

## LUNCH

tot 16 uur / until 4PM

### BROOD / BREAD

Rib eye, zoet-zuur, jalapeño, komkommer **7,50**

*Rib eye, sweet & sour, jalapeño, cucumber*

Burrata, caponata, piperade **6,50**

*Burrata, caponata, piperade*

Gerookte makreel, avocado, rettich, komkommer, lente-ui **7,00**

*Smoked mackerel, avocado, rettich, cucumber, spring onion*

Baba ganoush, kikkererwt, paprika, feta **6,50**

*Baba ganoush, chickpeas, red pepper, onion, feta*

### SALAD(E)

Mesclun, biet, venkel, tomaat, radijs, pijnboompitten **12,50**

Met keuze uit: • Gerookte makreel • Burrata of • Prosciutto

*Mesclun, beetroot, fennel, tomato, radish, pine nuts*

*With choice of: • Smoked mackerel • Burrata or • Prosciutto*

### WARME GERECHTEN / WARM DISHES

Croque-monsieur **6,00**

*Croque-monsieur*

Croque-madame **7,00**

*Croque-madame*

Soep van de week **6,50**

*Soup of the week*

Manchego-rode ui ravioli, oesterzwam, pompoen, zilverui **15,50**

*Manchego-red onion ravioli, oyster mushroom, squash, silverskin onion*

### 2-GANGEN LUNCHMENU / 2-COURSE LUNCH MENU

Voorgerecht en hoofdgerecht **17,50**

*Starter and main course*

### ZOET / SWEET

Bread & Butter pudding, stoofpeer, vanilleparfait notenkaramel **8,50** ☒ #60

*Bread & Butter pudding, cooked pear, vanilla parfait, caramelized nuts*

Red velvet cake **5,50**

*Red velvet cake*

Carrot cake **6,00**

*Carrot cake*

Dessert menu (zie krijtbord) **7,50**

*Menu dessert (see chalkboard)*

## HIGH WINE

elk weekend tot 17 uur, every weekend until 5PM

Glas crémant de Loire, etagère gevuld met crostini's, blini's, sandwiches en scones **17,50 p.p.**

*Glass crémant de Loire, étagère filled with crostinis, blinis, sandwiches and scones*

Geef uw dieetwensen of voedselallergieën aan ons door.

Please inform us if you have any dietary restrictions or allergies.

## BITES

beperkte keuze na 22:30 uur /  
limited selection after 10:30 PM

Gemengde noten **3,50**

*Mixed nuts*

Olijven **3,50**

*Olives*

Brood, Normandische

gezouten boter **3,50**

*Bread, Norman salted butter*

Radijs, olijfolie,

Maldon-zout **3,00** ☒ #12

*Radish, olive oil, Maldon-salt*

Blikje sardines op olijfolie,

citroen, brood **7,50** ☒ #18

*Can of sardines on olive oil,  
lemon, bread*

St Félicien (koemelkkaas) uit de oven,

geserveerd met brood **12,50** ☒ #79

*St Félicien (cheese) from the oven, served  
with bread*

Oesters Fine de claire No 3

(per stuk) **2,50** ☒ #77/89

*Oysters Fine de claire No 3 (per piece)*

Garnalenkroketjes (6 stuks),

rouille **9,50** ☒ #55

*Shrimp croquets (6 pcs), rouille*

Bitterballen (6 stuks),

Dijonmosterd **7,00** ☒ #fluitje

*Bitterballen (savory snacks,  
6 pcs), Dijon mustard*

Bieterballen (6 stuks),

mierikswortel-yoghurt **7,50** ☒ #8

*Bieterballen (vegetarian savory  
snacks, 6 pcs), horseradish-yogurt*

## KAAS / CHEESE

## CHARCUTERIE

Selectie van 3 / 6 kazen,

brood en vijgen **8,50 / 17,00**

*Selection of 3 cheeses, bread and figs*

Selectie van 3 / 6 charcuterie,

brood en cournichons **8,50 / 17,00**

*Selection of 3 charcuterie,  
bread and cournichons*

3 kazen, 3 charcuterie.

Rayleigh  
& Ramsay  
wine beer coffee food