

Breakfast

from 09:00 till 12:00

Brunch

from 09:00 till 14.00

Lunch

from 12:00 till 16.00

Bites

from 13:00

Early dinner

from 16:00

Sweets

Drinks



Breakfast

from 09:00 till 12:00

Greek yoghurt 9,-

Various types of fruits, nuts and honey

French toast 11,50

With red fruit, whipped cream and a sauce from stewed pears

Fried egg or omelette |two eggs| with lightly roasted bread 9,-

+ Cheese, Ham or Bacon 2,50

+ Avocado or Smoked Salmon 4,50

Croissant or lightly roasted bread |white or brown| 3,50

+ Nutella, Jam or Honey 2,-

+ Old cheese of the brand Reypenaer VSOP 3,-

+ Avocado or Smoked Salmon 4,50

Warm croissant ham & cheese 6,50

Odenwald
Glutenfree
bread +1,50

Brunch

from 09:00 tot 14:00

Rustic Tosti

Grilled bread with ham and cheese from the oven 7,50

Eggs Benedict & lightly roasted bread with Hollandaise sauce 11,-

+ Spinach 2,50

+ Crispy bacon 2,50

+ Smoked Salmon 4,50

The dishes are freshly made by our kitchen.

Do you have any food allergies? Let us know.

Lunch

from 12:00 till 16.00



SOUPS | served with bread |

- ⊕ **Roasted tomato soup** with peppers, basil oil and olive crumble 8,-
- Varying soup** of the season 8,50

SANDWICHES | lightly roasted brown or white bread |

- ⊕ **Old cheese of the brand Reypenaer VSOP | 2 years old |** with homemade mayonnaise and Amsterdam pickle 11,-
- BBQ-beef** with cheddar & mozzarella and jalapenos & pepper mayo 13,50
- Tuna melt** with wasabi nuts & wasabi mayo 13,-
- ⊕ **Grilled vegetables** with hummus, roasted tomatoes & olive tapenade 13,-
- Spicy Pulled chicken** with roasted peanuts, sweet & sour and whiskey mayo 13,50
- Serrano ham** with stewed pears, walnut, pumpkin curls and balsamic dressing 13,50
- ⊕ **Poached egg** with avocado & tomato salsa 13,50
+ Crispy bacon 3,50 | + Smoked salmon 4,50
- Holtkamp beef croquettes** 12,50
- ⊕ **Oyster mushroom croquettes** with vegan mustard mayo 14,50

SALADS | served with bread |

- ⊕ **Roasted pumpkin** with vegan feta, pecan nuts and stewed pear syrup 16,50
- Warm Oriental chicken mango** with chili flakes and sweetened nuts 16,50
- ⊕ **Blue cheese salad** with mushrooms, walnuts and cranberries 17,-
+ Crispy bacon 3,50

FRIES

Fresh fries with homemade mayo 6,-

Extra sauce 2,- Choice of: *Wasabi mayo* | *Jalapenos mayo* | *Paprika mayo*

Fresh fries with stew 9,-



Most of our vegetarian dishes are also available as a vegan version.

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Bites

from 13:00

- ⊕ **Breadboard** with hummus, tomato salsa and olive tapenade 8,-
- ⊕ **Nachos** with melted cheese, jalapeños, guacamole, sour cream and tomato salsa 14,50
+ Beef stew 3,50
- ⊕ **Cheese board** a selection of cheeses, nuts and balsamic syrup served with grilled bread 18,50

Cold snack board | 2 people |

Serranoham, chorizo, cheese, grilled vegetables, olives, hummus, olive tapenade and smoked salmon on toast 22,50

Snacks | 6 pieces |

- Holtkamp Dutch bitterballs 8,50
- ⊕ Oyster mushroom croquette 12,-
- ⊕ Cheese soufflé 8,-
- Yakitori skewers 11,50
- Chicken wings 12,50
- ⊕ Vegetarian spring rolls 7,-
- Vlammetjes 7,50
- ⊕ Olives 4,50

