



VAN KINSBERGEN MICRO BREW		
• KINSBERGEN	Pale Ale 4,5%	5.5
• KINSBERGEN	Hoppy Blond 5,8%	5.5

KINSBERGEN
DRAFT TASTING 12.5 P/P
4 small beers of the
bartender's choice

VAN KINSBERGEN BEER TASTING
Per 2 pers. **19.5 P/P**
The tasting includes 6 beers,
a booklet with background information
and room for notes

BLAUWE IJSBEER MOOI WEER IJSBEER	Triple 8%	6.5
BOEGBEELD KUTBIER	Blond 6,3%	6.5
BOON KRIEK	4,0%	6
BREWDOG GLUTEN FREE	Gluten free IPA 5,4%	6.5
BRUUT GAJES	Triple 8%	6.5
CORONA	4,6% 🌿	5.5
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%	6
UULTJE DIKKE LUL DRIE BIER	Hoppy Pale Ale 5,6%	6.5
WALHALLA ZEUS	Double IPA 8%	7.5

- **ROTT. BLONTT** American Blond | 5,5% **6.8**
- **ROTT. DROOM** Hazy IPA | 6,4% **6.8**
- **REIJNGOUD HEELEMAAL LEIPA** Juicy Neipa | 6,5% **6.8**
- **REIJNGOUD HOPPENTEEE** Double IPA | 8% **6.8**

PAULANER Weissbeer 0,0%	5
BRUGSE SPORT ZOT Blond 0,4%	5.3
AMSTEL RADLER	4
Citroen Radler 0,0% or 2,0%	
BIRRA MORRETI Lager 0,0%	4
VAN DE STREEK PLAYGROUND IPA 0,4%	5.5
LOWLANDER WHITE White Ale 0,0%	5.5
LOWLANDER BLOND Blond Ale 0.3%	5.5
DAVO SURF PRO Wheat Ale 0,5%	5.8
JOPEN NON IPA 0,3%	5.5
BREWDOG PUNK AF IPA 0.5%	5.5

VIRGIN AMARETTO SOUR 10
Amaretto 0.0 | Lemon Juice | Bitters
Egg White | Sugar Syrup

MAGNERS BERRY 4,5% **5.5**

cucumber • lime • orange • red fruit



BAR FOOD & APPETIZERS

crispy avocado | selection of cheeses | per 2/3 persons

VEGAN FALAFEL 4 PCS ▼ **9.5**
Falafel | raita

MARTINI THURSDAY 22:30 to end
Espresso, Pimm's & Pornstar Martini for 7.5 euros





COFFEE, TEA & SWEETS

COFFEE BY CAPRIOLE

• Coffee (lungo)	2.9	SyrUp <i>Grade your coffee</i>
• Espresso	2.9	
• Double Espresso	4.1	
• Espresso Macchiato	3.3	
• Cappuccino	3.5	
• Latte Macchiato	3.8	
• Café Latte	3.8	
• Flat White	4.3	
• Iced Coffee (Frappé)	5.2	
• Decafé	+0.5	
• With Oatmilk	FREE	
• Extra Shot	+1	



HOT DRINKS

• Hot Chocolate	3.5
+ Whipped Cream	+0.5
• Italian Coffee	8.5
• Spanish Coffee	8.5
• French Coffee	8.5
• Irish Coffee	8.5
• Chai Latte	5
• Dirty Chai Latte (with espresso)	6

TEA BY BRADLEY'S ORGANIC

• Fresh Mint	3.6
• Fresh Ginger	3.6
• Earl Grey	3.3
• English Blend	3.3
• Peppermint	3.3
• Black Tea Red Fruit	3.3
• Black Tea Tropical Fruit	3.3
• Rooibos	3.3
• Moringa Ginger	3.3
• Camomile	3.3
• Red Fruit Infusion	3.3
• Liquorice	3.3
• Green Sencha & Matcha	3.3
• Green Tea Lemon	3.3
• Green Tea Pomegranate & Cinnamon	3.3
• Green Tea Mint & Liquorice	3.3
• White Tea Honey & Lemon	3.3
• White Tea Strawberry & Vanilla	3.3

GLOEIKRIEK	5
Hot cherry beer with herbs	
SWEETS	
APPLE PIE ●	5.5
Apple crumble	
LEMON PIE ●	5.5
Meringue lemon curd	
PECAN PIE ●	5.5
Chocolate pecan	

