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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 matching bread

SOURDOUGH BREAD

Egg salad ^{1,3} 8,90
organic local eggs | lettuce | cucumber | tomato
add bacon +1,80

Soft goat's cheese ^{1,7,12} 10,20
local goat's cheese | lettuce | cucumber |
tomato | jalapeño strawberry dressing

Lentil spread with puffed corn (V) ^{1,6,9,11,12} 9,10
green lentils | tahini | lettuce | cucumber | tomato

SALADS

Noodle salad with cashew, mango and
peanut dressing (V) ^{1,3,5,6,8} 12,70
add organic local chicken breast +3,80

INSPIRATION OF THE MOMENT

See the chalkboard at the bar

BUN BURGERS

Oyster mushroom burger (V) ^{1,9,11,12,13} 15,70
coffee-ground grown oyster mushroom |
horseradish dressing | coleslaw | crispy potato

Buffalo burger ^{1,12} 18,50
100% locally sourced buffalo meat | tomato horseradish
dressing | coleslaw | crispy potato
add bacon +1,80

Fish burger ^{1,3,4,6,7,10,12} 17,90
salom burger à la steak tartare | dill lemon dressing |
coleslaw | crispy potato

QUICHES

Served with dressed salad

Ham | leek ^{1,3,7,9} 8,50
Salmon | ricotta ^{1,3,4,7} 8,90
Spinach | goat's cheese ^{1,3,7} 8,70

SUPPLEMENT

Pack of butter ⁷ 0,30
Gluten-free bread 1,50

Allergen list

- | | | |
|----------------|-------------|---------------|
| 1. gluten | 6. soy | 11. sesame |
| 2. crustaceans | 7. lactose | 12. sulphites |
| 3. egg | 8. nuts | 13. lupin |
| 4. fish | 9. celery | 14. molluscs |
| 5. peanuts | 10. mustard | |

(V) = Vegan

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HOT DRINKS

Coffee	3,50
Espresso	3,50
Double espresso	4,90
Cappuccino	3,90
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	3,50
Hot chocolate with oat milk (V)	3,80

EXTRA'S

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

JUICES

Apple / Pear / Orange	3,80
Tomato	3,80
Carrot-ginger	4,20

COLD DRINKS

Organic whole milk	3,00
Iced coffee	3,60
Iced coffee with cream	3,90

SOFT DRINKS

Kill Kola	3,80
burnt 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 verbena	
Mineral water	3,30
sparkling / still	

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LA TRAPPE BEERS

Puur lager 4.5% organic, drinks like a pilsner	3,60
Wit 5.5% soft and malty with light acidity	4,50
Blond 6.5% golden yellow, lightly sweet with a gentle bitterness	5,10
Dubbel 7% full-bodied, malty with a hint of sweetness	5,30
Isid'or 7.5% amber-coloured, lightly fruity with malty caramel notes	5,50
Tripel 8% golden blonde, classic and full-bodied	6,00
Quadrupel 10% dark, full-bodied and intense	6,20

ALCOHOL FREE

Nillis 0% amber-coloured trappist beer	5,10
Epos 0% light blonde, cloudy, fresh trappist beer	4,90
Pilsner 0.0%	3,60

WINES

Carefully selected, originated from European grape vines. For more information scan the QR code on the back.

	PER GLASS
Red	6,60
White	6,60
Rosé	6,60
Orange	6,60