho from Canteloupe melon with cucumber and mint and bell-pepper € 8.50 (VN)

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 pesto, arugula and pine seeds € 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

Grilled Sea bass with seasonal vegetables, new potatoes and sauce of curry and coconut € 22.50

Beef Tenderloin (medium rare) with new potatoes and seasonal vegetables served with your choice of pepper sauce or bearnaise € 32.50

Black angus burger (200 gr - medium) with brie, portobello mushroom, fries and fresh black summer truffle € 21.50

Ravioli filled with mushrooms served with truffle oil € 17.50 (V)

Simmered Beluga lentils with red and yellow beetroot, green asparagus and vegetable sauce € 18.50 (VN)

Spring chicken from the oven with salsa verde, farmhouse fries and mixed salad € 21.50

SIDE DISHES

Flatbread with dips € 6.25

Farmers fries with mayonnaise € 4.75

Sweet potato fries with chili mayonnaise (optional with Parmesan) € 6.25

Mixed salad € 4.50

Warm vegetables € 6.50

Grilled green asparagus with Hollandaise sauce and poached egg € 11.50

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

Pêche Melba, poached peach with vanilla ice cream and raspberry sauce € 10.50

Matcha ice cream with white chocolat sabayon, basil and pistachio crumble € 9.50

Eton Mess, strawberries with cream and merengue € 8.50

Selection of international cheeses € 12.50

FRIANDISES WITH YOUR COFFEE

Madeleine, Baklava, chocolate lolly with pink pepper and macaron € 5.50