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11.00 – 3.30 PM
Thursday evening until 19.00 pm

SWEET TREATS AND ‘WORSTENBROODJE’

available throughout the day, see our selection at the bar.

SOUP

Soup of the day 8,00
served with accompanying bread

OPEN SANDWICHES

served on sourdough with
an accompanying garnish may contain traces of 5, 6, 7, 11

Pumpkin houmous (V) 1, 9, 11 9,80
pumpkin, chickpeas, sesame, lemon dressing

Trout 1, 4, 12 11,60
smoked trout, celeriac, organic yoghurt, dill

MAIN-COURSE SALADS

served with a slice of sourdough bread

Goat’s cheese 1, 7, 8, 12 16,70
mature goat’s cheese, bacon, apricot jelly,
walnut, sultana

Lentils 1, 7, 8 15,80
green asparagus, lentils, mozzarella,
cress, lemon, jalapeño, macadamia

Optional vegan 12,80

STEWES

served in a pastry case

Son of a gun stew 1, 3, 9, 12 18,50
stewing beef, coffee, carrot, beans, potato,
raisins, spice blend

Miso mushroom stew 1, 3, 6, 9 14,30
mushroom medley, potato, vegetable stock, coriander

INSPIRATION OF THE MOMENT

see the chalkboard at the bar

QUICHES

served with an accompanying garnish

Ham, leek 1, 3, 7, 9 9,10

Salmon, ricotta 1, 3, 4, 7 9,90

Spinach, goat’s cheese 1, 3, 7 9,50

EXTRAS

Butter 7 +0,30
pack of butter

Gluten-free bread 13 +1,50

(V) = Vegan

- Allergen list
1. gluten

2. crustaceans

3. egg

4. fish

5. peanuts

6. soy

7. lactose

8. nuts

9. celery

10. mustard

11. sesame

12. sulphites

13. lupin

14. molluscs

DRI N K S

HOT DRINKS

Coffee	3,50
Espresso	3,50
Double espresso	4,90
Cappuccino	4,00
Americano	3,80
Espresso macchiato	3,70
Latte macchiato	4,20
Caffè latte	4,20
Flat white	5,10
Tea	3,30
various flavours	
Fresh thee	3,90
ginger-orange / mint	
Hot chocolate	3,60
Hot chocolate with oat milk (V)	3,90

EXTRA'S

Decaffeinated	+0,30
Oat milk	+0,30
Whipped cream	+0,80

COLD DRINKS

Organic whole milk	3,00
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JUICES

Apple juice	3,80
Orange juice	3,80
Tomato juice	4,00
Carrot and ginger juice	4,20

SOFT DRINKS

Kill Kola	3,80
citrus peel, pepper, caramel, smoked lime, sage, sweet woodruff	
Wilde IJsthee	3,80
chamomile, angelica, nettle	
Bloesem Power	3,80
elderberry, lime peel	
Gekke Bessen	3,80
berries, hops, rosemary	
Bitter Bloed	3,80
blood orange, grapefruit, oak	
Lady Rhubarb	3,80
rhubarb, fig leaf, blackcurrant	
Skinny Verbana	3,80
sugar-free with lemon, lime and verbena	
Mineral water	3,30
sparkling / still	

DRI N K S

ALCOHOL-FREE BEERS

Nillis 0.0% amber-coloured La Trappe beer	5,10
Epos 0.0% pale blond, hazy and refreshing La Trappe beer	5,00

ALCOHOL-FREE WINES

wine alternative from l'Arjolle Côtes de Thongue

	BY THE GLASS
Red Merlot - Grenache	6,60
White Viognier - Sauvignon Blanc	6,60

LA TRAPPE BEERS

Puur Lager 4.5% easy-drinking organic beer in the style of a pilsner	3,80
Wit 5,5% soft and malty, with light acidity	4,50
Blond 6.5% golden, lightly sweet with a gentle bitterness	5,20
Dubbel 7% full-bodied, malty with a hint of sweetness	5,60
Isid'or 7.5% amber-coloured and lightly fruity with malty caramel notes	5,80

WINES

from l'Arjolle Côtes de Thongue

	BY THE GLASS
Red Languedoc - Roussillon 100% Merlot	6,60
White Languedoc - Roussillon Viognier - Sauvignon Blanc	6,60