

# 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, ui, 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*
- Doperwt-geitenkaas ravioli, witte asperge, broccoli, pompoen **15,50**  
*Green pea-goat cheese ravioli, white asparagus, pumpkin, broccoli*

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

- Voorgerecht en hoofdgerecht **18,50**  
*Starter and main course*

## ZOET / SWEET

- Bread & Butter pudding, rababer, vanilleparfait, notenkaramel **8,50** ☞ #60  
*Bread & Butter pudding, rhubarb, vanilla parfait, caramelized nuts*
- Chocolade brownie, vanille, framboos **6,50** ☞ #63  
*Chocolate brownie, vanilla, raspberry*
- Citroentaart, vanille, framboos **6,50** ☞ #60  
*Lemon pie, vanilla, raspberry*
- Dessert menu (zie krijtbord) **7,50**  
*Menu dessert (see chalkboard)*
- Sauternes 1er Cru ☞ #60  
*Sauternes 1er Cru ☞ #60*

# HIGH WINE

elk weekend tot 16 uur, every weekend until 4PM

- 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 **4,50**  
*Mixed nuts*
- Olijven **4,50**  
*Olives*
- Brood, Normandische gezouten boter **3,50**  
*Bread, Norman salted butter*
- Radijs, olijfolie, Maldon-zout **3,00** ☞ #93  
*Radish, olive oil, Maldon-salt*
- Blikje sardines op olijfolie, citroen, brood **7,50** ☞ #19  
*Can of sardines on olive oil, lemon, bread*
- St Félicien (koemelkkaas) uit de oven, geserveerd met brood **12,50** ☞ #54  
*St Félicien (cheese) from the oven, served with bread*
- Oesters Fine de claire No 3 (per stuk) **2,50** ☞ #95/15  
*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 7 vijgen **8,50 / 17,00** ☞ #64/62  
*Selection of 3/6 cheeses, bread & figs*
- Selectie van 3 / 6 charcuterie, brood & cornichons **8,50 / 17,00** ☞ #4  
*Selection of 3/6 charcuterie, bread & cornichons*
- 3 kazen, 3 charcuterie, brood, vijgen & cornichons **17,00**

Rayleigh  
& Ramsay  
wine beer coffee food

# DIN(N)ER

16:00 tot 22:30 uur / 4 PM until 10:30 PM

## FORMULEMENU / FORMULA MENU

Wisselend driegangenmenu (zie krijtbord) **28,50**

*Three course menu (see chalkboard)*

Extra gang oesters (per stuk) **2,50**

*Extra course oysters (per piece)*

Extra gang kaas (selectie van 3 kazen) **8,50**

*Extra course cheese (selection of 3 cheeses)*

## GERECHTEN / DISHES

Rib eye uit onze houtskooloven, little gem, chimichurri **19,00** ♻️ #27/85

*Rib eye from our charcoal grill, little gem, chimichurri*

Hele dorade, groene asperges, zeekraal, venkel **25,00** ♻️ #55/96

*whole dorade, green asparagus, samphire, fennel*

Geroosterde biet, bospeen, dukkah, hangop, balsamico **13,50** ♻️ #7/83

*Roasted beetroot, carrot, dukkah, yogurt, balsamico*

Pulpo, chorizo, kokkels, zeekraal, venkel, kikkererwt **15,50** ♻️ #37/67

*Pulpo, chorizo, clams, samphire, fennel, chickpeas*

Doperwt-geitenkaas ravioli, witte asperge, broccoli, pompoen, **15,50** ♻️ #17/96

*Green pea-goat cheese ravioli, white asparagus, pumpkin, broccoli*

Italiaanse worstjes, zwarte bonen, venkel, piperade **14,50** ♻️ #43/46

*Italian sausage, black beans, fennel, piperade*

Soep van de week **6,50**

*Soup of the week*

## WAT KLEINER / BIT SMALLER

Gemarineerde zalmtartaar, zoetzuur, citroenmayonaise **10,50** ♻️ #91/78

*Marinated salmon tartar, sweet & sour, lemon mayonnaise*

Groene asperges, balsamico, Parmezaan **10,00** ♻️ #41/47

*Green asparagus, balsamic, parmesan*

Burrata, spinazie, biet, olijf, basilicum **11,00** ♻️ #9/90

*Burrata, spinach, beetroot, olive, basil*

## BIJGERECHTEN / SIDE DISHES

Geroosterde aardappels, chipotle-mayonaise **4,00**

*Roasted potatoes, chipotle-mayonnaise*

Franse friet, chipotle-mayonaise **3,00**

*French fries, chipotle-mayonnaise*

Kleine salade **4,00**

*Side salad*

## ZOET / SWEET

Bread & Butter pudding, rabarber, vanilleparfait notenkaramel **8,50** ♻️ #59

*Bread & Butter pudding, rhubarb, vanilla parfait, caramelized nuts*

Chocolade brownie, vanille, framboos **6,50** ♻️ #63

*Chocolate brownie, vanilla, raspberry*

Citroentaart, vanille, framboos **6,50** ♻️ #61

*Lemon pie, vanilla, raspberry*

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

*Menu dessert (see chalkboard)*

Sauternes 1er Cru ♻️ #60

*Sauternes 1er Cru ♻️ #60*

*Geef uw dieetwensen of voedselallergieën aan ons door.*

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

# BITES

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

Gemengde noten **4,50**

*Mixed nuts*

Olijven **4,50**

*Olives*

Brood, Normandische

gezouten boter **3,50**

*Bread, Norman salted butter*

Radijs, olijfolie,

Maldon-zout **3,00** ♻️ #93

*Radish, olive oil, Maldon-salt*

Blikje sardines op olijfolie,

citroen, brood **7,50** ♻️ #19

*Can of sardines on olive oil,*

*lemon, bread*

St Félicien (koemelkkaas) uit de oven,

geserveerd met brood **12,50** ♻️ #54

*St Félicien (cheese) from the oven,*

*served with bread*

Oesters Fine de claire No 3

(per stuk) **2,50** ♻️ #95/15

*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 7 vijgen **8,50 / 17,00** ♻️ #64/62

*Selection of 3/6 cheeses, bread & figs*

Selectie van 3 / 6 charcuterie,

brood & cornichons **8,50 / 17,00** ♻️ #4

*Selection of 3/6 charcuterie,*

*bread & cornichons*

3 kazen, 3 charcuterie,

brood, vijgen & cornichons **17,00**

*3 cheeses, 3 charcuterie,*

**Rayleigh  
& Ramsay**  
wine beer coffee food