Bar snacks & small plates

12:00 to 21:00

'Holtkamp' bitterballen vegetarian

G·M·E·L·S·SO·SS

Traditional Dutch croquette balls with matching dip

6 pcs. mushroom–truffle or old Dutch cheese 9	**12 pcs. mushroom–truffle or old Dutch cheese** 17

'Holtkamp' bitterballen with shrimps

G·M·E·L·S·SO·SS

Traditional Dutch shrimps croquette balls with matching flavour

6 pcs. 10.5	**12 pcs.** 18.5

'Holtkamp' meat bitterballen

E·G·L·M·SS·S

Bitterballen from 'Holtkamp' with matching dip

6 pcs. 9	**12 pcs.** 17

Loaded truffle fries

E·M·L·G

Loaded fries with truffle mayonnaise, Parmesan cheese and fried onions

9

Crispy cauliflower

G·E·M

With Remoulade sauce

6 pcs. 8.5

Olives & feta cheese

L

7

Derlon sharing platter

G·E·M·L·SO·N·SS

Cheese, olives, crostini & vegetarian snack

Hummus & grilled vegetables 24	**Selection of cold cuts** 24

Cheese assortment

L·N·G·M

Fruit bread, chutney, syrup & walnuts

14.5

Al onze gerechten zijn in de basis vegetarisch, enkele zijn zelfs veganistisch .
Vis (V), Gluten (G), Ei (E), Mosterd (M), Lactose (L), Selderij (S), Soja (SO), Schaal- & schelpdieren (SS), Noten (N), Sesam (SE).
Heb je een allergie of dieetwens? Laat het ons alstublieft weten, onze chef houdt hier graag rekening mee.

Lunch dishes

12:00 to 15.30

2 'Holtkamp' croquettes with bread
G·E·M·L·S·SO

Choice of cheese, shredded meat or Dutch shrimp

Cheese 15.5	**Meat 15.5**	**Shrimp 19.5**

Tartare
G·M·E

Rustic bread with egg yolk cream, chives, crispy onions, capers and gherkins

Beet 14.5	**Steak 17.5**

Bread vitello
G·SE

Bread with capers and crispy olives

Hummus, radish and beetroot prepared in different ways, 14	**Veal and tuna cream 17.5**

Caesar salad
E·L·SE·SO·V

Salad with egg, cucumber, onion, Parmesan cheese and anchovies

Chicken 16.5	**No chicken and anchovies 9.5**

Salad figs
L

Fresh salad with figs, honey, balsamic vinegar, sweet and sour pumpkin and toasted pine nuts

Duckbreast & figs 17.5

Salad with figs
L

Fresh salad with figs, honey, balsamico vinigar, sweet and sour pumpkin and toasted pine nuts

Goat cheese & figs 15.5

Homemade tomato soup
L·S

Tomato soup with bread and butter

9.5

Homemade seasonal soup
L·S

Seasonal soup with bread and butter

9.5

Louis(e) Burger
G·E·M·SO

Brioche bun with tomato, burger sauce, lettuce, pickles, fried onions and fries

Vegetarian burger 23.5	**Meat burger & pastrami 23.5**

Loaded fries
G·E·M

Fries with truffle mayonnaise, Parmesan cheese and fried onions

9

Portion of fries

5.5

Portion of salad

5.5

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Starters

17:00 to 21:00

Ceviche
G·V

Marinated in a ceviche marinade, served with crispy chickpeas, sweet and sour cucumber and cucumber gel

Yellowtail kingfish	**17.5**	**Kohlrabi**	**14**

Tartare
E·G·M·SO

Served with egg yolk cream, crispy onions, chives, capers and gherkins.

Beetroot	**15.5**	**Steak**	**18**

Carpaccio

Served with a honey and balsamic glaze, rocket, sweet and sour pumpkin and toasted pine nuts.

Duck breast	**18.5**	**Fig**	**16.5**

Vitello
SE

Served with crispy capers and dried black olives.

Hummus, beetroot, radish	**14**	**Thinly sliced veal with tuna cream**	**16**

Tataki
G·SE·SO·V

Served with soy marinade, chive oil, wakame, crispy onions and an apple and celery salsa.

Seared tuna	**19.5**	**Seared watermelon**	**17.5**

Homemade tomato soup
L·S

Served with bread

9

Homemade seasonal soup
L·S

Served with bread

9.5

Homemade mushroom soup
S

Served with bread

9

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Main courses

17:00 to 21:00

Burger Louis(e) — G
Brioche bread served with coleslaw, crispy onions, fresh herb cream and fries.

Pulled chicken	**24.5**	**Pulled soy**	**19**

Steak — L
Served with cauliflower cream, chives, jus and a hazelnut and Parmesan crumble.

Lamb	**29.5**	**Cauliflower**	**22.5**

Slow cooked — E·M
Served with sauerkraut, sweet potato cream, crispy potato, chives, sriracha cream and a sauerkraut beurre blanc.

Pointed cabbage	**19.5**	**Guinea fowl fillet**	**24.5**

Pan-fried — L
Served with pea and mint cream, sautéed seasonal mushrooms, parsley root sauce and crispy capers.

Daikon	**27.5**	**Scallops**	**32.5**

Stew — V·SS
Cooked in dark beer with seasonal vegetables and served with fries.

Mussels	**23.5**	**Mushrooms**	**21**

Side dish

Portion of fries	**5.5**	**Salad**	**5.5**

Sweet temptation

12:00 to 21:00

Pumpkin spice crème brûlée — L·E
15

Chocolate mousse — L·E
12.5

Cheesecake — E·L
13.5

Cheese assortment — L·G·N·E
Fruit bread, chutney, syrup & walnuts

14.5

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