



BREAKFAST Until 13:00

BREAKFAST PLATTER VAN KINSBERGEN Croissant country bread boiled egg smoked salmon cold cuts yogurt & granola American pancake	14.5	ENGLISH BREAKFAST Toast fried egg bacon baked beans mushrooms grilled sausage HP sauce	15
VEGETARIAN BREAKFAST PLATTER ● 14.5 Croissant country bread boiled egg cold cuts vegan smoked salmon American pancake yogurt with granola smashed avocado		BERRY ELDERFLOWER MIMOSA Berry liqueur Elderflower Cava	8.5
		BLOODY MARY Vodka or Mezcal	8.5

SWEETS

APPLE PIE ● Apple crumble	5.5
LEMON PIE ● Meringue lemon curd	5.5
PECAN BROWNIE ● Chocolate pecan salted caramel	5.5

JUICES

DETOX ▼ Spinach mint cucumber apple	5
SMOOTHIE ▼ Banana orange kiwi	5

LUNCH 11:30 till 16:00

KINSBERGEN FLATBREAD

BUTTER SQUASH (pumpkin) ▼ Roasted butter squash spinach dukkah pomodoro	10.5
IKAN PEPESAN (mackerel) Steamed mackerel spinach pickled cabbage fried onion	11.5
SLICED BEEF Beef avocado unagi parmesan jalapeño mayonnaise	11.5
GOATCHEESE 'Meibloem' goat cheese pumpkin arugula walnut honey yoghurt	10.5

PANINI

MOZZARELLA ● mozzarella pomodoro pesto	9.5
NO TUNA MELT ▼ Vegan tuna vegan cheddar pickles vegan harissa mayonnaise	10
PULLED CHICKEN Pulled chicken cheddar kimchi miso mayonnaise	10

WEEKEND HANGOVER PLATTER 27.5 P.P.
per 2 persons | Saturday + Sunday 14:00 until 16:30
Sliced classic burger | ribs | king prawns
fries | bloody mary shot

SANDWICH SPECIALS

SMASHED AVOCADO ● Boiled egg avocado arugula parmesan (With smoked salmon +3)	10
CLASSIC BLT smoked chicken breast bacon tomato lettuce mustard mayonnaise	10.5

CLASSICS

CLASSIC 'LUNCH' BURGER Grilled brioche 100% beef cheddar bacon tomato pickles lettuce red onion burger sauce fries	16.5
VEGAN 'LUNCH' BURGER ▼ Grilled beetroot brioche black beans pumpkin cajun red onion tomato lettuce fries	16
CHICKEN 'LUNCH' BURGER Grilled brioche crispy chicken rocket tomato red onion jalapeño chipotle cheddar fries	16.5
STEAK TARTARE 100% Beef piccalilly toast fries	14.5 / 22.5 medium / big
GUINNESS BEEF STEW Beef Guinness carrot pearl onion mushroom bacon parsley fries	15.5

CROQUETTES White or brown country bread local beef croquettes mustard	10
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CROQUE MONSIEUR ■ White or brown country bread cheese ham bechamel	10
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KIDS

GRILLED CHEESE SANDWICH ■ With or without ham white or brown bread	4 / 4.5
CROQUETTE Local beef croquette mustard white or brown country bread	6.5

SALADS 11:30 till 22:00

CAESAR Little gem boiled egg pancetta anchovies parmesan croutons (grilled chicken + 2.5)	15
ROASTED CAULIFLOWER ▼ Little gem roasted cauliflower avocado chickpeas tahini dressing hazelnut	15
GOATCHEESE ● Mixed lettuce 'meibloem' goat cheese pumpkin walnut honey yogurt	15

APPETIZERS TO SHARE 16:30 till 22:00

OR TO ENJOY BY YOURSELF! We suggest 1,5 items a person...

CEVICHE Sea bass leche de tigre cucumber cherry tomatoes radish papadam	11.5	VEGAN TATAKI ● Vegan salmon wakame kohlrabi ginger teriyaki wasabi Naan bread	11
VEGAN FLATBREAD ▼ Roasted butter squash spinach dukkah pomodoro	10.5	STEAK TARTARE STARTER Beef piccalilly prepared in a classic way toast	11.5
BEEF TACO Beef avocado unagi parmesan jalapeño mayonnaise	11.5	PIZZA SASHIMI Tuna sashimi pomodoro lemon parsley mayo	11
VEGAN EMPANADAS ▼ Roti masala atjar curry mayonnaise	10.5	CRAYFISH CROQUETTES Crayfish croquette fried parsley lemon mayonnaise	11.5