Odenwald
Glutenfree
bread +1,50

Bitter garnish | 10 or 20 pieces |

Dutch bitterballs, vlammetjes, oyster mushroom croquettes, cheese souffles and vegetarian spring rolls 15,- | 25,-

Fries

Fresh fries with homemade mayo 6,-

Extra sauce 2,- Choice of: *Wasabi mayo* | *Jalapenos mayo* | *Paprika mayo*

Fresh fries with stew 9,-

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Early dinner

from 16:00

SOUPS | served with bread |

- ☼ Roasted tomato soup with peppers, basil oil and olive crumble 8,-
- Varying soup of the season 8,50

WARM

- ☼ Homemade Veggieburger from black beans, beetroot, quinoa and coriander sauce with fresh fries and mayo 20,-
- Fried tenderloin tips with vegetables in Teriyaki sauce, fresh salad and fresh fries 24,50
- Prawns in Pill Pill (garlic & chili pepper) with sweet and sour salad and grilled bread 21,-
- Chicken thighs (slowly cooked) with soy sauce, spring onion, sweet and sour salad and fresh fries 22,50

☼ FRESH STEW WITH GRAVY

DUTCH COMFORT FOOD

- Traditional sauerkraut 15,-
- Sweet potato and leek with vegan feta 15,-

Option:

- + Beef sukade 8,50
- + Meatball 5,-
- + Vega sausage 5,-

+ bacon bits
2,50

SALADS | served with bread |

- ☼ Roasted pumpkin with vegan feta, pecan nuts and stewed pear syrup 16,50
- Warm Oriental chicken mango with chili flakes and sweetened nuts 16,50
- ☼ Blue cheese salad with mushrooms, walnuts and cranberries 17,-
+ Crispy bacon 3,50

FRIES

- Fresh Fries with homemade mayo 6,-
Extra sauce 2,- Choice of: Wasabi mayo | Jalapenos mayo | Paprika mayo



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Sweets

CAKES AND COOKIES

- Homemade Apple pie 6,-
- Pecan Pie 6,50
- Banana bread with walnuts 4,50
- Cheesecake 5,50
- Salted caramel nut tartlet 5,50

+ whipped
cream 1,-

HOMEMADE SWEETS

Can't make a selection? You can have all treats together for 10,-

- Chocolate chip cookies 4,50
- Brownies 3,-
- Butter cakes 3,-
- "Kokosmakroontje" | dutch cookie made of coconut shavings | 2,50



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Hot Drinks

Espresso | Coffee 3,30
Espresso Macchiato | Cortado 3,40
Double Espresso 4,70
Flat white 4,70
Cappuccino | Latte 3,60
Latte Macchiato 4,20
Hot chocolate milk 4,-

Additions

+ Oatly oat milk 0,50
+ Slagroom 1,-
+ Syrup 1,-
 Caramel | Hazelnut | Vanilla
+ Extra shot Espresso/Coffee 2,-

Specials

Irish Coffee | Baileys or Whiskey | 9,-
Italian Coffee | Amaretto | 9,-

Tea 3,70

Jasmin | Green | Earl grey | Camomille | Lemon verbena | Black | Rooibos

Fresh homemade tea

Mint | Ginger 4,-
Ginger & Mint 4,20
Ginger & Tumeric 4,20
Chai latte 4,50
Dirty Chai 6,50

HOMEMADE GLUHWEIN 6,-
including star anise, cinnamon sticks,
cloves, honey, vieux, oranges

