



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
+4.5

CLASSIC BURGER

Grilled brioche bun
100% beef | lettuce
tomato | red onion
bacon | cheddar
pickles | burger sauce
salad | fries
+6.5

VEGAN CLASSIC BURGER ▼

Grilled beetroot brioche
smashed **vegan** beef
lettuce | tomato | red
onion "cheese" | "crispy
bacon" burger sauce
+6.5

VEGAN BOWL ▼

Little gem | avocado
roasted eggplant
chickpea | pomegranate
roasted sesame
mayonnaise | bread
+4.5

SMASHED AVOCADO SANDWICH ●

Boiled egg | avocado
arugula | parmesan

CLASSIC BLT SANDWICH

Smoked chicken breast
bacon | tomato
lettuce | mustard
mayonnaise

SPICY MACKEREL SANDWICH

mackerel salad | pickled
cucumber | spinach
red curry mayonnaise

VEGAN HUMMUS SANDWICH ▼

Hummus | grilled zucchini
pistachio
pomegranate | herb oil

€17.5

● Vegetarian | ▼ Vegan





MENU BASIC

APPETIZER

PIZZA SASHIMI

Tuna sashimi | pomodori | lemon
parsley | mayo

SLICED BEEF

Thinly sliced beef | pumpkin seeds
rocket | parmesan | truffle mayon-
naise

VEGAN EMPANADAS ▼

Garam masala | pickled cabbage
spicy tomato salsa

MAIN COURSE

MISO GLAZED COD

Cod | miso glazed
roasted asparagus
herb salad
tomyum dressing

+3

ROASTED CHICKEN

Whole chicken
(600 grams)
Balinese marinade
salad

+2

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 VEGAN TRIFLE

Your choice of coffee or tea | mini trifle

€38.5

● Vegetarian | ▼ Vegan

VAN KINSBERGEN





MENU KINSBERGEN

APPETIZER

SHRIMP CROQUETTES

Shrimp croquette
fried parsley
lemon mayonnaise

STEAK TARTARE

Beef | piccalilly | toast
classic preparation

VEGAN EMPANADAS ▼

Garam masala
pickled cabbage
spicy tomato salsa

BURRATA ●

Burrata | cherry tomato
artichoke | pine nut
herb oil

MAIN COURSE

MISO GLAZED COD

Cod | miso glazed
roasted asparagus
herb salad
tomyum dressing

+2.5

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

+3.5

VEGAN THAI CURRY ▼

Green curry | black lentils
pumpkin | bean sprouts
pepper | coriander
yoghurt dressing

Plates are served with fresh Belgian fries

DESSERT

RASPBERRY BLONDIE ●

Blondie (white Brownie) | raspberry
raspberry sorbet

CHEESE PLATTER

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

VEGAN PASSION FRUIT TRIFLE ▼

Passion fruit | mango
vegan curd | popcorn | pistachio

€42.5

● Vegetarian | ▼ Vegan

VAN KINSBERGEN





VEGAN MENU

APPETIZER

VEGAN BOWL

Little gem | avocado
roasted eggplant |
chickpea pomegranate |
roasted sesame mayon-
naise | bread

VEGAN FLATBREAD

Hummus | grilled zucchini
pistachio
pomegranate | herb oil

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 THAI CURRY

Green curry | black lentils
pumpkin | bean sprouts
pepper | coriander
yoghurt dressing

VEGAN SHOARMA EGGPLANT

Portobello | eggplant
bell pepper | green pea
red cabbage | Lebanese
bread | tahini mayonnaise

Plates are served with fresh Belgian fries

DESSERT

RASPBERRY BLONDIE ●

Blondie (white Brownie) | raspberry
raspberry sorbet

VEGAN MAGNUM

Chocolate | almond

VEGAN PASSION FRUIT TRIFLE

Passion fruit | mango
vegan curd | popcorn | pistachio

€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 3 PP
Tuna sashimi | pomodoro | lemon | parsley | mayonnaise

PULL APART BREAD 2.5 PP
Bread from the oven | rosemary | mozzarella | chimichurri

TWISTER FRIES 'PARMESAN & TRUFFLE' 2.5 PP



WALKING DINNER ARRANGEMENT 28.5 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 + 7.5 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 24.5 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 24.5 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 9.5
 - **Optional** bottles of (alcohol free) Cava 22.5
 - **Optional** carafe Homemade iced tea (1L) 13.5
 - **Optional** carafe fresh orange juice (1L) 13.5
 - **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 28.5 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.





PRINS HENDRIKPLEIN 15 | 2518 JC DEN HAAG

☎ +31 70 310 78 92 | INFO@GASTROPUBVANKINSBERGEN.NL

WWW.GASTROPUBVANKINSBERGEN.NL

