



VAN **KINSBERGEN**
UPTOWN DRINKS | GASTROPUB | DINING ROOM

KINSBERGEN BROCHURE

GROUPS | EVENTS | MEETINGS





LUNCH MENU OF CHOICE

TO START:

SOUP OF THE DAY ●

CHOOSE FROM:

CAESAR SALAD

Little gem
boiled egg | pancetta
anchovies | parmesan
croutons
+4

CLASSIC BURGER

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

VEGAN CLASSIC BURGER ▼

Grilled beetroot brioche
smashed **vegan** beef
lettuce | tomato | red onion
“cheese” | “crispy bacon”
burger sauce
+5

VEGAN BOWL ▼

Quinoa | cabbage | avocado
chickpea | sweet potato
roasted sesame
+4

SMASHED AVOCADO SANDWICH ●

Boiled egg | avocado
arugula | parmesan

CLASSIC BLT SANDWICH

Smoked chicken breast
bacon | tomato
lettuce | mustard
mayonnaise

SMOKED SALMON

Smoked salmon | cucumber
| crème fraîche | mustard
dill

VEGAN HUMMUS FLATBREAD ▼

Hummus | eggplant | cumin
roasted almonds | tahini

€17.5

● Vegetarian | ▼ Vegan | ■ Vegetarian option available

VAN KINSBERGEN





MENU BASIC

APPETIZER

PIZZA SASHIMI

Tuna sashimi | pomodori | lemon
parsley | mayo

SLICED BEEF

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

VEGAN EMPANADAS ▼

Garam masala | pickled cabbage
spicy tomato salsa

MAIN COURSE

ASIAN STYLE SALMON

Salmon | rice noodles
edamame | bimi
chili | bean sprouts
cashew | teriyaki

+2.5

ROASTED CHICKEN

Whole chicken (600 grams)
southwestern marinade
salad

+1.5

CLASSIC BURGER

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

VEGAN CLASSIC BURGER ▼

Grilled beetroot brioche
smashed **vegan** beef
lettuce | tomato | red onion
“cheese” | “crispy bacon”
burger sauce

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 KINSBERGEN

APPETIZER

SHRIMP CROQUETTES

Shrimp croquette
fried parsley
lemon mayonnaise

STEAK TARTARE

Beef | piccalilly | toast
prepared in a classic way

VEGAN EMPANADAS ▼

Garam masala
pickled cabbage
spicy tomato salsa

BURRATA ●

Burrata | tomatillo | avocado
sourdough | extra virgin

MAIN COURSE

BBQ SWORDFISH

Swordfish
grilled asparagus | fennel
salsa verde | chili | salad

+ 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

+ 1.5

VEGAN BBQ CAULIFLOWER STEAK ▼

Cauliflower | vadouvan
pearl barley | hazelnut
pomegranate | parsley

Plates are served with fresh Belgian fries

DESSERT

MARSHMALLOW BROWNIE

Chocolate | marshmallow
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 | meringue
Pistachio

€42.5

● Vegetarian | ▼ Vegan | ■ Vegetarian option available

VAN KINSBERGEN





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

Flanksteak | ribs | king prawns | salad

Plates are served with fresh Belgian fries

DESSERT PER 4 PERSONS

'VAN KINSBERGEN' GRAND DESSERT

€49.5

VAN KINSBERGEN





VEGAN MENU

APPETIZER

VEGAN BOWL

Quinoa | cabbage | avocado
chickpea | sweet potato
roasted sesame

VEGAN HUMMUS FLATBREAD

Hummus | eggplant | cumin
roasted almonds | tahini

VEGAN EMPANADAS

Garam masala
pickled cabbage
spicy tomato salsa

MAIN COURSE

VEGAN CLASSIC BURGER

Grilled beetroot brioche
smashed **vegan** beef
lettuce | tomato | red onion
“cheese” | “crispy bacon”
burger sauce

VEGAN BUTTERMILK KORMA

White rice | tomato
green pea | chickpea
pepper | coriander
papadum

VEGAN BBQ CAULIFLOWER STEAK

Cauliflower | vadouvan
pearl barley | hazelnut
pomegranate | parsley

Plates are served with fresh Belgian fries

DESSERT

MARSHMALLOW BROWNIE ●

Chocolate | marshmallow
vanilla ice cream

VEGAN MAGNUM

Chocolate | almond

VEGAN TARTE TATIN

Puff pastry | apple | caramel
vegan vanilla ice cream

€36.5

● Vegetarian

VAN KINSBERGEN





DRINKS & BITES GROUPS

DRINKS&BITES 6.5 PP

INCLUDES:
NUTS & OLIVES
3 HOT BASIC SNACKS PP
'Bitterball' | Cheese stick | Goat cheese croquette