Don't forget to upgrade your starter(s)

OYSTERS Irish Gold Oysters apiece	3.5	PULL APART BREAD ● Rosemary mozzarella chimichurri	7	SQUID Fried squid harissa mayo lemon	10
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KIDS

Starter: VEGGIE SNACK ▼	4	BURGER, CHIPS & CORN (vegan possible)	12.5
BITTERBALLS, CHIPS & CORN (vegan possible)	9.5	MAC & CHEESE ●	6.5
CHICKEN BITES, CHIPS & CORN	9.5	Dessert: KIDS ICE CREAM	5
RIBS, CHIPS & CORN	12.5	& Surprise <5 years strawberry or chocolate	



MENU

ENJOY A CORONA-FREE SUMMER, WE ARE READY TO SERVE YOU!

Come have a look at our former brewery which is completely renewed to facilitate lots of cozy gatherings and many unforgettable evenings. More information about our Private Dining room? Eden will be happy to inform you about the countless possibilities. You can contact her by emailing info@gastropubvankinsbergen.nl.

The Lightair IonFlow air purifier inside Van Kinsbergen is the only air purifier that doesn't just remove viruses from the air but also removes the risk of contamination through airborne viruses. Making it completely safe to eat and drink with us even if it is not terrace weather. That's what we call 'Future-oriented hospitality'.

You might notice some increased prices on our new menu. Unfortunately, the hospitality industry has also been hit by the disproportionate inflation as a result of recent events. The inflation and scarcity of products could not have come at a worse time. Please be aware that our increased prices will go directly to our products and personnel. We trust for your understanding in this exceptional situation.

We also deliver in the evening to almost anywhere in The Hague and we will continue to do so. Check if we deliver to your postal code and place your order on our website! www.gastropubvankinsbergen.nl



Oh en voor alle Nederlands sprekende mensen: Sorry dat de kaart helemaal in het Engels is. Een kaart die we na gebruik weg kunnen gooien. Helaas past er nu geen Nederlands en Engels op. Wij hebben daarom gekozen voor een internationaal menu.

● Vegetarian | ▼ Vegan | ■ Vegetarian option available

Wi-Fi Network: Van Kinsbergen Gasten Password: gastropub2518 Parking Area: 1631

FANCY PUB FOOD 16:30 till 22:00

Don't forget to add your fries...

VAN KINSBERGEN SURF&TURF PLATTER* Bavette 250 gr. (or 350 gr.+ 4.5 euro p.p) ribs king prawns coleslaw	<i>per 2 persons</i> 29.5 P.P.	BBQ SEA BREAM Sea bream roasted tomato lemon garlic rosemary coleslaw	24.5
CLASSIC BURGER Grilled brioche bun 100% beef lettuce tomato red onion bacon cheddar pickles burger sauce coleslaw	17	VEGAN STUFFED EGGPLANT ▼ Eggplant spinach lentils ras el hanout nut crumble	21
CHICKEN BURGER Grilled brioche bun crispy chicken rocket tomato red onion jalapeño chipotle cheddar coleslaw	17	BBQ SWORDFISH Swordfish green asparagus fennel chimichurri	23.5
VEGAN BURGER ▼ Grilled beetroot brioche black beans pumpkin cajun red onion tomato lettuce coleslaw	16.5	GUINNESS BEEF STEW Beef Guinness carrot pearl onion mushroom bacon parsley yorkshire pudding	22.5
FLANK STEAK* (BAVETTE) 250 gr (or 350 gr. + 8 euro) green asparagus mushrooms roasted tomato	25	VEGAN INDIAN KORMA ▼ Black rice roasted cauliflower chickpea green pea cashew papadam	19.5
BBQ GLAZED RIBS Pork ribs maple & bourbon marinade coleslaw	21	PRIME RIB (Cote de boeuf)* <i>per 2 persons Tasty juicy meat requires patience</i> Green asparagus mushrooms roasted tomato	p.p. 37.5
ROASTED CHICKEN Whole chicken (600gr) Southwestern marinade chilli garlic oregano coleslaw	21	STEAK TARTARE MAIN Beef piccalilly prepared in a classic way toast	21.5
		SAUCES* Bearnaise pepper Stilton red port Chimichurri	1.5

CHOOSE YOUR SIDES

Mac & cheese ●	6.5
Roasted vegetables ▼	6
Vegan side salad ▼	5

ADD YOUR FRIES

Belgian fries & mayonnaise 2 pers. ●	4.5
Twister fries 'Cajun Spice' 2 pers. ▼	6
Twister fries 'Parmesan & Truffle' 2 pers. ●	6
Sweet potato fries 'Asian Style' 2 pers. ●	6.5

