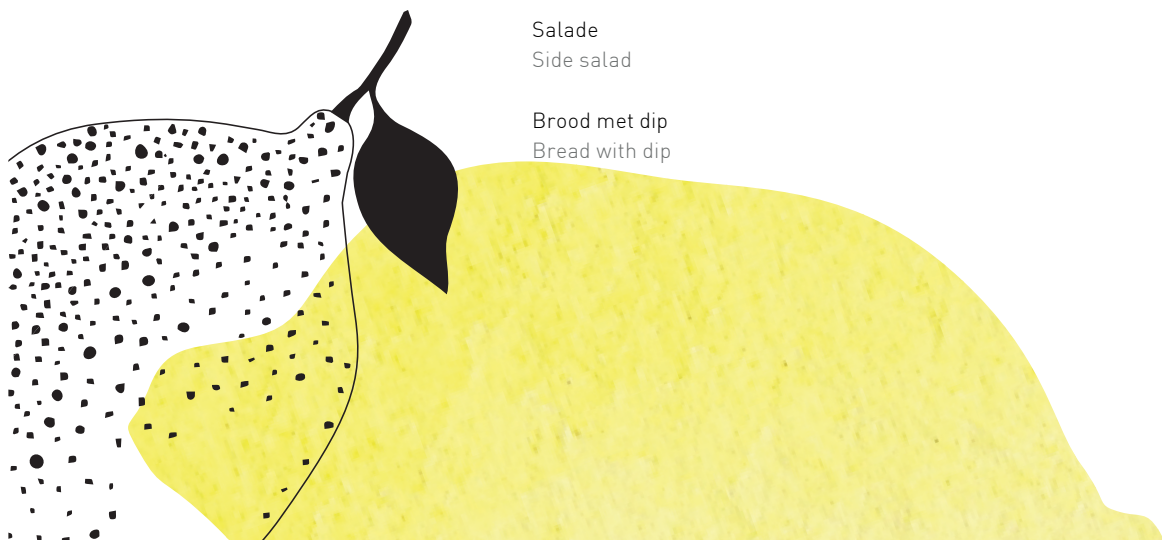


# LUNCH

BROODJES SANDWICHES	Broodje gerookte zalm met mierikswortelcreme Sandwich smoked salmon with horseradish-creme	11
	Broodje kip, avocado en Parmezaan Chicken sandwich with avocado and parmesan	10
	Broodje carpaccio met knoflookcreme Sandwich Carpaccio with garlic-creme	11
	Broodje Caprese met Buffel mozzarella Sandwich Caprese with buffelo mozzarella	10
	Broodje geitenkaas met artisjoken-creme, zongedroogde tomaat, truffelhoning Sandwich Goat-cheese with artichoke-creme, sun-dried tomatoes, truffle honey	11
	Broodje gepocheerd ei met hummus Sandwich with poached egg and hummus	10
SOEP SOUP	Gazpacho met crostini Gazpacho with Crostini	12,50
LUNCHGERECHTEN LUNCH DISHES	Carpaccio met knoflookcreme Carpaccio with garlic-creme	13
	Tonijn tataki met wakame en sesamdressing Tuna-tataki with wakame and sesame-dressing	15
	Ceasar salade met krokante kip en gepocheerd ei Ceasar salad with crispy chicken and poached egg	13
	Linzen salade met mozzarella Lentil salad with Mozzarella	13
	Bulgur salade met gegrilde groenten Bulgar salad with grilled vegetables	13
BIJGERECHTEN SIDEDISHES	Wedges Wedges	5
	Salade Side salad	5
	Brood met dip Bread with dip	5



# DINNER

## VOORGERECHTEN STARTERS



Oester 'Fine de claire' p/s 3,50  
Oyster 'Fine de claire'

Carpaccio met knoflookcreme 13  
Carpaccio with garlic-creme

Tonijn tataki met wakame en sesamdressing 15  
Tuna-tataki with wakame and sesame-dressing

Ceasar salade met krokante kip en gepocheerd ei 13  
Ceaser salad with crispy chicken and poached egg

Linzen salade met mozzarella 13  
Lentil salad with mozzarella

Zalm papadum met avocado en wasabi-mayo 13  
Salom papadum with avocado and wasabi-mayonaisse

## SOEP SOUP

Gazpacho met crostini 12,50  
Gazpacho with Crostini

## HOOFDGERECHTEN MAINCOURSES

Limon burger met uiencompote truffel-mayo en friet 18  
Limon burger with compote of unions, truffle mayonaisse and fries

Ribeye met gepofte knoflook jus 22  
Rib-eye steak with roasted-garlic gravy

Runder Bavette met chimichurie 20  
Bavette steak with chimichurie

Tonijnsteak met quinoa en antiboise 24  
Tunasteak with quinoa and antoboise

Zeebaars op de graat met saffraan-saus 21  
Sea bass on the bone with saffron-sauce

Vegatarische samosa met rode kool en krokant ei 18,50  
Vegetarian samosa with red cabbage and crispy egg

