

Seasonal specials

STARTERS

winter purslane salad 	9
vegetable tartar - jackfruit - sunflower seed - shallot caviar - soubise crème	
halibut ceviche	9,5
roasted hazelnuts - pumpkin curd - saffron vinaigrette	
lamb pastrami	10
truffel arancini - turnip greens - green pea cream - truffle mayonnaise	

MAIN COURSES

burger op a bagel  	16
vegan burger - salsa of red pepper ketchup - piccalilly cream - fries - vegan mayonnaise	
spring chicken	18
fricassee - potato and celeriac rösti - stewed chicory	
stew	19,5
duck leg - pork belly - orange gravy - parsnip and carrot stew	
skrei fillet	20
roasted Jerusalem artichoke - beetroot cream - salicornia	

DESSERTS

rhubarb meringue pie	7,5
pear sorbet - beetroot marshmallow	

 vegetarian dishes

  vegan dishes

Dinner

17:00 – 23:00

SNACKS

bread platter  5,5
olives - olive oil - herb butter - aioli - seasoned salt

cold cuts 12
dried sausage - paté - ham - pickles


Curious for more? Ask our staff for the appetizer menu.


STARTERS

soup  7
Ask our staff about today's selection.

celeriac mushroom cream soup   7,5

chicken piri piri salad 8
bell pepper - tomato - cucumber - capers - pecorino - anchovy

rocket salad 8
lentils - chestnut - celery cream - ravioli of red pepper artichoke
with choice of: king prawns - chili crab OR: goat cheese - mushrooms 

polarbread   8
eggplant caviar - tomato coulis - fried mushrooms - crunch of nuts

smoked salmon tartare 9,5
poached egg - capers - shallot - apple dressing - herb cream

carpaccio of rib eye 10,5
egg yolk - sheep cheese - chimichurri - truffle

Dinner

MAIN COURSES

chicken piri piri salad	13
bell pepper - tomato - cucumber - capers - pecorino - anchovy	
rocket salad	13
lentils - chestnut - celery cream - ravioli of red pepper artichoke	
with choice of: king prawns - chili crab OR: goat cheese - mushrooms 	
pasta 	15
With seasonal ingredients.	
hamburger of Lakenvelder beef	17,5
herb mayonnaise - pickles - onion - bacon - cheddar - ketchup - fries	
sea bass fillet	20
risotto - tomato ragout - herbal oil - braised leek	

steak* 20


steak of the day* daily price

Our steaks come from a local farm 'Vlees van Gijs' from the Blonde d'Aquitaine cow. This is a unique cow breed, as you can taste. For our meatlovers we have selected some amazing pieces. Ask our staff about the availability.

*these dishes will be served with
fries - salad - chimichurri - seasonal garnishes

dish of the day..... 15
Ask our staff about today's specialty.

DESSERTS

chocolate crème brûlée	7
coffee ice cream - orange cookie	
pear tarte tatin 	7,5
vanilla sauce - apple sorbet	
orange meringue cake	8
cinnamon ice cream - almond crunch	
cheese platter	13,5
five types of cheeses - bread - compote	

Wines

WHITE

sauvignon blanc	4,75 / 23,5
Vermentino - Saint Félix - Pays de l'Hérault - France / fresh, smooth, aroma's of citrus	
viognier	5,25 / 26
Corette - Languedoc - France / juicy, soft, aroma's of peach and apricot	
pinot grigio	5,75 / 28,5
Riff - Progetto Lageder - Veneto - Italy / crisp fresh, mineral, soft taste	
grand chardonnay	6,5 / 32,5
Valensac - Languedoc - France / ripe pears and peaches, elegant and aromatic, partly wood aged	

RED

syrah grenache	4,75 / 23,5
Chispas - Campo de Borja - Spain / aroma's of ripe fruits, blackberries, cherries, floral notes	
ventoux	5,25 / 26
Family Perrin- Rhône - France / fruity, soft, light spicy	
rioja crianza	6 / 30
Heraclio Alfaro - Spain / powerfull, wood aging, soft tannins	
cabernet sauvignon	6,5 / 32,5
Post Card Series - Stark Condé - Stellenbosch - South Africa / medium body, blueberries, vanilla, wood aged	

ROSÉ

cinsault grenache	4,75 / 23,5
Domaine Saint Félix - Pays de L'Hérault - France / light, raspberry, fresh, juicy, soft	

SPARKLING

cava	6,5 / 32,5
'Primer' Brut Reserva	
Pere Ventura - Penedès - Spain / light, elegant, hints of almonds and toast	
champagne	70
Thierry Houry 'Brut Idéal'	
France / classic style of lime, ripe fruit tones, long aftertaste	

