

LUNCH till 16:00

ALL DAY BREAKFAST

AMERICAN PANCAKES ○ 13.5

blueberries • mascarpone • maple syrup • almonds (with bacon +2.5)

AVOCADO TOAST ○ 12.5

brioche • avocado • 2 boiled eggs • parmesan (with smoked salmon +3.5)

CLASSICS

EGGS BENEDICT ○ 11.5

brioche • 2 poached eggs • hollandaise (with ham or salmon +3.5)

CROQUETTES □ 12.5

beef croquettes • sourdough bread • mustard

STEAK TARTARE 21.5

beef (raw) • capers • mustard seeds • brioche crumble • anchovies

BEEF STEW 23.5

glazed beef cheek • Guinness • baked potato • leek • beech mushrooms • braising sauce

STEAK & GARLIC 26.5

rump steak (200g) • leek • crispy potato • red wine sauce with confit garlic

SMASHED CHEESEBURGER 19.5

100% beef • brioche • onion compote • crispy bacon • jalapeño • sour pickle • burger sauce

VEGAN CLASSIC BURGER ▽ 19.5

vegan burger • vegan brioche • onion compote • jalapeño • lettuce • tomato • vegan burger sauce

BAGELS

SALMON 14.5

marinated salmon • avocado • horseradish mayonnaise • red onion

CLASSIC PASTRAMI 15

warm pastrami • coleslaw • provolone • sour pickle

VEGAN FILET AMERICAIN ▽ 14.5

filet americain • watermelon • parmesan • crispy potato • fresh truffle



LUNCH *till 16:00*

GRILLED BRIOCHE

HOLY CRAB 15

crab salad • avocado • mango chutney • lime • fennel

CRISPY CHICKEN 15

crispy chicken • stracciatella • jalapeño • coleslaw

SMASHED AVOCADO ○ 14.5

avocado • 2 boiled eggs • parmesan (with smoked salmon +3.5)

LOADED NAAN

INDIAN MASSALA ▽ 13.5

vegan potato masala • roasted chickpeas • pomegranate • raita

STRACCIATELLA ○ 14.5

stracciatella • grilled pear • jalapeño • Taggiasca olives • fried sage • pistachio

SALADS

CRAB LOUIE 24.5

crab salad • green asparagus • tomato • fennel • boiled egg • lemon

GRILLED CHICKEN 18.5

chicken thigh • spinach • smashed avocado • grilled pear • feta • red onion

GRILLED PEAR ▽ 18.5

pear • Taggiasca olives • fried sage • jalapeño • pistachio (with stracciatella +3.5)

KIDS

GRILLED CHEESE □ 6.5

with of without ham • ketchup

CROQUET □ 8.5

beef or vegan • mustard • bread



LUNCH MENU

€23

TO START

SOUP OF THE DAY ○

MAIN

LOADED NAAN INDIAN MASSALA ▽

vegan potato masala • roasted chickpeas • pomegranate • raita

CLASSIC PASTRAMI

bagel • warm pastrami • coleslaw • provolone • sour pickle

HOLY CRAB

grilled brioche • crab salad • avocado • mango chutney • lime • fennel

UPGRADE YOUR MAIN DISH +9

STEAK & GARLIC

rump steak (200g) • leek • crispy potato • red wine sauce • with confit garlic

ROASTED POINTED CABBAGE ○

roasted • béchamel • hazelnut crumble • lemon • aged Hague cheese

ROGVLEUGEL (SKATE WING)

crispy fried skate wing • pickled lemon • brown butter with curry and capers

