



LUNCH MENU OF CHOICE

TO START:

SOUP OF THE DAY ●

CHOOSE FROM:

CAESAR SALAD

Little gem
boiled egg | pancetta
anchovies | parmesan
croutons
+3.5

CLASSIC BURGER

Grilled brioche bun
100% beef | lettuce
tomato | red onion
bacon | cheddar
pickles | burger sauce
salad | fries
+5

VEGAN BURGER ▼

Grilled beetroot brioche
black beans | pumpkin
cajun | red onion | tomato
lettuce | salad | fries
+4.5

VEGAN BEET & CARROT SALAD ▼

Roasted beet & carrot
mixed lettuce
pomegranate | figs
walnut
+3.5

SMASHED AVOCADO SANDWICH ●

Boiled egg | avocado
arugula | parmesan

CLASSIC BLT SANDWICH

Smoked chicken breast
bacon | tomato
lettuce | mustard
mayonnaise

HOLY MACKEREL SANDWICH

Smoked mackerel
black pepper | lemon
arugula | pickled cabbage
fried onion

VEGAN HUMMUS FLATBREAD ▼

Hummus | chickpeas
grilled zucchini | pistachio
sumac

€17.5

● Vegetarian | ▼ Vegan | ■ Vegetarian option available



MENU OF CHOICE

APPETIZER

PIZZA SASHIMI

Tuna sashimi | pomodori | lemon
parsley | mayo

SLICED BEEF

Thinly sliced beef | pumpkin seeds
rocket | parmesan | truffle mayonnaise

VEGAN EMPANADAS ▼

Chili sin carne | tomato salsa | lime

MAIN COURSE

CRISPY CODFISH

Codfish | herb crust
baby potatoes
green asparagus | antiboise
+2.5

ROASTED CHICKEN

Whole chicken (600gr)
Southwestern marinade
chilli | garlic | oregano
salad

CLASSIC BURGER

Grilled brioche bun
100% beef | lettuce
tomato | red onion
bacon | cheddar
pickles | burger sauce
salad

VEGAN BURGER ▼

Grilled beetroot brioche
black beans | pumpkin
cajun | red onion | tomato
lettuce | salad

Plates are served with fresh Belgian fries

DESSERT

COFFEE & MINI TRIFLE

Your choice of coffee or tea | mini trifle

€38.5

● Vegetarian | ▼ Vegan | ■ Vegetarian option available

VAN KINSBERGEN



MENU OF CHOICE

APPETIZER

SHRIMP CROQUETTES

Shrimp croquette
fried parsley
lemon mayonnaise

STEAK TARTARE

Beef | piccalilly | toast
prepared in a classic way

VEGAN EMPANADAS ▼

Chili sin carne
tomato salsa | lime

WATERMELON ●

Watermelon | quinoa
taggiasca olives | feta
popcorn

MAIN COURSE

CRISPY CODFISH

Codfish | herb crust
baby potatoes
green asparagus | antibois
+ 2

CLASSIC BURGER

Grilled brioche bun
100% beef | lettuce
tomato | red onion
bacon | cheddar
pickles | burger sauce
salad

STEAK & GRAVY

Rump steak
butter gravy | sambal
bread | salad

VEGAN EGGPLANT SHOARMA ▼

Eggplant | portobello
bell pepper | cabbage
pomegranate | pita
tahini sauce

Plates are served with fresh Belgian fries

DESSERT

PECAN BROWNIE

Chocolate | pecan
vanilla ice-cream

CHEESE PLATTER

3 kinds of cheese
kletzenbrot | fig compote
(kletzenbrot is an
Austrian type of fruit bread)
+€2

BLUEBERRY TRIFLE

Blueberry | curd | mint | meringue

€42.5

● Vegetarian | ▼ Vegan | ■ Vegetarian option available



VEGAN MENU

APPETIZER

VEGAN BEET & CARROT SALAD

Roasted beet & carrot
mixed lettuce
pomegranate | figs | walnut

VEGAN FLATBREAD

Hummus | chickpeas
grilled zucchini
pistachio | sumac

VEGAN EMPANADAS

Chili sin carne
tomato salsa | lime

MAIN COURSE

VEGAN BURGER

Grilled beetroot brioche
black beans pumpkin
cajun | red onion | tomato
lettuce | salad

VEGAN MASSAMAN CURRY

Sobanoodles | tofu
shiitake | bok choy
red pepper | peanut | lime

VEGAN EGGPLANT SHOARMA

Eggplant | portobello
bell pepper
cabbage | pomegranate
pita | tahini sauce

Plates are served with fresh Belgian fries

DESSERT

PECAN BROWNIE ●

Chocolate | pecan | vanilla ice-cream

VEGAN MAGNUM

Chocolate | almond

BLUEBERRY TRIFLE ●

Blueberry | curd | mint | meringue

€36.5

● Vegetarian



FUN EVENTS

FANCY SHARED DINNER

45 PP Lady Friendly | Max 16 persons

SHARED CULINARY PLATTER PER 4 PERSONS

Starter to Share

- Shrimp croquettes | fried parsley | lemon mayonnaise
- Salmon taco's | truffle teriyaki | roasted sesame | miso mayonnaise
- Steak tartare | traditionally prepared | piccalilli | toast

Main to Share

- Lady steak | sliced | chimichurri
 - BBQ Glazed ribs | chopped
- King Prawns | garlic | parsley | lemon
 - Twister parmesan & truffle fries

Grand Dessert to Share

- Eton mess
- Chocolate brownie or Blondie
- Cheesecake

WALKING DINNER 24,50 PP

from 20 persons

- PULL APART BREAD with rosemary, mozzarella & chimichurri
 - TWISTER FRIES 'Parmesan & Truffle'
 - VEGAN BURGER Sliders 1 pcs. pp
 - BBQ GLAZED RIBS 2 pcs. pp
 - CHILI GARLIC KING PRAWNS 2 pcs. pp
 - RIB-EYE 2 pcs. pp (with Bearnaise sauce)



SHARED MENU DE LUXE

APPETIZER PER 4 PERSONS

PIZZA SASHIMI

Tuna sashimi | pomodori
lemon | parsley | mayonnaise

SHARING BOARD 'VAN KINSBERGEN'

Nachos | jalapeño poppers
chicken bites | charcuterie

SLICED BEEF

Thinly sliced beef | pumpkin seeds
rocket | parmesan | truffle mayonnaise

MAIN COURSE PER 4 PERSONS

VAN KINSBERGEN SURF&TURF PLATTER

Rib-eye | ribs | king prawns | salad

Plates are served with fresh Belgian fries

DESSERT PER 4 PERSONS

'VAN KINSBERGEN' GRAND DESSERT

€49.5