PORT

tawny port	4
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Beers

DR^FT

Heineken	3,25 / 5,75
seasonal beer	variable
Gabbe our very own Casa beer!	4,95
Lagunitas IPA	4,95
guest brewery	variable

BOTTLE

La Chouffe	4,95
Tripel Karmeliet	4,95
Brouwerij 't IJ - IJwit	5,25
Brouwerij 't IJ - Natte	5,25
Brouwerij 't IJ - Zatte	5,25
Apple Bandit cider	3,5
Erdinger 0.0%	3,5
Heineken 0.0%	3,5

Food

15:00 – 23:00

VEGETARIAN



cold

crunchy green peas 4,5

seasalt - black pepper

bread platter 5,5

herb butter - olive oil - olives -

seasoned salt - aioli

cheese platter 13,5

five types of cheeses - bread - compote

warm

sweet potato fries 5,5

parmesan - truffle mayonnaise

cheese mustard "bitterbal" 7

samurai sauce

nachos 8,5

cheddar - guacamole - tomato salsa -

crème fraîche

FISH

cold

salmon tartare 6,5

brioche - capers mayonnaise - parsley

warm

tempura fish 8,5

soy cream - wasabi - seaweed salad

deep fried sushi 8,5

soybean salsa - red pepper - lime - ginger

shrimp croquettes 9

cocktail sauce - fried parsley - lemon

MEAT

cold

cold cuts 12

dried sausage - pate - ham - pickles

warm

"bitterballen" 6,5

Dutch deep fried meat balls - mustard

chicken bites 9

barbecue sauce

wrap 9

merquez - tomato salsa - guacamole - cheese

Drinks

COCKTAILS

Gin Fizz.....7,5

gin - sugar syrup - lemon juice - soda

Aperol Spritz.....8

cava - Aperol - soda

Espresso Martini8,5

vodka - Kahlúa - espresso - sugar syrup

Red light district.....8,5

old genever - Willem's Wermoeed - Campari

Mojito.....8,75

dark rum - lime wedges - cinnamon syrup -
mint - apple juice

Margarita.....9

tequila - Cointreau - blood orange puree -
lime juice - sugar syrup

Champagne a la casa.....9,5

Union lemon and leaf rum - Campari -

lime juice - sugar syrup - cava

Manhattan.....10

James E Pepper bourbon - sweet vermouth -
Angostura bitters

alcohol free

Apple sour.....7

apple juice - chocolate syrup - sugar syrup -
eggwhite - mint

Like A Virgin.....7

Fever Tree tonic - elderflower syrup -
blood orange puree - thyme

coffee in good spirits.....7,5

Irish Coffee

Italian Coffee

Spanish Coffee

French Coffee

Drinks

OUR F^VOURITES

Lady killer	8,5
Cointreau - Aperol - lemon juice - cranberry juice - eggwhite	
Pear Perfect	8,75
vodka - Cointreau - pear juice - caramel syrup	
Pineapple fashioned	8,75
pineapple rum - Angostura bitters - sugar	
It's better than yours	9
vodka - Baileys - vanilla syrup - chocolate syrup - strawberry puree - whipped cream	

Y **Didn't find your favourite?
No worries, our bartenders like to
make you something special!**

& TONICS

Tanqueray	8,5
Fever Tree tonic - lime	
Union 55	9
lemon&leaf rum - Fever Tree tonic - lemon	
Gin Mare	10,5
Fever Tree mediterranean tonic - rosemary	

LIQUEURS

Baileys	5
Amaretto	5
Licor 43	5
Kahlúa	5
Dambruie	5
Cointreau	5
Limoncello	5

Drinks

DUTCH DISTILLED

Ketel 1 young genever	4
Ketel 1 old genever	4
Willem's Wermoeed	5

FOREIGN DISTILLED

Plantation 3 Stars	5
white rum	
Plantation Original Dark	5
dark rum	
Corralejo	5
reposado tequila	
Grey Goose	7
vodka	

WHISKEYS

Jameson	4,5
Irish whiskey	
Jack Daniels	4,5
rye whiskey	
Bulleit	5,5
bourbon whiskey	
James E Pepper	6
bourbon whiskey	
Monkey Shoulder	6
blended malt whisky	
Glenfiddich	6,5
12 years - single malt Scotch's whisky	
Lagavulin	9,5
16 years - Islay single malt Scotch's whisky	

COGNAC

Courvoisier V.S.	6
Rémy Martin	8