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## LUNCH SPECIALS

*With dark or light multigrain bread*

<b>Croquettes</b> , two pieces	8.75
<b>Salmon duo</b> ; homemade smoked salmon salad with spring onions and capers and smoked salmon	11.50
<b>Clubsandwich</b> with grilled chicken from the Josper grill, mature cheese, egg salad and bacon served with fries	13.50
<b>Beef carpaccio</b> with truffle oil, arugula, pine nuts and Parmesan cheese	11.50

<b>Twelve o'clock - meat;</b> Tomato soup, beef carpaccio salad & beef croquette	12.50
<b>Twelve o'clock - fish;</b> Tomato soup, tuna salad & fish croquette	12.75
<b>Twelve o'clock - cheese;</b> 🌱 Tomato soup, old cheese and mustard salad & cheese croquette	12.75

*On a sourdough roll*

<b>Tuna salad</b> with caper mayonnaise	9.75
<b>Stir-fried no-chicken</b> with Asian vegetables, sesame and sweet soy sauce 🌱	9.50

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## LUNCH TASTING

*(> 2 persons)*

<b>Lunch tasting</b> with; Small pan of creamy zucchini soup Ciabatta and focaccia with various toppings; old cheese and mustard salad, salmon salad, carpaccio tartare, eel salad and mini cheese croquettes	14.75 pp
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## SALADS

*Served with bread*

<b>Poké bowl</b> with sushi rice, in red beet marinated raw salmon, soybeans, broad beans and avocado with soy sauce <i>(also 🌱 available)</i>	13.50
<b>Salad with lukewarm goat cheese</b> and honey dressing	12.75

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## SOUP

Creamy <b>tomato soup</b> 🌱	5.50
<b>Zucchini soup</b> with smoked salmon flakes	6.50

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## LUNCH CLASSICS

*Served with raw food salad, fries and Zaanse mayonnaise*

<b>Grilled truffle burger</b> on a sourdough roll with salami, mozzarella, candied onions and truffle mayonnaise	15.75
<b>Chicken satay</b> with peanut sauce, Vietnamese lumpia, sour vegetables and cassava crackers	15.75

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## EGGS

<b>Cheese</b> 🌱	7.50
<b>Ham</b>	8.75
<b>Ham &amp; cheese</b>	9.50
<b>Bacon</b>	9.75
<b>Tomato &amp; mature cheese</b> 🌱	9.75

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## KIDS LUNCH

<b>Croque monsieur</b> with ham & cheese	4.25
<b>Pizza Margherita</b>	6.50
<b>Slice of bread</b> with a baked egg	2.00
<b>Pancakes</b> with syrup and sugar	6.75
<b>Fries</b>	2.50
<b>Kids menu;</b> Fries with frikandel / chicken nuggets / croquette and sauces	7.00



# MENU



## STARTERS

<b>Sourdough roll</b> with salt & pepper butter and olive oil 🌿	2.00 pp
Creamy <b>tomato soup</b> 🌿	5.50
<b>Zucchini soup</b> with smoked salmon flakes	6.50
<b>Beef carpaccio</b> with truffle oil, arugula, pine nuts and Parmesan cheese <i>Wine: El Aritza Merlot - Spain</i> <i>Beer: IJ Natte 6.5%</i>	11.00
<b>Beef tataki</b> with a crust of black and white sesame with soy sauce, brown sugar and wasabi <i>Wine: Pasqua Desire Lusch &amp; Zin - Italy</i> <i>Beer: Affligem Dubbel 6.8%</i>	9.00
<b>Asian tapas served on a wooden plate;</b> sushi with salmon marinated in red beet, Thon ka kai croquette, chicken croquette, lemon grass, coconut and coriander with lime mayonnaise beef tataki with soy sauce, tempura shrimps, Vietnamese lumpia and tomato-fennel stock with bean sprouts and spring onions (>2 persons) <i>Wine: Pasqua Desire Lusch &amp; Zin - Italy</i> <i>Beer: Texel Blond 5.0%</i>	14.75 pp
<b>Eel;</b> fillet and tartare with eel mayonnaise <i>Wine: Chiloé Reserva Chardonnay - Chili</i> <i>Bier: Wieckse Witte 5.0%</i>	12.75
<b>Roll of smoked salmon</b> and cream cheese with lime mayonnaise <i>Wine: La Femme Elegante Chardonnay - France</i> <i>Beer: Ciney Blond 7.0%</i>	10.50
<b>Red beet carpaccio</b> with lukewarm smoked goat cheese, pumpkin cubes, Edamame beans and honey dressing served with banana bread 🌿 <i>Wine: Luna Verde Rueda Verdejo - Spain</i> <i>Beer: Old Mout Kiwi-Lime Cider 4.5%</i>	9.00
<b>Coushi;</b> sushi from couscous with Ras el hanout spices, filled with dried tomatoes and black olives rolled in yaki sushi nori with soy sauce 🌿 <i>vegan</i> <i>Wine: Luigi Bosca la Linda Viognier - Argentina</i> <i>Beer: Straffe Hendrik Tripel 9.0%</i>	7.50