EXTRA 4.5 PP (6 PIECES TOTAL)
EXTRA 9 PP (9 PIECES TOTAL)
EXTRA 13.5 PP (12 PIECES TOTAL)

UPGRADE YOUR DRINKS & BITES

3 HOT 'KINSBERGEN' SNACKS 5 PP
Chicken bite | Jalapeño popper | Crispy vegan avocado wedge

EXTRA 5 PP (6 PIECES TOTAL)
EXTRA 9.5 PP (9 PIECES TOTAL)
EXTRA 14 PP (12 PIECES TOTAL)

CHEESE & CHARCUTERIE 5 PP

SQUID 2.5 PP
Fried squid | harissa mayonnaise | lemon

PIZZA SASHIMI 2.75 PP
Tuna sashimi | pomodoro | lemon | parsley | mayonnaise

PULL APART BREAD 2 PP
Bread from the oven | rosemary | mozzarella | chimichurri

TWISTER FRIES 'PARMESAN & TRUFFLE' 2.5 PP



WALKING DINNER ARRANGEMENT 24.5 PP from 20 persons

PULL APART BREAD
with rosemary,
mozzarella & chimichurri

TWISTER FRIES
'Parmesan & Truffle'

VEGAN BURGER
Sliders 1 pcs. p.p.

BBQ GLAZED RIBS
2 pcs. p.p.

CHILI GARLIC KING PRAWNS
2 pcs. p.p.

BAVETTE
2 pcs. p.p. /
sauce Bearnaise



DRINKS PACKAGES

from 20 persons

DRINKS PACKAGE 2 HOURS

- COFFEE & TEA
- BRAND BEER
- HOUSE WINE WHITE/RED/ROSÉ
- ORANGE JUICE
- REGULAR SODAS

17.5 PP

- COFFEE & TEA
- BRAND BEER & ALL OTHER SPECIAL DRAFT BEERS
- HOUSE WINE WHITE/RED/ROSÉ
- ORANGE JUICE
- REGULAR SODAS

22 PP

DRINKS PACKAGE 3 HOURS

- COFFEE & TEA
- BRAND BEER
- HOUSE WINES WHITE/RED/ROSÉ
- ORANGE JUICE
- REGULAR SODAS

26.5 PP

- COFFEE & TEA
- BRAND BEER & ALL OTHER SPECIAL DRAFT BEERS
- HOUSE WINES WHITE/RED/ROSÉ
- ORANGE JUICE
- REGULAR SODAS

33 PP

DRINKS PACKAGE 4 HOURS

- COFFEE & TEA
- BRAND BEERS
- HOUSE WINES WHITE/RED/ROSÉ
- ORANGE JUICE
- REGULAR SODAS

35 PP

- COFFEE & TEA
- BRAND BEER & ALL OTHER SPECIAL DRAFT BEERS
- HOUSE WINES WHITE/RED/ROSÉ
- ORANGE JUICE
- REGULAR SODAS

44 PP





MEETINGS & PRESENTATIONS

MAXIMUM OF 10 PERSONS • BOARDROOM SETTING

		RENTAL WITH PACKAGE
ROOM RENTAL EARLY BIRD (FROM 9:00 O'CLOCK)	225	112.5
ROOM RENTAL EASY START UP (FROM 10:00 O'CLOCK)	175	87.5
ROOM RENTAL PART OF THE DAY	150	75

MEETING PACKAGE KINSBERGEN BOARD&DINING ROOM 17.5 P.P

- 50% discount on room rental
- Unlimited coffee or tea (thermos)
- OPTIONAL: Barista coffee (including latte, cappuccino etc. and fresh mint/ginger tea) + 5 p.p.
- Homemade iced tea break
- Water
- Sweets, snacks and fruit*
- LCD display + audio speakers
- Flipover and stationary
- Wifi
- Boardroom setting
- Possibility to blind the windows
- Optional Croissant and Chocolatine Kick Off + 4 p.p.
- Optional Breakfast platter: Continental, English or Vegetarian Breakfast + 13.5 p.p.
- Optional '12 o'clock' Soup, Sandwich meat, fish or veggie, (Vegan) croquette +13.5 p.p.**

Our meeting packages are possible to combine with all our breakfast, lunch, dinner and snack arrangements.