DESSERTS

BROWNIE Chocolate hazelnut caramel vanilla ice-cream	7.5	OREO MILKSHAKE Vanilla oreo crunch chocolate sauce	8.5
RASPBERRY TRIFLE Raspberry curd mint meringue	8.5	BLUEBERRY CHEESECAKE Blueberries pistachio crumble	8.5
CHEESE PLATTER 4 types Kletzenbrot fig compote	15	VEGAN MAGNUM ▼ Chocolate almond	4.5

AFTER DINNER LIQUIDS

KINSBERGEN LIMONCELLO 5 Best limoncello from The Hague	5	KOEKIE LIQUOR Liquid butterscotch cookie	5	ESPRESSO MARTINI 10 Vodka Kahlua Espresso Sugar Syrup	10
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BEERS ON DRAFT

VAN KINSBERGEN MICRO BREW

• KINSBERGEN PALE ALE 4,5%	5.2
• KINSBERGEN HOPPY BLOND 5,8%	5.2
• KINSBERGEN OF THE MOMENT	5.2
BRAND Lager 5,0%	0,25 L / 0,5 L 3.3 / 6.5
LOWLANDER WHITE	5.3
White Ale 5,0% <i>1 lekkerste witbier uit NL</i>	
DELIRIUM TREMENS Strong Ale 8,5%	5.3
MAGNERS CIDER (DRAFT)	5.3 / 7.8
Apple Cider 4,5%	
MANEBLUSSER Blond 5,8%	5.3
LAGUNITAS IPA IPA 6,2%	5.5
OEDIPUS POLYAMORIE Mango Sour 5%	5.5
TEXELS TRIPEL 8,5%	5.3
BREWDOG ELVIS JUICE	5.5
Grapefruit infused IPA 6,5%	
LAGUNITAS HAZY WONDER	5.5
New England IPA 6%	
TEXELS SKUUMKOPPE	5.3 / 7.8
Dunkelweizen 6%	
PAULANER 0,3 L / 0,5 L	5.3 / 7.8
Weiss Beer 5,5%	
KINSBERGEN DRAFT TASTING	12.5
3 small Kinsbergen (+1 extra) beers from draft	

VAN KINSBERGEN BEER TASTING (per 2 p) 19.5 P/P

The tasting includes 6 beers, a booklet with background information and room for notes.

SPECIAL BEERS

BLAUWE IJSBEER MOOI WEER IJSBEER 6	6
Triple 8%	
BOEGBEELD KUTBIER Blond 6,3%	6
BOON KRIEK Kriek 4,0%	5.5
BREW DOG VAGABOND	6
Pale Ale Glutenfree 4,5%	
BRUUT GAJES Triple 8%	6.5
CORONA 4,6%	5
DAVO SURF ALE Wheat Ale 6.4%	6
DESPERADOS 5.9%	5.5
GUINNESS Stout 4,2%	5.5
GOUDEN CAROLUS CLASSIC Double 8,5%	6
ORVAL Bret. Blond 6,2%	5.5
UULTJE DIKKE LUL DRIE BIER	6
Hoppy Pale Ale 5,6%	
WALHALLA ZEUS Double IPA 8%	6.5

DE KROMME HARING SPECIALS

• WHITE BAIT White Ale 4,5%	6.8
• WAHOO IPA 6%	6.8
• DUSKY Sour Session IPA 4%	6.8
• INKTVIS Black IPA 6%	6.8

BEAVERTOWN SPECIALS

• NECK OIL Session IPA 4,3%	6.8
• GAMMA RAY APA 5,4%	6.8
• LUPULOID IPA 6,7%	6.8
• BLOODY ELL Orange IPA 5,5%	6.8

SPECIAL LEMONADES

BY BUNDABERG	BY BRAND GARAGE	NIX & KIX	LEMONAID+
Ginger Beer 5.5	Herbal Moscow (ginger) 5.5	Mango Ginger 5.5	Blood Orange 5.5
Pink Grapefruit 5.5	Oriental Rose Mama 5.5	Watermelon Hibiscus 5.5	Passionfruit 5.5

HOMEMADE 'ICE COLD' ICE TEA

Earl Grey Hibiscus	5
Jasmine Green	5
Spicy Ginger	5

MINERAL WATER

Chaudfontaine Red & Blue 0.75L	6.5
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SOFT DRINKS

