

## Breakfast

07:00 – 17:00 uur

### SM^LL BRE^KF^ST / P^STRIES

<b>homemade cookies</b> .....	<b>1,5</b>
<b>croissant</b> .....	<b>2,5</b>
butter - jam	
<b>muffin</b> .....	<b>3,5</b>
Ask for the available flavours!	
<b>pancakes</b> .....	<b>4,5</b>
maple syrup - caramelized bacon - strawberries	
<b>apple pie</b> .....	<b>4,5</b>
<b>cheesecake</b> .....	<b>4,5</b>
<b>daily cake</b> .....	<b>4,5</b>
<b>grilled cheese sandwich</b> triple layered.....	<b>4,5</b>
<b>yogurt</b> .....	<b>4,5</b>
granola - fruit salad	
<b>panini</b> .....	<b>5</b>
mozzarella - sundried tomato - pesto 	
short rib - cheddar - barbeque sauce	

### EGGB^R\*

<b>omelette</b> .....	<b>6,25</b>
<b>fried eggs</b> .....	<b>6,25</b>
<b>poached eggs</b> .....	<b>6,25</b>
<b>scrambled 'eggs'</b>   .....	<b>6,75</b>

Add your favorite toppings

<b>bacon</b> .....	<b>1</b>
<b>tomato</b> .....	<b>1</b>
<b>cheese</b> .....	<b>1</b>
<b>ham</b> .....	<b>1</b>
<b>mushrooms</b> .....	<b>2</b>
<b>avocado</b> .....	<b>2</b>
<b>smoked salmon</b> .....	<b>3</b>

\* served with toast and butter

## Coffee / Tea


### COFFEE

black coffee

<b>espresso</b> .....	<b>2,3</b>
<b>long black</b> .....	<b>2,7</b>
<b>espresso macchiato</b> .....	<b>2,8</b>
<b>ristretto</b> .....	<b>2,8</b>

white coffee

<b>cortado</b> .....	<b>2,7</b>
<b>cappuccino</b> .....	<b>2,8</b>
<b>cafe latte</b> .....	<b>2,9</b>
<b>cafe mocha</b> .....	<b>3,1</b>
<b>flat white</b> .....	<b>3,3</b>
<b>latte macchiato</b> .....	<b>3,8</b>

 extra shot €0,80

### TEA

<b>tea</b> .....	<b>2,5</b>
<b>fresh mint</b> .....	<b>2,8</b>
<b>fresh ginger</b> .....	<b>2,8</b>
<b>specialty tea</b> .....	<b>3,1</b>

different kinds, ask the barista for advice!

<b>matcha</b> .....	<b>3,5</b>
<b>chai latte</b> .....	<b>3,7</b>
<b>matcha latte</b> .....	<b>4</b>

### HOT CHOCOLATE


<b>Callebaut chocolate</b> .....	<b>3,7</b>
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white / milk / dark

## Lunch

10:00 – 17:00 uur

### S^NDWICHES

<b>flatbread</b> 	7
goat cheese - hummus - cauliflower	
<b>bagel</b>	8
shrimps - avocado - beetroot mayonnaise - iceberg lettuce	
<b>sourdough</b>	8
pastrami - paprika - honey mustard dressing	
<b>steak sandwich</b>	12,5
steak - gravy - onion compote - lettuce - herbs - creme fraiche	


### CLUB S^NDWICHES\*

<b>vegan</b> 	12
aubergine - courgette - marinated tofu - vegan mayonnaise	
<b>meat</b>	12
bacon - smoked chicken - avocado	
<b>fish</b>	13
smoked salmon - avocado - lemon mayonnaise	

\*accompanied with

cucumber - omelette - tomato - lettuce - fries - mayonnaise

### S^L^DS

<b>'Thai beef' salad</b>	8 / 13
rump steak - lime - ginger - cucumber - spring onions - noodles	
<b>romaine salad</b>	8 / 13
croutons - tomato - pesto - Parmesan	
with choice of: king prawn OR: avocado - mozzarella 	
<b>salad of the week</b>	12,5

We are happy to tell you the goodies of this week!


## Lunch

### SOUP

<b>soup of the day</b> .....	6,5
Ask our staff about today's specialty!	
<b>tomato soup</b>  .....	7
toast - caprese garnish	

<b>lunch platter</b> .....	12,5
soup - toppings - croquette - salad - bread	

### M^IN COURSES

<b>pasta of the day</b>  .....	15
With seasonal ingredients.	
<b>hamburger of Lakenvelder beef</b> .....	17
herb mayonnaise - pickles - onion - bacon - cheddar - ketchup - fries	
<b>bouillabaisse</b> .....	18
crustaceans - shellfish - fish - rouille - bread	

### DESSERTS

<b>crème brûlée</b> .....	7
pistachio ice cream	
<b>cherry clafoutis</b>   .....	7
lime sorbet - limoncello - red fruit	
<b>lava cake</b> .....	8
orange ice cream	

# Wines

## WHITE

<b>chenin blanc</b> .....	<b>4,5 / 22</b>
Bellow's Rock - Coastal Region - South Africa / light, pear, slightly minerally, fresh acidity, mildly dry	
<b>sauvignon blanc</b> .....	<b>5 / 25</b>
Felines Jourdan - Languedoc - France / fresh, light, elegant, balanced, aromatic	
<b>verdejo</b> .....	<b>5,5 / 27</b>
Esperanza Rueda - Spain / fresh, light, elegant, very aromatic	
<b>grand chardonnay</b> .....	<b>6,5 / 30</b>
Valensac - Languedoc - France / ripe pears and peaches, elegant, aromatic, partly wood aged	

## RED

<b>syrah grenache</b> .....	<b>4,5 / 22</b>
Chispas - Campo de Borja - Spain / aromas of ripe fruits, blackberries, cherries, floral notes	
<b>pinot noir</b> .....	<b>5 / 25</b>
Corette - Languedoc - France / medium body, fresh, light, elegant, aromatic	
<b>barbera d'asti</b> .....	<b>5,5 / 27</b>
Cossetti - Piemonte - Italy / soft, medium body, juicy fruit, balsamic	
<b>cabernet sauvignon</b> .....	<b>6,5 / 30</b>
Post Card Series - Stark Condé - Stellenbosch - South Africa / medium body, blueberries, vanilla, wood aged	

## ROSÉ / CAVA

<b>cinsault grenache</b> .....	<b>4,5 / 22</b>
Domaine Saint Félix - Pays de L'Hérault - France / light, raspberry, fresh, juicy, soft	
<b>cava</b> .....	<b>6,5 / 32</b>
'Primer' Brut Reserva	
Pere Ventura - Penedès - Spain / light, elegant, hints of almonds and toast	

## Beers

### DR^FT

Heineken .....	3,25 / 5,75
seasonal beer .....	variable
Gabbe Our very own Casa beer! .....	4,95
Lagunitas IPA .....	4,95
guest brewery .....	variable

### BOTTLE

Brouwerij 't IJ - IJwit .....	4,95
Brouwerij 't IJ - Natte .....	4,95
Brouwerij 't IJ - Zatte .....	4,95
Tripel Karmeliet .....	4,95
De Eeuwige Jeugd - Gladjanus .....	4,95
De Eeuwige Jeugd - Lellebel .....	4,95
Apple Bandit cider .....	3,5
Erdinger 0.0% .....	3,5
Heineken 0.0% .....	3,5