

café restaurant

# VRIJBURCHT

## VRIJBURCHT ALL DAY MENU

### HOMEMADE CAKES AND CHOCOLATE

Passionfruit cheesecake € 5.00

Appel pie with almond € 5.00

+ whipped cream € 0,50

Bonbons (various flavours) € 2.00

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

*On dark sourdough bread*

Hummus of pumpkin with mushrooms, pine nuts, balsamico and aragula € 9.50 (VN)

Vitello Tonnato with capers, quail egg and lettuce € 12.50

Smoked salmon with horseradish and lettuce € 13.00

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

Goat cheese, honey, pomegranate and walnut € 11.50

Tenderlointips, chestnut mushrooms and creamy sauce of cognac € 13,50

### WARM LUNCH DISHES – 11:30 till 16:00

Grilled sandwich 'Vrijburcht' with chicken roulade, tomato, farmer's cheese and dip of red lentils € 11.25

Spicy grilled sandwich with pepperoni, farmer's cheese, white onion, red pepper and dip of red lentils € 11.25

Kids grilled sandwich with chicken roulade and cheese € 5.75

Shrimp croquettes (3) roasted brioche bread, little gem and chili mayonnaise € 12.50

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

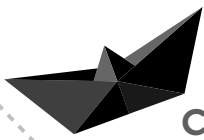
### SALADS

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

Thai beef salad with papaya, mango, wakame and kimchi dressing € 14.50

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 € 7.25

Carpaccio of swordfish with linguine of sepia, fried prawns and tamasu soy sauce € 15.75

Beef carpaccio with porcini cream, arugula, and pine nuts € 12.50

Creamy pumpkin soup with bundle mushrooms € 9.50 (VN)

Vitello Tonnato with capers, quail egg and lettuce € 12.50

Beef Tataki with kimchi, wakame salad, soy sauce, crispy onion and dressing of roasted sesame seeds  
€ 35.00 (serves 2 people)

Tartare of beetroot with avocado, walnut oil, lime mayonnaise radicchio and pomegranate (VN) € 13,50

## MAIN COURSES

Catch of the day (daily price)

Salmon with miso, stir-fried bok choy and bimi served with saffron rice € 24.50

Chefs special pasta; Pappardelle with wolffish, Parma ham, antiboise, samphire, green asparagus, black olives and tomato sauce € 27.50

Confit duck leg with sauerkraut and mashed potato served with porcini sauce € 28.50

Pan fried beef tenderloin with potato truffle gratine, seasonal vegetables, garlic and veal sauce € 35.00

Black angus burger (200 gr. - medium) with Cheddar cheese, bacon, truffel mayonnaise and fries € 21.50

Pasta Verde with homemade basil pesto, green asparagus, broad beans, zucchini, Burrata and Parmesan cheese € 19.50 (V)

Roasted spaghetti squash with wild spinach, fried mushrooms, pine nuts and pomegranate € 22.50 (VN)

## SIDE DISHES

Flatbread with dip € 7.25

Farmers fries with mayonnaise € 5,50

Sweet potato fries with chili mayonnaise (Parmesan on request) € 8.00

Mixed salad € 4.50

## FOR THE KIDS

Chicken nuggets with fries and lettuce € 9.50

Pasta with tomato sauce, basil and Parmesan cheese € 8.50 (V)

Mini magnums (milk chocolat) with smarties € 6.50

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