

























FINGERFOOD

TO ORDER ALL DAY

SMOKED ALMONDS   	3.00
BIG GREEN OLIVES   	4.50
BREAD WITH MASSALA AIOLI AND GOCHUJANG AIOLI   /  possible	5.00
DUTCH CHEESE WITH MUSTARD  	6.00
NACHOS with melted cheese, crème fraîche, minced beef, corn, avocado cream and jalapeños 	9.00
FRIED TOAST with sesame and prawns (4 pieces) 	7.00
PITA BREAD with beetroot humus   /  possible	5.00
CHIPIRONES FRITOS with aioli and lemon 	7.00
MUSHROOMS al ajillo with bread and cream cheese  /  possible /  possible	7.50
KIMCHI QUESADILLAS with cheese and crème fraîche 	6.50
'BITTERBALLEN' (Crunchy Dutch meatballs) (6 pieces)	6.00
DUCK SPRING ROLLS with sesame sauce (6 pieces) 	7.00
CHEESE TWISTS (6 pieces) 	6.00
CRUNCHY CHICKEN (6 pieces) 	7.00
MIXED FINGERFOOD PLATTER (20 pieces from the last 4 above)	20.00

CHEESES PER 50 GRAMS

SELECT YOUR OWN CHEESE PLATTER

"DELFTS GOUD" (GOLD FROM DELFT) A 12-month aged cheese, selected by taste by our cheese supplier Verkade & Jacques	4.00
BRIE DE CHEVRE French pasteurized goat's cheese with a fresh and creamy taste	5.50
CAMEMBERT CAMEAU A raw milk cheese from cow's milk from Normandy with nuts and almond on the crust and matured in Pommeau	6.00
ROSSO DI LANGA Pasteurized cheese of cow's and sheep's milk with orange rind from Piedmont	5.50
CABRALES Blue mold pasteurized cheese of cow's and sheep's milk. A minimum of 4 to 6 months matured in leaves of the maple in the caves of the Picos de Europa Mountains	4.50

Served with fig bread, without it is 



Vegetarian



Gluten-free



Lactose-free








Gluten-free bread +1,-

FINGERFOOD


















LUNCH

FROM 11.00 TILL 16.00

SANDWICHES & WRAPS




BREAD ROLL with thinly cut tataki of beef, "béarnaise" and bacon  possible	9.50
TWO DUTCH VEAL CROQUETTES with bread and mustard	7.50
WRAP with crunchy chicken and fresh coriander-mint dressing	8.50
FOCACCIA PANINI with ham and cheese  possible	5.50
TUNA MELT toast with tuna salad and melted cheddar cheese  possible	9.00
BAGEL with salad of salmon and avocado and a boiled egg  /  possible	8.50
CIABATTA BREAD with serrano, Parmesan cheese, pesto and semi dried tomatoes  possible	8.50
BREAD WITH PUMPKIN SEEDS goat cheese, figs, mango chutney and rocket salad 	8.50

SPECIALS

MINI PIZZA with tomato sauce, mushrooms and Taleggio 	9.00
TWO MINI CHEESEBURGERS of beef on brioche with fries	14.00
BEEF TERIYAKI with Chinese pancakes 	9.80
TWO THAI STYLE MINI BURGERS OF CHICKPEAS  /  possible with red curry ketchup and fries	12.00
TRUFFLE RISOTTO with mushrooms, rocket salad and Parmesan cheese  	14.40
GRATINATED GOAT CHEESE  /  possible with roasted cauliflower and dates, vinaigrette of za'atar, hazelnuts and bread	11.00
DRAGON ROLL (sushi) with crispy prawns and avocado, Tom Kha soup and a salad 	17.00
DRAGON ROLL (sushi) with crunchy green asparagus, avocado, Tom Kha soup and a salad  	17.00
MUSSELS with dried tomatoes, shallot, lemon and toasted brioche  possible /  possible	14.50
VEGETARIAN TOM KHA soup with noodles, sugar snaps, bean sprouts and bean curd (vegan)  	8.50
SALAD of roasted carrot, feta and walnuts, vinaigrette of ras el hanout and bread  /  possible	10.00

SWEETS

CARROT CAKE with dates, walnuts and orange cream cheese	6.50
WARM CHOCOLATE CAKE with amarena cherries and different structures of chocolate	9.00
PIÑA COLADA CHEESECAKE with marinated grilled pineapple	8.00

 Vegetarian  Gluten-free  Lactose-free
Gluten-free bread +1,-

LUNCH/PIE

DINNER

FROM 17.00

TO START WITH...

