

café restaurant

VRIJBURCHT

VRIJBURCHT ALL DAY MENU

HOMEMADE CAKES AND CHOCOLATE

Passionfruit cheesecake € 5.00

Chocolat cake with dark beer € 5.00

Appel pie with almond € 5.00

+ whipped cream € 0,50

Bonbons (various flavours) € 1.75

SANDWICHES 'VRIJBURCHT' – 11:30 till 16:00

On dark sourdough bread

Hummus with peas, curry and mint with grilled vegetables and pine nuts € 8.50 (VN)

Vitello Tonnato with capers, quail egg and lettuce € 11.50

Smoked salmon with Ponzu, wasabi, crème fraiche and lettuce € 13.00

Beef carpaccio with arugula, pesto, pine nuts and Parmesan cheese € 11.00

Goat cheese, honey, figs, pomegranate and walnut € 10.00

Panfried Beef Tenderloin tips with mushrooms and cognac-cream sauce € 14.50

WARM LUNCH DISHES – 11:30 till 16:00

Grilled sandwich 'Vrijburcht' with chicken roulade, tomato, farmer's cheese and dip of red lentils € 9.25

Kids grilled sandwich with chicken roulade and cheese € 5.75

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 € 15.50

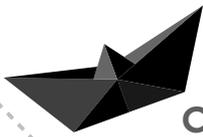
SALADS

Salad with roasted pumpkin, Serrano ham, walnut, pomegranate, and balsamico dressing € 13.50

Salad with boletus, hazelnuts, sweet and sour chestnut, Granny smith and bleu d'Auvergne cheese € 14.50 (V)

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

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



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STARTERS

Flatbread with dip € 6.75

“Pizza Tuna” crispy filo dough with carpaccio of tuna, wasabi crème fraîche and pozu gel € 14.75

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

Creamy Lobster bisque with dutch schrimps € 13.50

Tuna Tataki with trout eggs, ponzu- gel, cracker from sepia and dressing of roasted sesame seeds € 37.50 (serves 2 persons)

Vitello Tonnato with capers, quail egg and lettuce € 13.50

MAIN COURSES

Catch of the day (daily price)

Beef Tenderloin with roseval potato, seasonal vegetables and bearnaise sauce (medium rare) € 32.50

Black angus burger (200 gr. - medium) with brie, red onions, Dijon mayonnaise and fries € 21.50

Ravioli filled with pumpkin and almond served with sage butter € 17.50 (V)

Cream of parsnip with forest mushrooms, green asparagus, sundried tomato and crispy salsify with vegetable sauce € 22.50 (VN)

SIDE DISHES

Flatbread with dip € 6.75

Farmers fries with mayonnaise € 5.50

Sweet potato fries with chili mayonnaise (with Parmesan on request) € 6.75

Mixed salad € 4.50

Warm vegetables € 6.75

FOR THE KIDS

Chicken nuggets with fries and lettuce € 9.50

Penne with tomato sauce and basil € 8.50 (V)

Mini “Magnums” Vanilla ice cream with smarties € 6.50

DESSERTS

Hazelnut tartlet with ganache of chocolat and caramel served with poached pear € 10.50

French toast with Beerenburg ice cream and ginger sirrup € 10.50

Tiramisu with espresso, chocolate and home made Vienna fingers € 10.50

Selection of international cheeses € 12.50

FRIANDISES WITH YOUR COFFEE

Selection of home made sweets (4 pieces) € 5.50

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