

# BAR MENU

## lunch

(from 12PM till 4PM)

Bagel	14
crispy buttermilk chicken, bacon, spicy mayo, cream cheese	
Grilled Cheese	9.5
Rustic bread with ham, cheese, green salad	
Kroketten	12.5
Rustic bread with 2 local 'kroketten' (vegetarian or beef) and mustard	
Home Made Beef Carpaccio	14
Roasted pea nuts, Parmesan, truffle mayonnaise, arugula	

## snacks

(all day)

Yakatori Chicken (6)	7.5
Pappadum, sesame seeds, spring onion	
Vegetarian Bitterballen (6)	7.5
with aioli	
Beef Bitterballen (6)	7.5
with mustard	
Cheese Sticks (6)	7
with chili sauce	

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WISH TO FIND OUT MORE ABOUT THE INGREDIENTS USED IN OUR DISHES, PLEASE ASK A MEMBER OF OUR STAFF.

## dinner

(from 5PM till 10PM)

### STARTERS

Home Made Beef Carpaccio	14
Roasted seed mix, Parmesan, truffle mayonnaise, arugula	
Cesar Salad S/L	14/19
grilled chicken, egg, croutons, Caesar dressing with anchovies, parmesan. (smoked salmon instead of chicken 3,- supplement)	
Summer Salad S/L	12.5/17.5
Peach, blue cheese, pickled beet and red onion, citrus dressing	
Soup Of The Day (v)	8
Homemade soup, home made seasonal ingredients, served with bread	

### MAIN COURSES

Hamburger 'De Stijl'	20
(also possible vegetarian) beef burger, brioche bun/lettuch, cucumber, pickles, tomato, cheddar, fries	
Pan Fried Seabass	25
(also possible vegetarian 17,50) linguini, pesto sauce, tomato, spinach	
Red Curry	20
Chicken thighs, coconut, rice, bimi, fried onion, scallion	
Beef Tenderloin Steak	27.5
truffle sauce, Roseval potato, puffed tomato, seasonal vegetables	

### DESSERTS

Fresh Fruit Salad	7.5
Strawberry sorbet ice	
Tarte Tatin	8.5
vanilla ice, vanilla sauce	
Selection Of Icecream	7.5
(from our local supplier of the Java neighborhood) Baklava, Moroccan mint tea, stroopwafel	