WEEKEND SPECIAL



BREAKFAST UNTIL 13:00

BREAKFAST PLATTER VAN KINSBERGEN ●	15
Pancake Toast avocado yoghurt & granola croissant jus d'orange	
AMERICAN PANCAKES ●	9.5
Pancakes blueberries mascarpone maple almonds > <i>With bacon + 1.5</i>	
TOAST AVOCADO ●	8.5
Fresh sliced bread avocado Roma tomato soft boiled egg > <i>With smoked salmon + 3</i>	
EGGS BENEDICT ●	9.5
Croissant poached eggs bechamel spinach > <i>With smoked salmon or ham + 3</i>	
WEEKEND SPECIAL Sat. & Sun. ENGLISH BREAKFAST	15.5
Toast fried egg bacon baked beans mushrooms grilled sausage HP sauce	
CROISSANT BUTTER & JAM ●	4
YOGHURT & GRANOLA ● (vegan possible)	8.5
Greek yoghurt fresh fruit almonds chia seeds	
BERRY ELDERFLOWER MIMOSA ●	8.5
Berry liqueur elderflower cava orange juice	
BLOODY MARY Vodka or Mezcal ●	8.5
DETOX JUICE Spinach mint cucumber apple ▼	5
SMOOTHIE Banana orange kiwi ▼	5

LUNCH 11:30 TILL 16:00

SANDWICH SPECIALS

White or brown country bread

SMASHED AVOCADO ●	10
Boiled egg avocado arugula parmesan > <i>With smoked salmon +3</i>	
SMOKED SALMON	11
Smoked salmon cucumber crème fraîche mustard dill	
THE GOAT ●	10.5
"Meibloem" goat cheese arugula pomegranate walnut balsamic vinegar	
CLASSIC BLT	10.5
Smoked chicken breast bacon tomato lettuce mustard mayonnaise	



KIDS

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

KINSBERGEN FLATBREAD*

VEGAN HUMMUS ▼	10.5
Hummus eggplant cumin roasted almonds tahini	
SPICY MACKEREL	11.5
Mackerel salad red onion chives baby spinach chilli mayonnaise	
CARPACCIO	11.5
Beef pine nuts parmesan arugula truffle mayonnaise	

*White or brown country bread possible



PANINI

NO TUNA MELT ▼	10
Vegan tuna vegan cheddar pickles vegan harissa mayonnaise	
MOZZARELLA ●	9.5
Mozzarella pomodori pesto	
CHICKEN PIRI PIRI	10.5
Chicken thigh cheddar red cabbage sriracha mayonnaise	

WEEKEND HANGOVER PLATTER	29.5 P.P.
<i>per 2 persons Saturday + Sunday 14:00 until 16:30</i>	
Sliced classic burger ribs king prawns fries bloody mary shot	

CLASSICS

CLASSIC 'LUNCH' BURGER	16.5
Grilled brioche 100% beef cheddar bacon tomato pickles lettuce red onion burger sauce > <i>With Belgian fries +1.5</i>	
VEGAN CLASSIC 'LUNCH' BURGER ▼	16.5
Grilled beetroot brioche smashed vegan beef lettuce tomato red onion "cheese" "crispy bacon" burger sauce > <i>With Belgian fries +1.5</i>	
CHICKEN 'LUNCH' BURGER	16.5
Grilled brioche crispy chicken rocket tomato red onion jalapeño chipotle cheddar > <i>With Belgian fries +1.5</i>	
STEAK TARTARE	14.5 / 22.5
100% Beef piccalilli toast > <i>With Belgian fries +1.5</i>	
GUINNESS BEEF STEW	15 / 23.5
Beef Guinness carrot green pea pickled onion bacon parsley Yorkshire pudding > <i>With Belgian fries +1.5</i>	

CROQUETTES	10
Local beef croquettes mustard <i>White or brown country bread</i>	

CROQUE MONSIEUR ■	10
Cheese ham bechamel <i>White or brown country bread</i>	

SALADS 11:30 TILL 22:00

CAESAR	15
Little gem boiled egg pancetta anchovies parmesan croutons > <i>With grilled chicken + 2.5</i>	
VEGAN BOWL ▼	15
Quinoa cabbage avocado chickpea sweet potato roasted sesame	
GOATCHEESE ●	15
"Meibloem" goatcheese carrot pomegranate walnut honey yoghurt	

APPETIZERS TO SHARE 16:30 TILL 22:00

THESE ARE STARTERS, SO IT IS BEST TO ORDER ONE DISH PER PERSON TO SHARE OR TO ENJOY BY YOURSELF!

