

Daytime (untill 16h00)



DRINKS

- Green monster:** smoothie of avocado, apple, spinach, kiwi and basil..... 5,00
- Yellow monster:** smoothie of coconut milk, passion fruit, orange and mango..... 5,00
- Orange monster:** juice of orange, ginger and lime.....5,00
- Grapefruit- / orange juice**..... 4,50
- Agroposta:** bio-lemonade in the flavours sage, elderflower, lemon, lavender, mint and raspberry..... 2,75
- Fentiman's rose lemonade:** botanical pink lemonade with ginger- and rose extract..... 3,75
- Caleb's Kola:** craft cola with Kola nut extract, fair trade cane sugar, brown spices and citrus notes..... 3,95

BREAKFAST

- Croissant:** with homemade jam and butter..... 2,75
- Breakfast bowl Acai or Curd:** with granola, banana and grapes..... 5,50
- Pancakes:** with chia seeds, blueberry compote, honey and creme fraiche..... 8,50
- Corn pancakes:** with herb salad, cheese, creme fraiche and tomato salsa..... 7,50
- Toasted sugar bread:** with baked banana, crispy bacon, chocolate and honey..... 6,50
- Spek's breakfast:** baked beans, homemade bread, tomato, fried egg, crispy bacon, avocado, creme fraiche, raspberry jam and orange juice..... 11,50

SWEETS

Ask for our cake and sweets from our local bakery:
BAKSELS (prices from 3,50)

EGGS

- Scrambled- or fried eggs:** 6,50
- with avocado..... + 2,50
- with roasted tomato..... + 1,50
- with crispy bacon..... + 2,00
- with salmon..... + 3,00
- with cheese..... + 0,50

Poached eggs: with spinach, smoked salmon and hollandaise..... 11,50

Huevos rancheros: tomato sauce with egg, chili pepper, cheese, creme fraiche and spring onion..... 8,75

HOMEMADE BREAD

- Mackerel salad:** with fennel, red onion and dill..... 7,75
- Truffle- egg salad:** with bundle mushrooms and rocket.....7,50
- Avocado toast:** avocado mash with goat cheese, sundried tomatoes and rocket..... 8,50
- Pumpkin:** with Gorgonzola, rocket, balsamic vinegar and pumpkin seeds..... 6,75
- Pulled brisket:** with a salad of sauerkraut, horseradish creme and parsley.....9,50
- Croque madame:** with Gruyere, ham and fried egg..... 8,50

SOUP AND SALADS

- Celeriac soup:** with truffle and parsley..... 6,50
- Mixed salad:** with sweet potato, lentils, pomegranate goat cheese and balsamic dressing.....9,50
- Caesar salad:** with baby gem lettuce, croutons, anchovy, chicken thighs and Parmesan.....10,50

PIZZETTA

- Tartufo:** Parmesan creme, mushrooms, truffle creme, rocket and Parmesan.....7,50
- Margherita:** tomato sauce, mozzarella, cherry tomato, oregano and buffalo mozzarella.....7,00
- Piccante:** tomato sauce, mozzarella, salami, red onion, chili pepper, cherry tomato and basil.....7,75

FINGER FOOD

- Cheese sticks:** with sweet chilli (7pc)..... 5,50
- 'Bitterballen':** with mustard (6pc).....5,50
- Shrimp croquettes:** with aioli (5pc).....7,50
- 'Bittergarnituur':** all of the above (15pc)..... 13,50

Evening

[from 17h30]



STARTERS

Bruschetta:

Aioli..... 4,50
Tomato salsa..... 5,50

Oysters: with Mignonette and lemon (1pc / 6pc)....2,75 / 13,50

Homemade Piadine: with pesto..... 5,00

Carpaccio: with truffle mayonnaise, rocket,
Parmesan and pine nuts..... 10,50

Mackerel salad: with marinated fennel, red onion
and Sardinian flatbread..... 7,50