* SWEETS, SNACKS AND FRUIT

Sweets

Blueberry muffin | Chocolate muffin

Snack

Gingerbread | Granola bar

Fruit

Banana | Tangerine | Apples

** '12 O'CLOCK'

• Optional

Fresh orange juice 1.5 pp

• Soup:

Pumpkin soup

• Sandwich of choice Fish, Meat or Veggie

Fish:

Tuna salad | arugula | harissa

Meat:

Smoked chicken breast

bacon | tomato | lettuce | mustard | mayonnaise

Veggie:

Matured cheese | lettuce | tomato | mayonnaise

• Croquettes

Croquette Vegan Oyster mushroom croquette | country bread | mustard

Croquette Beef Ragout croquette | country bread | mustard





FUN EVENTS

KINSBERGEN SHARED BREAKFAST 16.5 PP

- Yogurt | granola | fresh fruit | honey
 - Croissant | butter | jam
- Country bread (whole wheat/grain) | cheese | ham | smoked salmon
 - Soft boiled egg
- American pancake | banana | maple syrup
 - Cinnamon rolls | vanilla topping

KINSBERGEN ROYAL HIGH TEA 19.5 PP

- Unlimited tea
- Eggs benedict | brioche bun | poached egg | ham | cheese
 - Sandwich | smashed avocado | parmesan | arugula
 - Sandwich | smoked salmon | chive cream cheese
- Sandwich | smoked chicken breast | bacon | tomato | lettuce | mustard mayonnaise
 - Scones | clotted cream | jam
- Banana bread | dates | walnut | maple syrup
 - Chocolate brownie | strawberry

KINSBERGEN BABY SHOWER 22.5 PP

- Unlimited tea
- Tiny soup: pumpkin soup
 - Vegetarian mini quiche
- Sandwich | smashed avocado | parmesan | arugula
- Sandwich | smoked salmon | chive cream cheese
- Sandwich | smoked chicken breast | bacon | tomato | lettuce | mustard mayonnaise
 - Scones | clotted cream | jam
- Banana bread | dates | walnut | maple syrup
 - Chocolate brownie | strawberry

LUNCH, HIGH TEA & BREAKFAST UPGRADES

- **Optional** glass of our Berry Elderflower mimosa upon arrival 8,50
 - **Optional** bottles of (alcohol free) Cava 22,50
 - **Optional** carafe Homemade iced tea (1L) 13,50
 - **Optional** carafe fresh orange juice (1L) 13,50
 - **Optional** birthday or baby shower decoration 35





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

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

Grand Dessert to Share

WALKING DINNER 24.5 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
- BAVETTE 2 pcs. pp (with Bearnaise sauce)





FUN EVENTS

BEER TASTING 19.5 PP

With our own beer magazine we are going to educate you on the basics of beer. Learn all the ins and outs about the qualifications of beer, how to tap the perfect beer, what is beer made of, how is it brewed and how you can distinguish different types of beer. We will offer you 6 different types of beer from the Netherlands, Belgium and England. While you taste the beers you can make notes in your own magazine. The 6 beers are presented in a special holder with 12 beautiful tasting glasses and as mentioned two magazines. The beer tasting is recommended per 2 persons and this way you can educate yourself and your table companion in a fun way!

Optional at an additional cost of €200 we can invite our certified beer sommelier, Charlotte Wagenaar. She can enlighten the information in the magazine and will guide you through your tasting notes.

WHISKY & RUM TASTING 27.5 PP

Apart from our beer magazine we also have a special rum and whisky magazine. This magazine will let you dive deep into the world of liquor. The magazine will teach you about the origin, distillation process and different types of liquor. Also with this tasting you will get 6 different types of rum or whisky and you can make your own notes in the tasting process. The tasting will be presented in 6 test tubes in a special holder and as mentioned before, your own tasting magazine. This way you and your table companions can educate yourself and each other in a fun way!

Optional at an additional cost of €200 we can invite our certified liquorist Martijn Meindersma. He will guide you through all the information in the magazine and will have an answer for all your questions.





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