

BREAKFAST AND LUNCH		
Croissant ♦ 3.50 with jam and homemade butter – 4.25	Two poached eggs on sourdough bread ♦ 12.00 - with avocado +3.00 - with ham +3.00 - with salmon +5.00	SUGAR BREAD with homemade butter, apple mousse and crème fraîche – 14.50
Yoghurt of Acai ♦ with seasonal fruit and granola – 9.50	Tosti on sourdough bread ♦ 7.50 - ham and cheese - cheese and tomato - cheese, avocado and egg	
Sugar bread ♦ with homemade butter, apple mousse and crème fraîche – 14.50		
Croque-Madame ♦ with mornay sauce, country ham and gruyère and egg – 14.00		
Croque-Monsieur ♦ with mornay sauce, country ham and gruyère – 12.50		

SANDWICHES		SALADES
CAMEMBERT ON FRENCH BAGUETTE with jalapeno and pickle relish – 10.00	Smoked ribeye carpaccio on sourdough bread ♦ with Emmental, crispy sauerkraut and horseradish mayonnaise – 15.00	Burrata ♦ with pumpkin, za’atar, pumpkin seeds and rocket – 16.50
	Smoked salmon on sourdough bread ♦ with kohlrabi, pea shoots and lemon mayonnaise – 14.50	Caesar ♦ with poached egg, Parmesan cheese, anchovy fillets and croutons – small 12.00 / large 16.00
	Roasted chicken on French baguette ♦ with tomato, aioli, pickled onion and lettuce – 10.00	
	Salmon pâté on French baguette ♦ with dill, red onion, tomato and crème fraîche – 12.50	
	Camembert on French baguette ♦ with jalapeno and pickle relish – 10.00	
	Jamon e Beurre on French baguette ♦ country ham and homemade butter – 12.00	

STARTERS AND MAIN COURSES		DESSERTS
STARTERS Oysters ♦ - Fines de Claire – 3 for 12.00 - Irish Fines – 3 for 10.00	STEAK TARTARE with smoked egg yolk, mustard seed, pickle and shallots – 14.50	Chocolate mousse ♦ with ladyfingers and orange – 11.00
North Sea crab ♦ with crostini, bisque and herb salad – 17.00		Pumpkin crème brûlée ♦ with crème fraîche and pumpkin seeds – 9.50
Steak tartare ♦ with smoked egg yolk, mustard seed, pickle and shallot – 14.50		Baba au rhum ♦ with a scoop of vanilla ice cream – 9.00
Oeufs mayonnaise ♦ with shallots and herb salad – 9.00		Cheesecake ♦ 9.00
MAIN COURSES Grilled ribeye ♦ with bearnaise sauce – 32.00	SIDE DISHES Fries ♦ with mayonnaise – 6.50 Mousseline ♦ from Agria potato – 7.00 Green salad ♦ with pickles and homemade vinaigrette – 6.50 Braised leek ♦ with mustard vinaigrette – 7.00	Pie of the day ♦ 7.50
Fish of the day ♦ Daily Price		Apple pie ♦ 6.50
Vegetarian special ♦ Daily Price		Cheese platter ♦ changing weekly
		Affogato ♦ 5.50
		Scoop of vanilla ice cream ♦ 3.50

WINE

SPARKLING (GLASS OR BOTTLE)

Cava Brut Reserva ♦ Bolet, Macabeo, Parellada & Xarel-lo, Penedès, Spain – 7.95 / 42.90

Champagne Brut Zéro Grand Cru ♦ Varnier Fannièrè, Chardonnay, Champagne, France – 15.45 / 85.00

Saumur Brut ♦ Domaine des Bleuces, Chenin Blanc & Chardonnay, Loire, France – 48.00

Granit Brut Nature ♦ Château de Lavernette, Gamay, Beaujolais AOC, France – 80.00

Blanc de Meunier Brut Nature ♦ Chavost, Pinot Meunier, Champagne, France – 130.00

WHITE (GLASS OR BOTTLE)

Lucy White ♦ Domaine de Petit Roubié, Grenache, Sauvignon blanc, Viognier & Muscat, 2024, Languedoc, France – 5.95 / 32.75

