# Menu

## SOUPS

Chef Bart's bisque 8.50 North Sea bisque of Dutch shrimps

6.50 Soup of the day

#### salads

Eastern green papaya salad 12.50 with chicken, shrimps and a spicy sauce

Caprese salad 13.50 with Twentse buffalo mozzarella and extra virgin olive oil

Greek salad 11.50 with watermelon and feta cheese

#### Snacks

7.50 Mexican nachos with guacamole

14.50 Snack platter small Different hard cheeses, Serrano ham, typical

Haagsche pate, olives, bread with dips, bitterballen and cheesesticks

24.50 Snack platter large Different hard cheeses, Serrano ham, typical Haagsche pate, bread with dips, bitterballen, Dutch shrimp croquettes, cheesesticks, olives and Twentse buffalo mozzarella with tomato

# not dishes

23,00 Mussels from Zeeland from Neeltje Jans with different sauces

14.50 Beef burger with lettuce, tomato, bacon, pickles and matured cheddar

Spicy Tex-Mex burger 14.50 with guacamole and sour cream

14.50 Beetroot burger with lettuce, tomato, pickles and apple salsa

## Sourdough bread

white or brown, thickly sliced with salad Cheese 4,50 Matured cheese 4.50 Ham 4.50 Extra creamy brie 5,00 Smoked salmon 7,50 Dutch shrimp croquettes 8.50 3 pieces with green mustard

### Grilled toast

2 pieces of White or brown, thickly sliced sourdough bread with Italian Provolone cheese

Tomato and basii	6,50
Tuna and red onion	6,50
Ham and pineapple	6.50

# Sunny side up

White or brown, thickly sliced sourdough bread with salad

3 eggs with ham, bacon or cheese	
1 choice	6,50
2 choices	7,00
3 chaicas	7.50

#### SWeet tooth

Apple pie with whipped cream	4,75	
Crumble of the season with ice cream and whipped cream	7,50	SE
Lemon pie with an almond crust	7,50	