Lentil pate: with mushrooms, pickles
and bruschetta..... 7,00

Corn pancakes: with herb salad, cheese, creme fraiche
and tomato salsa..... 7,50

Marinated goat cheese: with fig mustard,
lavender and walnut.....8,50

Spek misto: Prosciutto, mackerel salad, Sardinian
flatbread, olives, bruschetta tomato salsa, buffalo
mozzarella and aioli..... 14,50

Spek plank: assortment of meats with pickles, aioli
and homemade bread.....11,50

SOUP AND SALADS

Celeriac soup: with truffle and parsley..... 6,50

Mixed salad: with sweet potato, lentils,
pomegranate goat cheese and balsamic dressing..... 9,50

Caesar salad: with baby gem lettuce, croutons, anchovy,
chicken thighs and Parmesan.....10,50

PIZZA

Tartufo: Parmesan creme, mushrooms, truffle creme,
rocket and Parmesan.....13,25

Divina: Parmesan creme, mozzarella, green asparagus
prosciutto, buffalo mozzarella, Parmesan
and black pepper..... 14,50

Zucchini: goat cheese, red onion, zucchini, capers
rocket, radicchio and dried tomato..... 13,25

Piccante: tomato sauce, mozzarella, salami, red onion,
chili pepper, cherry tomato and basil..... 14,00

Calzone: Taleggio, fennel sausage, jacket potato
and sage..... 14,50

Margherita: tomato sauce, mozzarella, cherry tomato,
oregano and buffalo mozzarella..... 9,50

MAINS

VEGETARIAN

Melanzane Parmigiana: roasted eggplant with tomato,
Parmesan, mozzarella, buffalo mozzarella
and basil..... 15,50

Ravioli: with porcini, bundle mushrooms, morilles,
Parmesan and parsley.....16,50

FISH

Catch of the day:.....(marketprice)

Gamba's a la plancha: with seasonal vegetables,
garlic, chili pepper and lemon.....17,50

MEAT

Smokey ribs: with chili pepper, spring onion,
rocket salad and fries..... 18,50

Rumpsteak: with puffed garlic and bonne femme
vegetables..... 19,50

Rib eye steak: with puffed garlic and
bonne femme vegetables..... 24,50

Pulled brisket: with jacket potato, salad of sauerkraut,
horseradish creme and parsley..... 16,50

Duck breast: with riso venere, a Port reduction,
chicory, mustard dressing and nuts crumble..... 18,50

SIDES

Bonne femme vegetables..... 3,00

Rocket with mustard dressing and dried tomato..... 3,00

Fries with mayonnaise.....3,50

Jacket potato with creme fraiche..... 3,00

DESSERTS

Panna cotta: from cinnamon with caramal ice cream.....3,50

Chocololic: chocolate ice cream with Oreo, brownie,
fudge and whipped cream..... 4,25

Apple crumble: with vanilla cream and
vanilla ice cream..... 4,50

Toasted sugar bread: with baked banana, chocolate
and honey.....4,50

Do you have an allergy? Please let us know!

Wines



WHITE

Sauvignon Blanc..... 3,75 / 20,50
Les Granges de Felines Blanc, Languedoc (FR)

The grapes are picked at night to give the wines the more freshness and to give purity. Beautiful aromas of white flowers, boxwood, citrus, grapefruit and green herbs. In the taste fresh, lively and crispy with a pleasant bitterness in the aftertaste.

Chardonnay..... 4,75 / 24,50
Domaine de Belle Mare, Languedoc (FR)

Planted on a poor surface, directly under the influence of the sea breeze and also sea fog, the grapes benefit from optimal conditions. The grapes can ripen more slowly, thus preserving the fruity character and the necessary acids.

Verdejo..... 5,50 / 26,50
Nidia, Rueda (ES)

"Taste the Spanish sun" Somewhere on a terrace in the sun. You take a delicious piece of Jamon Iberico and sip your wine. Delicious fresh and fruity. Would it be a Sauvignon Blanc? French, or from New Zealand? Wrong, it comes from Spain and is called Verdejo. This grape symbolizes the Rueda region, northwest of Madrid.

Riesling..... 6,50 / 30,50
Setzer, Weinviertel (AT)

This rare complex Riesling is rich in fresh floral Riesling juice with grip and has a crunchy minerality. Another top wine from the winemaker couple Setzer, whom have been voted 'best winemaker of the year' and have already won several awards.