A Grand pas Chardonnay ♦ Le Cellier du Pic, Chardonnay, 2024, Languedoc, France – 7.45 / 41.00

Grüner Veltliner ♦ Bründlmayer, Grüner Veltliner, 2023, Langenlois, Austria – 7.95 / 44.00

Coudoulet Blanc ♦ Domaine Élodie Jaume, Grenache Blanc & Clairette 2023, Côtes du Rhône, France – 9.95 / 56.00

Riesling Trocken ♦ Weingut Brüder Dr. Becker, Riesling, 2023, Rheinhessen, Germany – 10.50 / 58.00

Cuvée “Le Charnay” ♦ Jean-Max Roger, Sauvignon Blanc, 2022, Loire, France – 9.95 / 55.00

Mâcon-Uchizy Blanc ♦ Domaine Gérard Talmard, Chardonnay, 2024, Bourgogne, France – 46.00

Beaujolais Blanc ♦ Chateau de Lavernette, Chardonnay, 2024, Beaujolais AOC, France – 75.00

Viognier ♦ Domaine des Homs, Viognier, 2024, Languedoc, France, – 65.00

ROSÉ (GLASS OR BOTTLE)

Lucy Rose ♦ Domaine de Petit Roubié, Grenache & Syrah, 2024, Languedoc, France – 5.95 / 32.75

Pinchinat ♦ Domaine Pinchinat, Syrah, Cabernet Sauvignon & Mourvèdre, 2024, Côtes de Provence, France – 9.40 / 51.50

Bandol Rosé ♦ Château Croix d’Allons, Mourvèdre, Cinsault & Grenache, 2023, Provence, France – 70.00

RED (GLASS OR BOTTLE)

Lucy Red ♦ Domaine de Petit Roubié, Syrah, Merlot & Cabernet Sauvignon, 2022, Languedoc, France – 5.95 / 32.75

Le Pavillon des Courtisanes ♦ Jean-Luc Colombo, Grenache & Syrah, 2023, Rhône, France – 7.45 / 39.00

Spätburgunder ♦ Stern, Pinot Noir, 2022, Pfalz, Germany – 8.75 / 48.00

Langhe Nebbiolo ♦ Corino, Nebbiolo, 2023, Piemonte, Italy, 2023 – 11.75 / 65.00

Beaujolais-Villages ♦ Château de Lavernette, Gamay, 2023, Beaujolais AOC, France – 12.25 / 68.00

Chianti Rufina ♦ Fattoria Selvapiana, Sangiovese & Canaiolo, 2022, Toscane, Italy, – 67.50

Brunello di Montalcino ♦ Caparzo, Sangiovese, 2020, Toscane, Italy – 110.00

Barolo la Morra ♦ Corino, Nebbiolo, 2020, Piemonte, Italy – 95.00

GR10 ♦ 4 Monos, Grenache, Cariñena & Syrah, 2022, Sierra de Gredos, Spain – 67.50

Saint-Émilion Grand Cru ♦ Château La Croix de Montlabert, Merlot & Cabernet Franc, 2022, Bordeaux, France – 78.00

