

SANDWICHES

Foccacia Gratin (V) <i>Mozzarella Tomato Basil Rucola</i>	8,50
Oriental sirloin <i>Kikoman mayonnaise Shiitake Quill egg</i>	13,50
Gravad Lax <i>Salmon Dill Mustard Pickles</i>	12,50
“Holtkamp” veal croquettes <i>Mustard</i>	14,50
“Hollandse uitsmijter” <i>3 fried eggs at your choice Ham, Bacon or/and Cheese Potato salad</i>	10,50
Club Sandwich <i>Cheese Ham Bacon Lettuce Tomato Chicken Egg</i>	15,50
BLT Sandwich <i>Bacon Lettuce Tomato</i>	12,50

MAIN COURSE

Rib-Eye <i>Roasted potatoes Red Port sauce Eggplant Shallot</i>	27,50
Dry aged Hamburger <i>200 gram Dry Aged Burger Bacon Onion Cheddar Steakhouse fries Carrot salad</i>	21,50

PIZZA

Margherita (V) <i>Tomato sauce Mozzarella Rucola</i>	15,00
Pepperoni <i>Pepperoni Tomato sauce Mozzarella</i>	18,00
Tuna <i>Tuna Red onion Bell pepper Tomato sauce Mozzarella</i>	18,50

PASTA & RISOTTO

Penne Bolognese <i>Minced beef Tomato Vegetables Parmesan</i>	15,00
Risotto Beet (V) <i>Red beetroot Spring vegetables Pecorino cheese Lovage sauce</i>	16,50

DESSERT

Tarte Tatin <i>Upside down apple Tarte Chocolate sauce Vanilla ice-cream</i>	7,00
Fruit Salad <i>Seasonal fruit Mandarin sorbet ice Raspberry sauce</i>	7,00

Some items may contain traces of alcohol. Fish dishes may contain small bones. All prices include VAT.
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If you are concerned about an allergy, please speak to a member of staff

WHITE

	Glass	Bottle
Chardonnay 'Deakin', Victoria, Australia	4,50	22,50
Sauvignon Blanc pgi , 'Clos de Corten', Moldavia		4,50
22,50		
Pinot Grigio, l'Elfo, Veneto, Italy	5,50	29,50
Chenin Blanc, Spier, Western Cape, South Africa		7,00
32,50		
Albariño DO 'Martín Códax, Rias Baixas, Spain	8,00	
37,50		
Chardonnay 'Diamond Collection', California, USA		45,00

RED

	Glass	Bottle
Merlot 'Deakin', Victoria, Australia	4,50	22,00
Pinot Noir 'Sideways', South Africa	4,50	22,00
Primitivo Puglia igt 'Gran Sasso' Italy	5,50	29,00
Shiraz 'Spier Signature', Stellenbosch, South Africa		7,00
32,50		
Valpolicella, Lucchine, Veneto, Italy	8,00	37,50
Zinfandel 'Diamond Collection, California', USA		
45,00		

SPARKLING

	Glass	Bottle
Prosecco, la Delizia, Friuli, Italy	5,50	32,50
Ferrari Spumante Maximum Brut, Trentino, Italy		9,00
41,00		
Ferrari Spumante Maximum Rose, Trentino, Italy		9,00
41,00		

ROSÉ

	Glass	Bottle
Chardonnay Pinot Noir 'Spier', Stellenbosch, South Africa		
	5,00	27,50
RosaMara DOC, Lombardia, Italy		39,50

DESSERT-WINE

	Glass	Bottle
Moscato 'Deakin, Victoria, Australia	5,00	26,00
Ambré Rivesaltes, Languedoc Roussillon, France (0,35ML)		
	7,50	32,50

SPECIAL BEERS

	0,25cl	0,50cl
Seasonal draft	4,50	8,00
La chouffe, Duvel Moortgat	6,50	
Duvel, Duvel Moortgat	6,50	
IPA, Lagunitas brewing company	5,50	
Double, Affligem, Affligem brouwerij	5,50	
Triple, Affligem, Affligem brouwerij	6,50	

GIN & TONIC

Hendricks & Fever-tree Elderflower Tonic	11,50
Bombay & Fever-tree Indian Tonic	9,50
Marula & Fever-tree Indian Tonic	11,50
Bobby's & Fever-tree Indian Tonic	10,50
Leyden & Fever-tree Aromatic Tonic	10,50
Copperhead & Fever-tree Mediterranean Tonic	
12,50	
Hermit & Fever-tree Indian Tonic	11,50
Beefeater & Fever-tree Mediterranean Tonic	
9,50	

SOFTDRINKS

Spa blauw, Spa rood, Soda water	25cl	2,80
Aqua Panna, San Pellegrino	75cl	4,75
Fresh orange juice	25cl	4,00
Soft drinks	20cl	3,00

SPIRITS

Tequila, Gin, Vodka, Rum as of	5,00
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WHISKY

Whisky's as of	5,00
Single Malts as of	8,00

COGNAC

Martell VS	7,00
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HOT BEVERAGES

Coffee, Decaf coffee, Espresso, Cup of tea	2,80
Double espresso	3,20
Cappuccino	3,40
Café latte	3,50
Latte macchiato	3,50
Hot chocolate	3,50

THE *garden* by

GRILLE & BAR

In our kitchen we do our very best to make use of the products sourced locally.
The ingredients we use in our dishes bring to the classical flavors a fresh and modern twist.

We aim to “keep it simple” and at the same time to surprise and excite you.

With our globally inspired dishes, we hope you can taste the passion and love for food that we have cultivated in our restaurant.

On behalf of the Kitchen team

*In onze keuken maken wij zo veel mogelijk gebruik van verantwoorde streekproducten.
Deze producten verwerken wij in onze gerechten voor klassieke smaken met een moderne twist.*

“Keep it simple” maar vooral bijzonder en verrassend

Met onze gerechten uit diverse wereldkeukens hopen wij dat u onze passie en liefde voor het eten terug proeft.

Namens het keuken team,

Hans Flissebaalje, Head Chef

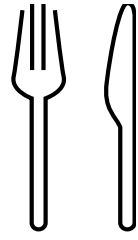


CHEF'S CHOICE

17,50

Papa Pomodori soup or Thom Kha Kai soup
Papa Pomodori of Thom Kha Kai soep

Sandwich of your choice
Sandwich naar keuze



SOUPS

Papa Pomodori (V) <i>Homemade tomato soup Pesto Cream</i>	6,50
Tom Kha Kai <i>Chicken Lemongrass Spring onions Ginger Coconut Chili pepper</i>	7,50

SALADS

Caesar Salad <i>Little gem Egg Parmesan Crouton Anchovies</i>	12,00
Caesar Salad with chicken <i>Little gem Egg Parmesan Crouton Anchovies Grilled chicken</i>	14,50
Side salad; Green salad or Caesar salad 4,50	

LITTLES NIBBLES

Typical Dutch "bitterballen" (6 pc) 8,00 <i>Mustard</i>	
Cheese sticks (kaastengels) (6 pc) 8,00 <i>Chilli sauce</i>	
Vegetables spring rolls (mini loempia's) (6 pc) 7,50 <i>Chilly sauce</i>	
Mix platter (9 pc) <i>Bitterballs Cheese sticks Spring rolls Mustard Chili sauce</i>	9,50

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