

THE LOBBY

FIZEAUSTRAAT



LUNCHMENU

ALLE GERECHTEN ZIJN OOK LOS TE BESTELLEN.
ALL DISHES CAN BE ORDERED SEPARATELY.

2 GANGEN MENU VOOR- EN HOOFDGERECHT €32.50
2 COURSE MENU: STARTER, MAIN COURSE

2 GANGEN MENU HOOFD- EN NAGERECHT €30.50
2 COURSE MENU: MAIN COURSE AND DESSERT

3 GANGEN MENU VOOR- HOOFD- EN NAGERECHT €38.75
3 COURSE MENU: STARTER, MAIN COURSE & DESSERT

VOORGERECHTEN

CEVICHE – CORVINA – MAIS – QUINOA – MAIS – RADIJS – TIJGERMELK €13.50
CEVICHE – CORVINA – CORN – QUINOA – CORN – RADISH – TIGER MILK

LAMSTARTAAR – MANCHEGO – OLIJVEN GRANOLA – PIMENT D'ESPELETTE-YOGHURTCRÈME €13.50
LAMB TARTARE – MANCHEGO – OLIVE GRANOLA – PIMENT D'ESPELETTE-YOGURT CREAM

BURRATA – ARTISJOK – COURGETTE – PERZIK (V) €11.50
BURRATA – ARTICHOKE – ZUCCHINI – PEACH (V)

HOOFDGERECHTEN

HARDER – AARDAPPEL-KARNEMELKCRÈME – BIMBI TEMPURA – DASHI- MISO BEURRE BLANC €22.50
GREY MULLET – POTATO-BUTTERMILK CREAM – TEMPURA BROCCOLINI – DASHI- MISO BEURRE BLANC

LAM – RUMP EN STOOFF – DOPERWTENTAPENADE – FREEKEH – LAMSJUS €24.50
LAMB – RUMP AND STEW – GREEN PEA TAPENADE – FREEKEH – LAMB GRAVY

GNOCCHI – SPINAZIE – OESTERZWAM – CIPOLLINI – PECORINO (V) €20.00
GNOCCHI – SPINACH – OYSTER MUSHROOM – CIPOLLINI – PECORINO (V)

DESSERTS

GEMARINEERDE AARDBEIEN – ROZE PEPERMERINGUE – RUBY CHOCOLADE – YOGHURTIJS €8.75
MARINATED STRAWBERRIES – PINK PEPPER MERINGUE – RUBY CHOCOLATE – YOGURT ICE CREAM

FRAMBOZEN – ROOMKAAS ANGLAISE – OUBLIE WAFEL – VERVEINE – FRAMBOZENSORBET €8.75
RASPBERRIES – CREAM CHEESE ANGLAISE – OUBLIE WAFFLE – VERVEINE – RASPBERRY SORBET

KAAS VAN KEF – NOTENBROOD – KAASCRACKERS €14.00
CHEESE FROM FROMAGERIE KEF – NUT BREAD – CHEESE CRACKERS
(SUPPL. + €4.75 IN LUNCHMENU)

FRIANDISES (5 ST) €8.75
FRIANDISES (5 PCS)

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A LA CARTE

EGGS BENEDICT – GEPOCHEERD EI – BRIOCHE – BOEREN HAM – HOLLANDAISESAUS EGGS BENEDICT – POACHED EGG – BRIOCHE – FARMER'S HAM – HOLLANDAISE SAUCE	€13.50
EGGS ROYALE – GEPOCHEERD EI – BRIOCHE – GEROOKTE ZALM – HOLLANDAISESAUS EGGS ROYALE – POACHED EGG – BRIOCHE – SMOKED SALMON – HOLLANDAISE SAUCE	€14.50
EGGS FLORENTINE – GEPOCHEERD EI – BRIOCHE – SPINAZIE – HOLLANDAISESAUS EGGS FLORENTINE – POACHED EGG – BRIOCHE – SPINACH – HOLLANDAISE SAUCE	€12.50
FRANSE VISSOEP – CROUTON – ROUILLE FRENCH FISH SOUP – CROUTON – ROUILLE	€10.50
TOAST AVOCADO – GEPOCHEERD EI – CHILI – TOMATEN RELISH (V) TOAST AVOCADO – POACHED EGG – CHILI – TOMATO RELISH (V)	€11.50
STEAK SANDWICH – OESTERZWAMMEN – BOSUI – BLAUWE KAAS STEAK SANDWICH – OYSTER MUSHROOMS – SPRING ONION – BLUE CHEESE	€15.00
CAESAR SALAD – PARMEZAANSE KAAS – ANSJOVIS – EI – CROUTONS – KIP – SPEK CAESAR SALAD – PARMESAN CHEESE – ANCHOVIES – EGG – CROUTONS – CHICKEN – BACON	€14.00
SALADE KROPSLA – HOLLANDSE GARNALEN – GEPOCHEERD EI – GROENE KRUIDENMAYONAISE BUTTERHEAD SALAD – DUTCH SHRIMP – POACHED EGG – GREEN HERB MAYONNAISE	€14.00
STEAK TARTAAR – 140 GRAM – EIDOOIER – ZILVERUI – FRITES & MAYONAISE STEAK TARTARE – 140 GRAMS – EGG YOLK – PEARL ONION – CHIPS & MAYONNAISE	€23.50
HAMBURGER - RODE UI – CHEDDAR – AUGURK – FRITES & MAYONAISE HAMBURGER – RED ONION – CHEDDAR – PICKLES – CHIPS & MAYONNAISE	€19.50
CÔTE DE BOEUF VOOR 2 PERSONEN – 800 GRAM – GROENE SALADE – FRITES & MAYONAISE CÔTE DE BOEUF FOR 2 PERSONS – 800 GRAMS – GREEN SALAD – CHIPS & MAYONNAISE BEREIDINGSTIJD 30 MINUTEN / PREPARATION TIME 30 MINUTES	€68.50
FLAMMKUCHE – SPEK – UI – GRUYÈRE – PETERSELIE FLAMMKUCHEN – BACON – ONION – GRUYÈRE CHEESE – PARSLEY	€12.50
FLAMMKUCHE – BLAUWE KAAS – PEER – WALNOTEN (V) FLAMMKUCHEN – BLUE CHEESE – PEAR – WALNUTS (V)	€12.50
FLAMMKUCHE – PULLED CHICKEN – HOISIN – SHIITAKE – BOSUI FLAMMKUCHEN – PULLED CHICKEN – HOISIN – SHIITAKE – SPRING ONION	€12.50

(V) = VEGETARISCH OF KAN VEGETARISCH GESERVEERD WORDEN
(V) = VEGETARIAN DISH OR CAN BE SERVED AS A VEGETARIAN DISH

HEEFT U EEN ALLERGIE, MELD HET ONS DAN
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES