

café restaurant

VRIJBURCHT

VRIJBURCHT ALL DAY MENU

HOMEMADE CAKES AND CHOCOLATE

Passionfruit cheesecake € 5.00

Chocolate 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 of beetroot, roasted cauliflower, puffed yellow beetroot, walnut and aragula € 8.50 (VN)

Vitello Tonnato with capers, quail egg and lettuce € 11.50

Smoked salmon with horseradish, cress 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

Thinly sliced roast beef with sauce tartare € 12.50

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) roasted white sourdough bread, little gem and chili mayonnaise € 9.75

"Eggs Norwegian" poached eggs with smoked salmon, wild spinach and Hollandaise sauce € 15.50

SALADS

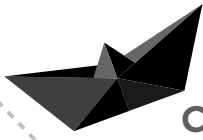
Caesar salad with gamba's, croutons and Parmesan cheese € 14.50

Salad with smoked mackerel, root parsley, grapefruit, orange and citrus dressing € 14.50

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

3 course Chefs menu € 42,50

Daily changing



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STARTERS

Flatbread with dip € 6.75

Carpaccio of tuna with linguine of sepia, antiboise and fried prawns € 14.75

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

Soup of parsnip with crumble of Serrano ham, parsley and green herbs € 9.50

Vitello Tonnato with capers, quail egg and lettuce € 13.50

Cream of cashewnuts with beetroot, sherry dressing and herb salad € 12,50 (VN)

Tasting of mackerel, dutch schrimps and salmon with white sourdough toast € 16.50

MAIN COURSES

Catch of the day (daily price)

Pasta Vongole with garlic, red pepper and parsley € 17.50

Saltimbocca from chicken thigh with Serrano ham, mozzarella, seasonal vegetables and roseval potato served with veal sauce € 22,50

Grilled Rib- Eye (250 grams) with roseval potato, seasonal vegetables and green pepper sauce € 29.50

Black angus burger (200 gr. - medium) with raclette cheese, red onions, remoulade sauce and fries € 21.50

Penne alla Norma; Pasta with tomato sauce, eggplant, Burrata and Parmesan cheese € 17.00 (V)

Grilled eggplant glazed with miso, steamed jasmin rice, pointed cabbage, pappadum and kimchi € 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

FOR THE KIDS

Chicken nuggets with fries and lettuce € 9.50

Penne with tomato sauce and basil € 8.50 (V)

Chocolat chip waffle with home made vanilla ice cream € 6.50

DESSERTS

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

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

Caramel Crème Brûlée with dulce de leche ice cream and marinated blood orange € 10.50

Selection of international cheeses € 12.50

FRIANDISES WITH YOUR COFFEE

Selection of home made sweets (4 pieces) € 5.50

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