BEER

ON DRAFT

Kleintje Heineken at the Bar ♦ Pilsner (5.0%) – 2.00

Heineken ♦ Pilsner (5.0%) – 3.00 / 3.75 / 3.95 / 7.90

Heineken 0.0 ♦ Pilsner (0.0%) – 3.75 / 3.95 / 7.90

Paulaner ♦ Hefe-Weissbier (5,5%) – 6.75 / groot 11.50

Hesp Blond ♦ Blonde (5.8%) – 5.95

Weesperzijde Wit ♦ White (5.1%) – 5.75

Ysbreeker IPA ♦ IPA (5.8%) – 6.25

Jutters Bock ♦ Bock, Texels (7.0%) – 6.50

Mannenliefde ♦ Saison, Oedipus (6.0%) – 6.50

Murphy’s Irish Red ♦ Amber (5.0%) – 6.50

Afliggem Blond 0.0 ♦ Blonde (0.0%) – 6.50

BOTTLES

Orval Trappist ♦ Amber (6.2%) – 8.80

Westmalle Dubbel ♦ Double (7.0%) – 7.25

Westmalle Tripel ♦ Triple (9.5%) – 7.25

Duvel ♦ Blonde (8.5%) – 6.95

Hop zij met ons ♦ Glutenfree I.P.A. (6.0%) – 6.25

Pulsje ♦ Dunkelweize (7.0%) – 6.25

Sol ♦ Lager (4.6%) – 6.25

ALCOHOL-FREE BEER

Jopen non IPA ♦ I.P.A. (0.5%) – 6.25

Skuumkoppe 0.0 ♦ Dunkelweize (0.0%) – 5.75

Paulaner 0,0 ♦ Weizen (0.0%) – 5.75

ORANGE & GRAPEFRUIT
SPRITZ
– 9.25

APERTIF

Willems Vermoed ♦ Original red Vermouth – 8.40

Ricard ♦ 6.50

Campari ♦ 5.95

GIN & TONIC

Hendricks Gin & Tonic ♦ 13.25

Hermit Gin & Tonic ♦ 13.25

Bobby’s Gin & Tonic ♦ 12.65

Copperhead Gin & Tonic ♦ 12.65

MIX

Dark & Stormy ♦ 13.50

Paloma ♦ 13.50

Italian Mule ♦ 13.50

Dutch Mule ♦ 13.50

Bloody Mary ♦ 13.50

ALCOHOL FREE

Virgin Gin & Tonic ♦ 9.25

Orange & Grapefruit Spritz ♦ 9.25

Italian Mule 0.0 ♦ 9.25

DISTILLED

WHISKY

The Macallan 12y ♦ 9.50

Kilchoman Machir Bay ♦ 8.25

Woodford Reserve ♦ 7.15

Famous Grouse ♦ 6.90

Tullamore Dew ♦ 6.90

RUM

Flor de Cana ♦ 7.00

Havana Club Especial ♦ 6.50

Havana Club Anejo 3 Anos ♦ 6.25

SPIRITS

Ketel One Vodka ♦ 8.25

Salmari Vodka ♦ 5.75

Salmari ♦ 5.75

Acqua de Cedro ♦ 7.45

Don Julio Tequila ♦ 8.25

Olmeca Altos Plata ♦ 4.90

Van Wees ♦ Young Graingenever – 4.50

Van Wees ♦ Old Genever – 4.50

DIGESTIVES

Le Calvados ♦ 7.50

Chateau Montifaud ♦ 7.45

SOFT DRINKS

Chaudfontaine Still ♦ 3.95

Chaudfontaine Sparkling ♦ 3.95

Panna 0.75cl ♦ – 7.50

Pellegrino 0.75cl ♦ 7.50

Coca Cola / Coca Cola Zero ♦ 3.95

Fanta Cassis ♦ 3.95

Royal Bliss ♦ Tonic / Bitter Lemon / Ginger Ale – 3.95

Lipton Ice Tea ♦ 3.95

Lipton Green Tea ♦ 3.95

Orangina ♦ 4.45

Fever Tree ♦ Tonic / Ginger beer / Mediterranean Tonic Water / Pink Grapefruit – 5.25

Batu Kombucha ♦ 5.25

Big Tom ♦ Spiced tomato juice – 5.95

Apple juice / Pear juice ♦ 5.95

Chocomel ♦ 3.95

Fresh Orange Juice ♦ small 4.75 / large 7.95

Milk ♦ 2.50

COFFEE & TEA

Espresso ♦ 3.20

Double Espresso ♦ 4.20

Espresso at the Bar ♦ 1.00

Macchiato ♦ 3.40

Double Macchiato ♦ 5.00

Cappuccino ♦ 4.00

Double Cappuccino ♦ 5.50

Coffee ♦ 3.50

Double Coffee ♦ 5.00

Caffé Latte ♦ 4.50

Flat White ♦ 4.25

Latte Macchiato ♦ 4.70

Herb Tea ♦ 3.50

Fresh Mint tea ♦ 4.50

Fresh Ginger tea ♦ 4.50

Hot Chocolate with Whipped Cream ♦ 4.50 / 5.50