Coca Cola | Chaudfontaine | Fanta | Sprite | Finley
 Cloudy apple | Cloudy pear
 Chocomel | Fristi | Red Bull | Rivella
 Fuze Tea: Mango Chamomile |
 Peach Hibiscus | Green | Lemon Sparkling

COCKTAILS

ESPRESSO MARTINI	10	PORNSTAR MARTINI	11
Vodka Kahlua Espresso Sugar Syrup		Vodka Passion Fruit Liqueur Passion Fruit Syrup Vanilla Syrup Lime Juice Egg White	
DARK & STORMY	10.5	VIRGIN G&T MOJITO	10
Dark Rum Bitters Lime Juice Sugar Syrup Ginger Beer		Nona June 0.0 Lime Juice Sugar Syrup Elderflower Syrup Mint Tonic	
PIMM'S COCKTAIL	10	VIRGIN AMARETTO SOUR	10
Gin Pimms Lemon Juice Sugar Syrup Cava		Amaretto 0.0 Lemon Juice Bitters Egg White Sugar Syrup	
APEROL or LIMONCELLO SPRITZ	9	PIMM'S & LEMONADE	17.5
Aperol or Limoncello Cava Soda		TO SHARE SUMMER SPECIAL 0.75L Pimm's Lemonade Cucumber, Mint & Orange	
G&T MOJITO	10.5	MARTINI THURSDAY 22:30 to end Espresso, Pimm's & Pornstar Martini for 7.5 euros	
Gin Mint Elderflower Syrup Lime Juice Sugar Syrup Tonic			
VINTAGE MAI TAI	10.5		
Dark Rum Spiced Rum Bols Dry Orange Orgeat Syrup Lime Juice Sugar Syrup			
MARGARITA	10.5		
Tequila Triple Sec Lime Juice Sugar Syrup			

LESS / NO ALCOHOL

PAULANER Weissbeer 0,0%	5	BREW DOG PUNK AF IPA 0.5%	5.5
BRUGSE SPORT ZOT Blond 0,4%	5	BUBBLES Rosé Champagne 0.0%	6.5
AMSTEL RADLER	4	CRODINO ROSSO & TONIC	6.5
Citroen Radler 0,0% or 2,0%		Aperitivo Rosso & Tonic 0.0%	
HEINEKEN Lager 0,0%	4	VIRGIN G&T MOJITO	10
VAN DE STREEK PLAYGROUND	5.5	Nona June 0.0 Lime Juice Sugar Syrup Elderflower Syrup Mint Tonic	
LOWLANDER WHITE White Ale 0,0%	5.5	VIRGIN AMARETTO SOUR	10
DAVO SURF PRO Wheat Ale 0,5%	5.5	Amaretto 0.0 Lemon Juice Bitters Egg White Sugar Syrup	
JOPEN NON IPA 0,3%	5.5		

WINE

WHITE WINE				
Sauvignon Blanc ▼	5.4	26.5	Verdejo ▼	6.4 32
T'Air d'Oc Pays d'Oc France		Diez Siglos Rueda Spain		
Chardonnay ▼	6.1	30	Pinot Grigio ▼	6.9 34
Domaine Gayda Pays d'Oc France		La di Motte Friuli Italy		
Fiano ▼	5.8	28.5	Grüner Veltliner	7.3 36
Doppio Passo Puglia Italy		Johan Müllner Weinzierlberg Austria		
Viognier ▼	6.3	31	Chenin Blanc ▼	7.6 37.5
Gayda Pays d'Oc France		Bellingham Paarl South-Africa		
RED WINE				
Tempranillo	5.3	26	Montepulciano	6.3 31
Alleganza Castilla-La Mancha Spain		Riserva della Casa Molise Italy		
Carmenère/Cabernet Sauvignon ▼	5.5	27	Spätburgunder ▼	6.9 33.5
Casa Silva Colchagua Valley Chile		Sops Dambach Pfalz Germany		
Syrah ▼	6.4	31.5	Primitivo ▼	6.4 31.5
Domaine Gayda Pays d'Oc France		Doppio Passo Salento Italy		
Merlot Rosso Veneto	6.1	30	Malbec ▼	7.9 39
Vinicola Botter Veneto Italy		Doña Paula Estate Mendoza Argentinië		
ROSE				
Syrah/Cinsault/Grenache	5.8	28.5	SPARKLING	
et Moi Méditerranée France		Cava Brut ▼		5.5 27
		Jaume Serra Catalunya Spain		
Cinsault/Grenache/Syrah	7.9	39	Pommery Silver	65
Château Cavalier Provence France		Pommery Champagne France		

CIDERS

MAGNERS CIDER (DRAFT)	5.3 / 7.8
Apple Cider 4,5%	
MAGNERS PEAR 4.5%	5.5
MAGNERS BERRY 4.5%	5.5

We also deliver our food in the evening to almost everywhere in The Hague. www.gastropubvankinsbergen.nl

ENJOY THE SUN, WE'VE GOT ICE CREAM!