BREAD with massala aioli and gochujang aioli ✓ 🍷 / 🌾 possible	5.00
OYSTERS with virgin mary and lime 🌾 🍷	each 3.00
FRIED TOAST WITH SESAME AND PRAWNS (4 pieces) 🍷	7.00
PITA BREAD with beetroot humus ✓ 🍷 / 🌾 possible	5.00
MUSHROOMS AL AJILLO with bread and cream cheese ✓ / 🌾 possible / 🍷 possible	7.50
CHIPIRONES FRITOS with aioli and lemon 🍷	7.00
KIMCHI QUESADILLAS with cheese and crème fraîche ✓	6.50

DISHES TO SHARE...

DRAGON ROLL (sushi) with crunchy green asparagus and avocado ✓ 🍷	12.50
DRAGON ROLL (sushi) with crispy prawns and avocado 🍷	12.50
SALAD of roasted carrot, feta and walnuts with vinaigrette of ras el hanout ✓ 🌾	9.00
PICKLED TANDOORI SALMON with mango chutney and curd with herbs 🌾	12.00
GRATINATED GOAT CHEESE ✓ / 🌾 possible with roasted cauliflower, dates, vinaigrette of za'atar and hazelnuts	9.50
THINLY CUT TATAKI of beef with "béarnaise", bacon and potato crisp 🍷	10.00
MUSSELS with dried tomatoes, shallot, lemon and toasted brioche 🌾 possible / 🍷 possible	10.20
BEEF TERIYAKI with Chinese pancakes 🍷	9.80
MINI PIZZA with tomato sauce, mushrooms and Taleggio ✓	9.00
TRUFFLE RISOTTO with mushrooms, rocket salad and Parmesan cheese ✓ 🌾	9.80
IBERICO RIBS (without bones) with chimichurri, crispy polenta, sugar snaps and dried tomatoes 🌾	10.00
FRIES with mustard mayonnaise ✓ 🍷	4.50

OR TO KEEP FOR YOURSELF!

MINI CHEESEBURGER of beef on brioche 🍷 possible	each 5.50
THAI STYLE MINI BURGER OF CHICKPEAS with red curry ketchup 🍷 / 🌾 possible	each 4.50

✓ Vegetarian 🌾 Gluten-free 🍷 Lactose-free

Gluten-free bread +1,-

DINNER

DESSERT

MILÚ STYLE APPLE CRUMBLE 'PIE' 🌱	8.00
CARROT CAKE with dates, walnuts and orange cream cheese	6.50
WARM CHOCOLATE CAKE with amarena cherries and different structures of chocolate	9.00
PIÑA COLADA CHEESECAKE with marinated grilled pineapple	8.00
SCROPPINO: cocktail of lemon ice cream with vodka and prosecco	8.00

CHEESES PER 50 GRAMS

SELECT YOUR OWN CHEESE PLATTER

"DELFTS GOUD" (GOLD FROM DELFT) A 12-month aged cheese, selected by taste by our cheese supplier Verkade & Jacques	4.00
BRIE DE CHEVRE French pasteurized goat's cheese with a fresh and creamy taste	5.50
CAMEMBERT CAMEAU A raw milk cheese from cow's milk from Normandy with nuts and almond on the crust and matured in Pommeau	6.00
ROSSO DI LANGA Pasteurized cheese of cow's and sheep's milk with orange rind from Piedmont	5.50
CABRALES Blue mold pasteurized cheese of cow's and sheep's milk. A minimum of 4 to 6 months matured in leaves of the maple in the caves of the Picos de Europa Mountains	4.50

Served with fig bread, without it is 🌱

DESSERT WINE AND PORT

CASA ERMELINDA FREITAS	Moscatel de Setúbal, Portugal, Península de Setúbal	4.70
PEMARTIN	Pedro Ximénez, Spain, Jerez	4.80
CUVÉE LA GALLINE BANYULS	Grenache/Carignan, France, Roussillon	4.90
QUINTA SEARA D'ORDENS	Fine ruby port, Portugal, Douro	4.20
QUINTA SEARA D'ORDENS	Fine tawny port, Portugal, Douro	4.30
QUINTA SEARA D'ORDENS	Late Bottled Vintage port, Portugal, Douro	5.20

COFFEES AND LIQUEURS

COFFEE	2.70	HOT CHOCOLATE	3.50	VARIOUS LIQUEURS	4.90
CAPPUCCINO	2.90	WITH CREAM	4.00	CARAMEL LATTE MACCHIATO	4.80
ESPRESSO	2.70	TEA	2.80	HAZELNUT LATTE MACCHIATO	4.80
DOUBLE ESPRESSO	4.00	FRESH MINT OR GINGER TEA	3.40	ICE COFFEE	4.40
LATTE MACCHIATO	3.30	SPECIAL COFFEES	7.20	ICE COFFEE WITH CREAM	4.90
ESPRESSO MACCHIATO	2.80				

(Decafé + 0,10)