

Menu

Starter

- Pan con tomate with regional cured meats, marinated olives, and fresh garlic aioli 13,5
  
- Smoked carrot tartare with goat's cheese, orange, garden cress, and arugula 13,5
 
- Soup of the day, made with freshly roasted seasonal vegetables. Served with sourdough bread and farmhouse butter 9,5
 
- Beef carpaccio with arugula salad, watercress pesto, aged Utregse cheese, and seasonal garnish 18,5
   
- Grilled green asparagus salad with sourdough croutons, Little Gem lettuce, and vegan truffle mayonnaise 13,5
   

Main course

- Regional beef burger, served with homemade burger sauce, pickled vegetables, sourdough bread, and roasted baby potatoes in their skins 24,5
     
- Wholewheat pasta with a sauce of cherry tomatoes, basil, capers, olives, and aged Utregse cheese 20,5
    
- Savory ratatouille quiche, served with Bastiaans Blue cheese and a watercress salad 21,5
    
- Regional beef flat iron steak with noodles, stir-fried Asian vegetables, finished with Rotterdam soy sauce 22,5
    
- Wild-caught haddock fillet with potato gâteau, roasted seasonal vegetables, and a brown crab sauce 23,5
     

Dessert

- Strawberries Romanoff with vanilla ice cream 10,5
   
- Rhubarb tartlet with whipped cream and lemon ice cream 9,5
    

Side dishes

- Roasted seasonal vegetables 6
- Baby potatoes with rosemary salt and mayonnaise 5,5
   
- Seasonal salad with fresh dressing 6,5
 

Do you have an allergy?

Please let us know.



Our kitchen is open until 9 PM