## MAIN COURSES FROM THE JOSPER GRILL

*Served with fries and Zaanse mayonnaise*

<b>Chicken satay</b> with peanutsauce, Vietnamese lumpia, sour vegetables and cassave crackers <i>Wine: El Aritza Merlot - Spain</i> <i>Beer: Duvel 8.5%</i>	15.75
<b>Grilled truffle burger</b> on a sourdough roll with salami, mozzarella, candied onions and truffle mayonnaise <i>Wine: Coto Vintage Rioja Crianza - Spanje</i> <i>Beer: Noordt Dubbel 7.0%</i>	15.75
<b>Tomahawk steak</b> with vegetables and Josper garlic potatoes, served with salt & pepper butter <i>Wine: Luigi Bosca la Linda Malbec - Argentinië</i> <i>Beer: Pauwel Kwak 8.4%</i>	25.00 / 47.50 (2 pers.)

## SUPPLEMENTS

<b>Josper garlic potatoes</b> with candied onion	3.75
<b>Additional fries with Zaanse mayonnaise</b> small / large	1.75 / 2.75
<b>Raw food salad</b> (2 persons)	1.25

## MAIN COURSES

*Served with fries and Zaanse mayonnaise*

<b>Fried salmon fillet</b> with garden herbs and garlic chimichurri <i>Wine: La Femme Elegante Chardonnay - Frankrijk</i> <i>Beer: Corned Oaked Blond 8.5%</i>	17.50
<b>Garlic prawns from the Josper grill</b> served with risotto of smoked salmon and butter gravy with parsley <i>Wine: Chiloé Reserva Chardonnay - Chili</i> <i>Beer: Affligem Tripel 9.0%</i>	18.00
<b>Smoked goat cheese</b> on a black bun, avocado filled with smoked sweet pepper and candied onion 🌿 <i>Wine: Silver Myn Argentum - South Africa</i> <i>Beer: Noordt Tripel 7.5%</i>	16.00
<b>Vegetable 'bombe'</b> of grilled vegetables, filled with puffed celeriac and risotto rice, sprinkled with truffle oil 🌿 <i>Wine: Luna Verde Rueda Verdejo - Spain</i> <i>Beer: Viper 7.5%</i>	15.50

## MEAL SALADS

*Served with fries and Zaanse mayonnaise*

<b>Dubble beef carpaccio</b> with truffle oil, arugula, pine nuts and Parmesan cheese <i>Wine: El Aritza Merlot - Spain</i> <i>Beer: IJ Natte 6.5%</i>	16.50
<b>Salad with lukewarm goat cheese,</b> pumpkin cubes, Edamame beans and honey dressing <i>Wine: Luna Verde Rueda Verdejo - Spain</i> <i>Beer: Old Mout Kiwi-Lime Cider 4.5%</i>	12.75 / XXL 15.50
<b>Poké bowl</b> with sushi rice, in red beet marinated raw salmon, soybeans, broad beans and avocado with soy sauce ( <i>also 🌿 available</i> ) <i>Wine: La Femme Elegante Chardonnay - France</i> <i>Beer: IJ Wit 6.5%</i>	13.50 / XXL 15.50

## DESSERTS

*With ice cream from ice cream parlour Janssen's Boskoop*

<b>Chocolate dream;</b> chocolate and vanilla ice cream with chocolate sauce and whipped cream <i>Wine: Dow's Nirvana port</i>	6.00
<b>Grand Dessert;</b> selection of our best desserts!	11.50
<b>Forest fruit tiramisu</b> with yoghurt-amarena cherries ice cream <i>Wine: Dow's Rosé port</i>	7.50
<b>New York baked vanilla cheesecake</b> with passion fruit topping, a scoop of passion fruit ice cream and whipped cream <i>Wine: Chateau Grand Jauga, Sauternes</i>	6.75
<b>Cheese platter</b> with brie, truffle cheese, old Reypenear with banana bread and apple syrup <i>Wine: Dow's Tawny port</i>	10.50
<b>GT dessert;</b> mint ice cream with gin, tonic, cucumber and sweetened whipped egg white (37,5% alcohol)	8.75

## KIDS DINER

<b>Tomata soup</b> without bread	4.00
<b>Pizza Margharita</b>	6.50
<b>Pancakes</b> with syrup and sugar	6.75
<b>Fries</b>	2.50
<b>Kids menu;</b> Fries with frikandel / chicken nuggets / croquette and sauces	7.00
<b>Fried fish</b> with fries	7.50
<b>Kids ice cream;</b> vanilla- and strawberry ice cream with whipped cream and candy	5.00

🌿 = vegetarian