## BIJGERECHTEN SIDEDISHES

Brood met dip 5  
Bread with dip

Groenten 5  
Vegetables

Side Salad 5

Wedges 5

# COCKTAILS

## Cuba Libre

Plantation rum - Lime juice - Coca cola

9

## Limonata

Bello limoncello - Lemon juice - Tonic water - Lemon and  
Rosemary

11

## Plantation Daiquiri

Plantation 3 stars - Lime juice

9

## My Gardens Mule

Vodka - Cucumber water - Lime juice - Ginger beer

10

## V & T

Rose vermouth - Tonic water - Strawberry

9

## Margarita

Tequilla - Cointreau - Lime juice

10

## Gin & Tonic's

Bobby's Gin - Fever-Tree Indian Tonic - Orange - Cloves

12

Gin Mare - Fever-Tree Mediterranean - Basil - Black  
pepper

14

Kyro Napue - Fever-Tree Indian - Rosemary - Cranberry

16

Brockmans Premium Gin - Fever-Tree Aromatic - Grapefruit

14

Hendricks - Fever-Tree Indian Tonic - Cucumber

13



# JUICES

AND MORE

## LIMON JUICES

homemade juices

Limon lemonaid  
3,75

Limon smoothy  
4,75

Verse Jus  
3,50 / 5,00

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## BRANDSTOF

Raw & cold- pressed juices

Carrot / Ginger  
4,90

Beetroot / Fennel  
4,90

Celery / Cucumber  
4,90

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## CHariTEA

Freshly brewed tea-fairtrade and organic

Red Rooibos  
4,25

Mate Sparkling blacktea  
4,25

Black black tea  
4,25

Green Green tea & ginger  
4,25



# BORREL

Kaasplateau van 'de Kaaskamer'  
Cheese platter from 'de Kaaskamer'  
15

Charcuterie van drie soorten ham met crudité  
Meat platter of three types of ham with crudité  
18,50

Limon – plateau  
Een mix van kaas en vleeswaren met crudité  
Mix platter of cheese and ham with crudité  
18,50

Tonijn Tataki met wakame en sesamdressing  
Tuna tataki with wakame and sesame dressing  
15

Bavette met chimichurie  
bavette steak with chimichurie  
15

Bruschetta met tomaat en basilicum  
Bruschetta with tomato and basil  
8

Oester 'Fine de claire' p/s  
Oyster 'Fine de claire' pc.  
3,50

Brood met dip  
Bread with dip  
5

Bittergarnituur (16 stuks)  
(frikandel, kaassoufflé, bitterbal, vlammetjes)  
fried mix platter  
15,50

Bitterballen (8 stuks)  
9,50

Kip krokant (5 stuks)  
Crispy chicken  
8

Vega bieterballen met yoghurt mint saus (6 stuks)  
Beetroot ball with yogurt mint sauce  
8

Kaasstengels (7 stuks)  
Cheese springrolls  
8



# NAGERECHTEN

## KAAS / CHEESE

Kaasplateau van de kaaskamer voor 2  
Cheese platter from de kaaskamer to share  
18,50

## DESSERTS

Sticky milk pie met karamel zeezout ijs  
Sticky milk pie with Caramel-Seasalt ice-cream  
7

Chocoladecreme-cake met brownie ijs  
Chocolate-cake with brownie ice-cream  
8

Limon pannacotta met lemon curd ice-cream  
Limon Pannacotta with lemon curd ice-cream  
9

Proeverij van zoetigheden  
Mix of sweets  
15

Scroppino Classic  
8



# BEERS

## DRAFT

Jupiler 5,2%

Slightly bitter pilsner with fresh character

2,90

Lowlander White Ale 5%

Local beer, brewed with Curacao orange, alderflower & chamomile

5,00

Hertog Jan Weizener 5,7%

Fresh yeast, coriander and orange

5,00

Lefse blond 6,6%

Blond, sweet and fruity Abbey beer

5,00

La Chouffe 8%

Fruity and spicy beer with coriander and light hoppy

5,25

Lowlander IPA 6%

Local beer, brewed with coriander and white tea

5,50

Karmetliet triple 8%

Powerfull hoppy beer with bitters, vanilla and brown sugar

5,00

Hertog Jan Enkel 4,5%

Session ale, fresh bitters

5,00

Seasonal beer

Ask your waiter!!!!



# BEERS

## BOTTLE BEER

Jupiler 0,0%

Alcohol free beer from Jupiler

2,95

Lowlander White Ale 0,0%

Local alcohol free beer, brewed with Curacao orange,  
elderflower & chamomile

5,00

Lowlander Ginger & Kaffir lime 2,5%

Ginger, kaffir lime, cardamon, djarjeeling tea & wheat beer

4,75

Lowlander Yuzu & Grapefruit 2,5%

Yuzu, pink grapefruit, earl grey tea & gose beer

4,75

Vedett Extra ordinary IPA 5,5%

Hoppy aroma & fruity notes

5,00

Vedett Extra White 4,7%

Fresh, subtle citrus-like & spicy aromas

5,00

Corona 4,5%

Fresh, sweat Mexican beer

5,00

Leffe dubbel 6,5%

Vanilla, choves, toffee and caramel

5,00

Leffe triple 8,5%

Light sweet, bitter

5,00

Duvel 8,5%

Blond and hoppy

5,75

Lowlander Poorter 6%

Brewed with vanilla and licorice

5,50