WINTER APEROL 9,-
including orange juice, star
anise and cinnamon sticks



Cold Drinks

Mineral water 0,25 ltr / 0,50 ltr 3,40 / 6,50

Coca Cola | Sprite | Fanta | Cassis 3,80

Ice Tea Sparkling | Green 3,80

Tonic | Bitter Lemon 3,90

Coconut Water 3,50

Apple juice | Pear juice | Tomato juice 4,-

Ginger beer 5,-

Soof lemonade 4,80

Choose from

- Lemon, mint & apple

- Rose, cardemom, pear & apple

Fresh homemade Ice Tea 4,80

Fresh smoothies

Forest fruits Smoothie 6,50

Forest fruits, orange juice, banana and yogurt

Spinach Smoothie 6,50

Spinach, mango, banana and coconut water

Fresh juices

Orange juice 6,-

Carrot, Apple and Ginger 6,50

Beer

Draft beer

Choice of small or large

Brand Pilsener 5.0% 4,20 / 8,40

Heineken Pilsener 5.0% 3,90 / 7,80

Oedipus Mannenliefde 6.0% 6,- / 12,-

Oedipus Madeleine 6.0% 6,- / 12,-

Bottle

Affligem Blond 6.7% 5,90

Oedipus Thai Thai 8.0% 8,-

Texels Skuumkoppe 6.0% 6,-

Mort Subite Kriek 4.0% 5,50

Affligem Dubbel 6.8% 5,90

Oedipus Gaia 7.0% 8,-

Texels Tuunwal 8.5% 7,-

0.0%

Heineken 0.0% 3,90

Affligem Blond 0.0% 4,50

Texels Skuumkoppe 0.0% 5,60

Brand IPA 0.0% 4,50



Wine & Sparkle

White wines

Rueda, Spain • Palacio De Vivero Verdejo

An exuberantly smelling wine. Juicy with rich undertones of stone fruit and citrus, with the aftertaste of a soft, crispy touch. glass 6,- / bottle 26,-

Marlborough, New Zealand • Sauvignon blanc, Awatere

A fragrant wine made of grapes hailing from the Awatere Valley. A clear and expressive wine, with an explosion of fresh fruit aromas. glass 7,- / bottle 27,-

South Australia • Chardonnay, Grant Burge Reserve

Sun and heat combine to create a rich wine full of tropical fruit. A short wood aging gives this wine a subtle, round taste of vanilla and caramel. glass 6,50 / bottle 26,-

Rose

Languedoc, France • Ayet Gris Rose

The color is bright light pink. A pleasant light-footed wine with subtle red fruit, a mineral touch and a hint of herbs. glass 6,- / bottle 26,-

Red wines

Puglia, Italy • Castellani Duca Sarganteno Primitivo

A warm and powerful fragrance, with aromas of sun-aged fruit, leather and herbs. Intensive flavour with a lot of dark fruit and an earthy note. glass 6,- / bottle 26,-

California, United States • Cabernet Sauvignon, Twin Oaks

Powerful red wine with intense aromas of blackcurrants and plums. Elegantly balanced tannins and a long finish. glas 7,50 / fles 27,-

Sparkle

Venetto, Italy • Lisetto Prosecco Spumante

This Spumante, made from the Giera grape, tastes beautifully fresh and pure and has a pleasant mousse. glass 7,50 / bottle 27,-

Maipo Valley, Chile • Augustinos Gran Cuvée Brut

Has a long bottle maturation, which gives it a nice toasted impression, with nuts and honey. The wine is tight, refined and deliciously mouth-filling glass 5,50 / bottle 25,-

Mix & More

Pink Gin Cocktail 10,50

Gordon's Pink Gin & Rose Lemonade with prosecco

G&T 10,-

Elderflower tonic, Bombay Gin with cucumber and a pinch of fresh black pepper

Limoncello Spritz 10,-

Limoncello, prosecco, sodawater and lemon slices

Aperol Spritz 10,-

Aperol, prosecco, sodawater and orange slices

Jonge jenever | *Zuidam* 4,-

Vodka | *Eristoff* 5,50

Rum | *Diplomático* 5,50

Gin | *Bombay Sapphire* 5,50

Whiskey | *Jameson* 5,50 | *Jack Daniels* 6,-

Amaretto | *Disaronno* 6,-

Cognac | *Martell* 6,50

Baileys 6,-

Tequilla 5,50

Limoncello 4,50

Port 5,-