Sauvignon Blanc..... 7,50 / 34,50
La Chapiniere, Touraine (FR)

The grapevines for this Sauvignon Blanc are fifteen to forty-five years old. They grow with their faces to the sun in sandy soil on a layer of clay. It makes this Touraine a well-balanced white seducer. An aromatic, elegant, fresh Loire, so with the characteristic apple-like sauvignon acids.

Verdicchio Classico Riserva..... 8,50 / 38,50
Stefano Antonucci DOCG, Marken (IT)

This Verdicchio Riserva DOCG is a beautiful wine and the best accompanist with the most beautiful dishes. It belongs to the absolute top when it comes to Verdicchio and is on the menu in the best restaurants in Italy. It is also the wine with which Stefano Antonucci has gained name and fame.

SPARKLING

Cuvee Spumante..... 4,75 / 24,50
Le Rive, Treviso (IT)

Consisting of 80% prosecco with a dash of Manzoni, this makes a fresh fruity spumante with a full body.

ROSE

Grenache / Cinsault..... 4,25 / 22,50
Fleur de l'Amarigue, Cote de Provence (FR)

With its beautiful pale pink color, rich aromas of grapefruit, banana and small herb, this fresh, dry rosé has already won the gold medal at the Concours Général Agricole in Paris.

RED

Nero d'Avola..... 4,00 / 21,50
Danese, Sicilie (IT)

The most important red grape of Sicily and one of the most important indigenous grapes of Italy. The Nero d'Avola grape likes a very warm climate and is therefore perfectly at ease on the southern tip of Sicily.

Primitivo..... 5,25 / 25,50
Antonini Ceresa, Puglia (IT)

By traditional on-the-skin vinification with extended maceration (20-25 days), more body and consistency is added to the wine. The juice will rest on its own yeast for a number of months and will be bottled after a large filtering to preserve the character and remain robust.

Beaujolais..... 6,50 / 30,50
Chauvet Frères, Bourgogne (FR)

The domain is located at the southernmost point of Burgundy. The Mediterranean influence is stronger than in the rest of Burgundy, which ensures versatile and powerful wines with a wonderful minerality thanks to the calcareous terroir.

Tempranillo..... 7,50 / 34,50
Seniorio de Otazu, Navarra (ES)

Bodega Otazu recently received the status of "DO Pago", a prestigious Spanish designation of origin for wine from a single, individual winery. Otazu is the seventh company in Spain that has this status and the third in Navarre.

Negresco..... 8,50 / 38,50
CaMaiol, Valtenesi (IT)

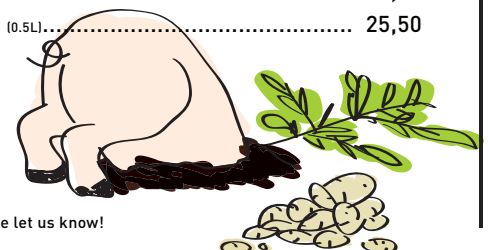
"Hotel Negresco", in Nice, gives its name to this beautiful red wine of which 100,000 bottles are produced per year. The Gropello, Sangiovese, Barbera and Marzemino are the grape varieties for this wine. A full red wine, with aromas of ripe red fruit, vanilla, tobacco and herbs. With ripe tannins and notes of spices.

Amarone..... 11,50 / 49,00
Balestri Valda, Valpolicella (IT)

The wine icon of the Veneto region. The wine is made on the basis of grapes that were first dried for 5 months in small racks, which makes them lose 40% of their weight. In this way the concentration of sugars, odor, color is improved in a natural way, which gives the wine more maturity. After the vinification the wine is stored for 12 months in French oak barrels.

AFTER DINNER DRINKS

Sgroppino..... 6,50
Sgroppino Pitcher..... 29,50
Virgin Sgroppino..... 4,25
Espresso Martini..... 8,75
Limoncello di Fiorito..... 4,50
Limoncello di Fiorito (0.5L)..... 25,50



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