CEVICHE	13	STEAK TARTARE STARTER 12.5	VEGAN EMPANADAS ▼ 11.5
Codfish chili lime chives pomegranate roasted garlic popcorn		Beef classic preparation piccalilli toast bone marrow herb crust garlic	
VEGAN FLATBREAD ▼	10.5	SALMON TACOS	12.5
Hummus eggplant cumin roasted almonds tahini		Salmon truffle teriyaki roasted sesame miso mayonnaise	
STICKY RIB FINGERS	12.5	BURRATA ●	11.5
Rib fingers gua bao hoisin rettich sesame kewpie		Burrata tomatillo avocado sourdough extra virgin	
SHRIMP CROQUETTES	12.5	PIZZA SASHIMI	11.5
Dutch shrimps fried parsley lemon mayonnaise		Tuna sashimi pomodori lemon parsley mayo	

Don't forget to upgrade your starter(s)

OYSTERS	3.5	PULL APART BREAD ●	7.5	SQUID	10
Irish Gold Oysters apiece		Rosemary mozzarella chimichurri		Fried squid harissa mayo lemon	



FANCY PUB FOOD 16:30 TILL 22:00

Don't forget to add your fries...

VAN KINSBERGEN SURF&TURF PLATTER*	32.5 P.P.
<i>per 2 persons</i> Rib Eye 200 gr. (or 250 gr. +2 euro) ribs kings prawns salad	

BBQ SWORDFISH	23.5
Swordfish grilled asparagus fennel salsa verde chili salad	

ROASTED CHICKEN	22.5
Whole chicken (600 grams) southwestern marinade salad	

KINSBURGER	17.5
Grilled brioche 100% beef VOC Cheese bacon onion chutney lettuce tomato roasted garlic mayonnaise	

CHICKEN BURGER	17
Grilled brioche bun crispy chicken rocket tomato red onion jalapeño chipotle cheddar salad	

VEGAN CLASSIC BURGER ▼	17
Grilled beetroot brioche smashed vegan beef lettuce tomato red onion "cheese" "crispy bacon" burger sauce	

STEAK & GRAVY*	22.5
200 gr (or 250 gr. + 3 euro) Rump steak butter gravy sambal bread salad	

BBQ GLAZED RIBS	22.5
(Extra rib + 8.5 euro) Pork ribs maple & bourbon marinade salad	

GUINNESS BEEF STEW	23.5
Beef Guinness carrot green pea pickled onion bacon parsley Yorkshire pudding	

BBQ SWORDFISH	23.5
Swordfish grilled asparagus fennel salsa verde chili salad	

ROASTED CHICKEN	22.5
Whole chicken (600 grams) southwestern marinade salad	

VEGAN BUTTERMILK KORMA ▼	21
White rice tomato green pea chickpea pepper coriander papadum	

ASIAN STYLE SALMON	23.5
Salmon rice noodles edamame bimi chili bean sprouts cashew teriyaki	

BBQ PORK RACK	23.5
Pork rack chicory celeriac piccalilli	

VEGAN BBQ CAULIFLOWER STEAK ▼	21
Cauliflower vadouvan pearl barley hazelnut pomegranate parsley	

RIB-EYE*	24.5
200 gr. (or 250 gr. + 3.5 euro) Dutch free-range beef chicory celeriac watercress	

STEAK TARTARE MAIN	22.5
Beef classic preparation piccalilli toast bone marrow herb crust garlic	



MARSHMALLOW BROWNIE	7.5
Chocolate marshmallow vanilla ice cream	

VEGAN TARTE TATIN ▼	8.5
Puff pastry apple caramel vegan vanilla ice cream	

DESSERTS

BLUEBERRY TRIFLE	8.5	OREO MILKSHAKE	8.5
Blueberry curd meringue pistachio		Vanilla oreo crunch chocolate sauce	
CHEESE PLATTER	15	VEGAN MAGNUM ▼	4.5
4 types Kletzenbrot fig compote		Chocolate almond	

AFTER DINNER LIQUIDS

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