





dinner menu

Delicious food in fine company. Whatever and whenever we want. The good life tastes delicious to us. Every single day.



starters

Bread & dips 	6.75
freshly baked sharing rolls with various dips	
Beef carpaccio	13.50
with aged cheese flakes, rocket salad and truffle mayonnaise	
Onion soup 	8.00
with crispy cheese crouton	
Tomato soup 	7.50
with fresh chives	
Carpaccio of celeriac 	10.50
with crispy cauliflower, roasted hazelnuts and apple-onion chutney	

main dishes

Chicken satay	23.00
tender chicken fillet with satay sauce, pickled vegetables and fried onions	
Boeuf bourguignon	23.50
with mushrooms and a crispy rösti pancake	
Fried salmon	24.50
with chimichurri and grilled vegetables	
Jackfruit stew 	20.50
mildly spicy and flavorful with pickled vegetables and basmati rice	
Cheeseburger 	19.75
vegetarian 'new meat' burger with cheddar, lettuce, tomato salsa and red onions. <i>also available with a beef burger</i>	
Crispy fried schnitzel	21.50
with lemon	
with pepper sauce or mushroom cream sauce	+ 1.50

On the side: our main courses are served with a potato side and a fresh salad

salad

Caesar

romaine lettuce, crispy chicken, egg, mature cheese and bacon

18.50

On the side: salads are served with bread and butter



desserts

Dame blanche bombe

vanilla ice cream covered in chocolate, with warm chocolate sauce and whipped cream

9.00

Crème brûlée

with hazelnut ice cream

9.50

Tarte tatin

warm apple pie with caramel sauce and vanilla ice cream

8.50



Care for a coffee?

have a look at our drinks menu for all our variants



We choose green!



We want a greener and healthier world, that's why:

- ✓ We prepare our dishes with local and sustainable ingredients as much as possible.
- ✓ We have a wide offer of vegetarian and vegan dishes on our menu.

✓ Vegetarian

✓ Vegan

Natural food and drinks to enjoy together

Take the time to enjoy this special moment of the day together. With us, you will discover what green can do for you.

In our kitchen, we use as many sustainable ingredients as possible. Preferably seasonal and where possible, from Dutch soil. There are plenty of options: we have something for everyone.

With our main courses, we serve fries or potatoes and vegetables in custom portions. This will help us throw away less food. Together with you, we will fight food waste.

Do you have any allergies? Let our employees know.

Green Key

We work according to the Green Key guidelines. We support this sustainability quality mark in the leisure sector with all our heart. For example, we use energy and water carefully, we clean in an environmentally friendly way, recycle where possible and prioritize the use of sustainable, certified products.