

# LUNCH MENU

Over 118 years of hospitality

## FROM THE SEA

**LOBSTER** 13,50 starter | 25,50 main  
**CAPPUCCINO**  
Foamy bound lobster soup with a croquet of lobster and prawns  
Granbazan-Albariño-Galicia, Spain 5.50

**BUTTERFISH** 10,50 starter | 24,50 main  
**CARPACCIO**  
Thinly sliced Atlantic butterfish with radish, fermented garlic mayonnaise, cress, prawn crackers, salty fingers and crispy broad beans  
Schloss Gobelsburg, Riesling, Austria 6.00

**JAMAICAN** 14,50 starter | 26,50 main  
**MACKEREL**  
Jamaican marinated mackerel fillet with juicy corn ribs, roasted potatoes and cranberry sambal badjak with fresh watercress  
Fabre Montmayou, Chardonnay, Argentina 6.50

## MEAT NOR FISH

**CRISPY** 10,50 starter | 22,50 main  
**CAULIFLOWER**  
Crispy cauliflower florets with honey marinade and sesame seeds  
Soave Danieli, Garganega, Veneto, Italy 6.50

**DUMPLINGS** 15,50 starter | 26,50 main  
Asian dumplings with red quinoa, nuts, vegetable puree and vegetable gratin  
Pfeffersburger, Edelvernatsch, South Tyrol, Austria 6.50

**AJO BLANCO** 11,50 starter  
White creamy soup with a light garlic and almond flavour, melon and Hoji Blanca olive oil (served cold)  
Palomino, Jerez, Spain, dry sherry 4.00

## SIDE DISHES

Side dish to accompany your meal

Farmers Fries 4,50  
Green salad 4,50  
jacket potato 4,50  
Grilled vegetables 4,50

## WELCOME SINCE 1903

Good evening, welcome in our restaurant! Our restaurant and terrace dates back to the year 1903 and we would like to share our grand history within our restaurant. Therefore our dishes are inspired on the kitchen of that era. We welcome you with the hospitality from 1903 within a luxurious ambiance of to today's restaurant.



Nearly every dish can be orderd as a starter or as a main course wich makes this menu unique. The matching wines are carefully selected by our wine enthusiast Peter Puijck.

## MENU

**CHEF'S SELECTION** 39,50  
Difficulty deciding on a menu? Enjoy a 3-course menu with the favourites of our Chef, David van Zalinge, for a welcoming price.

**MATCHING** 19,50  
**WINE ARRANGEMENT**

## BREAD

**CRUNCHY CHICKEN** 13,50  
Crunchy chicken steak on a toasted bun with fermented mustard and tarragon mayonnaise

**FREE-RANGE EGG** 11,50  
Fried eggs or omelet with various toppings according to your choice

**12 O'CLOCK** 15,50  
Cup of soup, small fried egg and a croquette with bread

**CROQUETTES** 12,50  
served with bread with a choice between a oyster mushroom croquet or a veal croquet

**TOSTI** 11,00  
Toasted desum bread with prosciutto, Brie cheese, arugula and lemon pepper mayonnaise

## OFF THE LAND

**BURRATA** 12,50 starter | 24,50 main  
Soft, creamy mozzarella with marinated melon, prosciutto crudo and a rustic sandwich  
Bruno Sorg, Pinot Gris, Alsace, France 6.50

**BERGBURGER** 24,50 main  
Chef's style burger with Tallegio, Chef's burger sauce, pumpkin cream, caramelized onion and roasted cherry tomatoes  
Horgelus Phi-Ling, Tannat & Cabernet Sauvignon, Casgogne, France 5.50

**CHUCK TENDER** 17,50 starter | 29,50 main  
Tender grilled forefoot beef with vegetable cream, green asparagus and Hollandaise sauce  
Fabre Montmayou, Malbec, Mendoza, Argentina 7.00

**BELLY RAMEN** 12,00 starter | 23,50 main  
**SOUP**  
Marinated pork belly, ramen soup, noodles, fermented little gem, soybeans and pea shoots  
Tokaj, Hetszolo, Furmint Tokaj, Hungary 7.00

## DESSERTS

**SORBET ICE CREAM** 9,00  
Three types of sorbet ice cream with forest fruits  
Rivesaltes, Grenache, Languedoc, Frankrijk 6,50

**CHOCOLATE MOUSSE** 9,00  
Chocolate mousse with cherries and mint  
Rivesaltes, Grenache, Languedoc, France 6.50

**CHEF'S DELICACY** 7,50  
Selection of delicacy's and chocolate to enjoy with your favorite coffee

**LOCAL CHEESES** 12,50  
Multiple types of local cheese with matching garnish  
Trio tasting wines from our wine expert 6.50

## DIET OR ALLERGY?

Do not hesitate and ask our friendly staff for more information about allergens.