GIN *More Gin? Check our Summer Specials

Kinsbergen English Rose Gin	7
Tanqueray	7.5
Hendricks	8
Nolets Silver	8
Bobby's Gin	8
Nona June 0.0%	8.5

TONICS

Royal Bliss Bohemian Berry	4.5	Choose a garnish: • lemon • grapefruit • cucumber • lime • orange • red fruit
Royal Bliss Exotic Yuzu	4.5	
Fentimans Indian Tonic Water	4.5	
Fentimans	4.5	
Valencian Orange Tonic		

COFFEE BY CAPRIOLE

Coffee (lungo)	2.9
Espresso	2.9
Double Espresso	4.1
Espresso Macchiato	3.1
Cappuccino	3.3
Latte Macchiato	3.6
Latte	3.4
Flat White	4.1
Extra Shot	+1
Decafé	+0.5
With Oatmilk	+0.5
Ice Coffee (Frappé)	5

Upgrade Your Coffee	
Monin Hazelnut	+1
Monin Caramel	+1
Monin Vanilla	+1

HOT DRINKS

Hot Chocolate	3.5	Black Tea Red Fruit	3.3
+ Whipped Cream	+0.5	Black Tea Tropical Fruit	3.3
Italian Coffee	8.5	Rooibos	3.3
Spanish Coffee	8.5	Moringa Ginger	3.3
French Coffee	8.5	Camomile	3.3
Irish Coffee	8.5	Red Fruit Infusion	3.3
Chai Latte	5	Liquorice	3.3
Dirty Chai Latte (with espresso)	6.5	Green Sencha & Matcha	3.3
		Green Tea Lemon	3.3
		Green Tea	3.3
		Pomegranate & Cinnamon	
		Green Tea Mint & Liquorice	3.3
		White Tea Honey & Lemon	3.3
		White Tea Strawberry &	3.3
		Vanilla	

TEA

BY BRADLEY'S ORGANIC

Fresh Mint	3.6
Fresh Ginger	3.6
Earl Grey	3.3
English Blend	3.3
Peppermint	3.3

BAR FOOD & APPETIZERS

SHARING BOARD 'VAN KINSBERGEN' 21.5	VEGGIE BOARD 'VAN KINSBERGEN' 21.5		
Nachos jalapeño poppers chicken bites charcuterie per 2/3 persons			
Nachos jalapeño poppers crispy avocado selection of cheeses per 2/3 persons			
'BITTERBALLS' 6 pcs	7.5	CHICKEN BITES 6 pcs	9.5
Bitterballs from The Hague mustard		Crispy chicken chilli sauce	
VEGAN 'BITTERBALLS' 6 pcs ▼	8.5	OYSTERS till 22.00	3.5
Vegan bitterballs mustard		Irish Gold Oysters apiece	
SPICED (PEA)NUTS & OLIVES ▼	7.5	SQUID till 22.00	10
Mixed (pea)nuts and olives		Fried squid harissa mayo lemon	
CRISPY VEGAN AVOCADO WEDGES ▼	8.5	CHEESE & CHARCUTERIE till 22.00	15
Avocado crispy vegan chipotle		Three kinds of cheese three types of cold cuts olives bread	
CROQUETTES 6 pcs ●	8.5	NACHOS ● till 22.00	9.5
Goat cheese croquettes chilli sauce		Nachos black bean chilli cheddar guacamole	
JALAPEÑO POPPERS 6 pcs ●	9	PULL APART BREAD ● till 22.00	7
Jalapeños cheddar chilli sauce		Rosemary mozzarella chimichurri	
SNACK PLATTER	9.5 18.2 27.5	PIZZA SASHIMI till 22.00	11
8 16 24 pcs		Tuna sashimi pomodoro lemon parsley mayo	
Bitterballs goat cheese croquettes cheese fingers spicy springrolls		CAJUN SPICED VEGAN CHICKPEA DUMPLINGS ▼	
VEGGIE PLATTER ●	9.5 18.2 27.5	9.5	
8 16 24 pcs		Chickpea cajun chilli sauce	
Vegan bitterballs goat cheese croquettes jalapeño poppers avocado wedges			

● Vegetarian | ▼ Vegan
■ Vegetarian option available