Sandwiches

All our sandwiches are being served on light farmer's bread of Vanmenno.



Brie de Meaux - 11,5

With pickled chicory, walnuts and arugula.

Carpaccio - 13

Thinly sliced beef tender beef with caper mayonnaise, 12 months aged Pecorino, pine nuts and arugula.

Tuna salad - 11

With Granny Smith apple, lettuce and



🌄 Portobello – 12,5

With caramelized onions, muhamarra and walnuts.

It is possible to order our sandwiches on a gluten free bun. Supplement +1

Chicken roll - 12

With red chimichurri, pickled carrot and arugula.

Beef croquettes - 11

Beef croquettes from Lodewyck with mustard.



Vegan available as well

Croque monsieur - 13,5

Super deluxe toasted sandwich with gruyere, cheddar and farmers ham.



Vegetarian available as well

Side dishes



& Frites & mayo - 5,5



🖒 Fresh salad - 5

Poached eggs

Eggs Arlington - 14,5

Two poached eggs on brioche bread with smoked Norwegian salmon and hollandaise sauce.

Eggs Benedict - 13,5

Two poached eggs on brioche bread with farmers ham and hollandaise sauce.

Eggs Florentine - 12

Two poached eggs on brioche bread with spinach and hollandaise sauce,.

Wines by the glass

Viña Azán Organic White (Spa) – 5

Airen, sauvignon blanc Organic - fresh - fruity

Le Jade Chardonnay White (Fra) - 6,25

Rich - juicy - oak

D'Orsaria Pinot Grigio White (Ita) - 7

Fresh - mild - dry

Brut de Cuve Sauvignon Viognier (Fra) - 8

White natural wine Aromatic - round - juicy Cour des Dames Pinot Noir Red (Fra) - 6,25 Fruity - fresh - subtle

Rioja Tempranillo Rood (Spa) - 7 Dark fruits - herbs - mildly oaked

Ficada rosé Catelão (Por) - 5

Dry - juicy - fruity

Rosé de S Grenache (Fra) - 6,25

Dry - fresh - fruity

Cava De Pró Brut s.a. (Spa) - 6

Macabeo, Parellada, Xarel-Lo Sparkling white

Dry - fresh - fine mousse







Celeriac burger - 19,5

Crunchy burger, made from celeriac and fennel, with caramelized onions and chicory, roasted peppers and truffle mayonnaise.

Served on a brioche bun, with frites and pickled vegetables.

Beef burger - 21

Black Angus burger (180gr) with caramelized onions, mushrooms, lettuce and chipotle mayonnaise. We serve our burger medium (cuisson).

Served on a brioche bun, with frites and pickled veaetables.

With melted brie cheese +1,5

Sea bream - 21,5

Grilled sea bream with potato muslin, seasonal vegetables and beurre blanc.

Frites instead of potato muslin +1,5



🦀 Gnocchi arrabiata – 19

Gnocchi in a spicy tomato sauce, with eggplant, burrata

Caesar salad - 18

A rich Ceasar salad with little gem and homemade anchovy dressing, crispy pancetta, tender sous vide cooked chicken, Parmesan cheese and a semi-soft poached egg.



🐇 Eggplant salad – 16

Grilled eggplant with harissa butter, Greek yoghurt, coriander and roasted sesame seeds. Served with bread.



Thai laksa soup – 9

Spicy Thai soup with coconut milk and tamarind, with fresh tomato, mushroom and bean sprouts. Served with bread.





Shared platter - 20

Platter with charcuterie, cheese, olives, bread and dips. Serves two people.



😘 Burrata - 13

Burrata cheese with anchovies, crispy capers, lemon zest and olive oil. Served with bread.



Nachos - 13.5

With fresh cheese, guacemole, tomato salsa and sour cream.

Carpaccio - 12

Thinly sliced beef with capers mayonnaise, 12 months aged Pecorino and pine nuts.

Meatballs - 10,5

Beef meatballs in spicy tomato sauce, served with bread.



Crispy artichoke - 8

Deep fried breaded artichoke with almond aioli.

Crispy fried smelt - 7 With lemon mayonnaise.

Snacks

Bitterballen - 8,25

With mustard - 6 pieces



Vegan bitterballen - 8,25 With mustard - 6 pieces

Crispy fried appetizers - 14 With mustard, mayo and chilli - 14 pieces

Veggie fried appetizers - 14 With mustard, mayo and chilli - 14 pieces



Crispy cauliflower - 8

With mangochutney - 6 pieces



Cheese sticks - 7,75

With chilli sauce - 6 pieces



Mushroom croquettes - 9,5 With truffle mayonnaise - 6 pieces

Crispy chicken - 8,5

With Japanese mayonnaise and chilli flakes.



Frites & mayo - 5,5

Frites from Friethoes.