



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 OF CHOICE

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 OF CHOICE

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



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