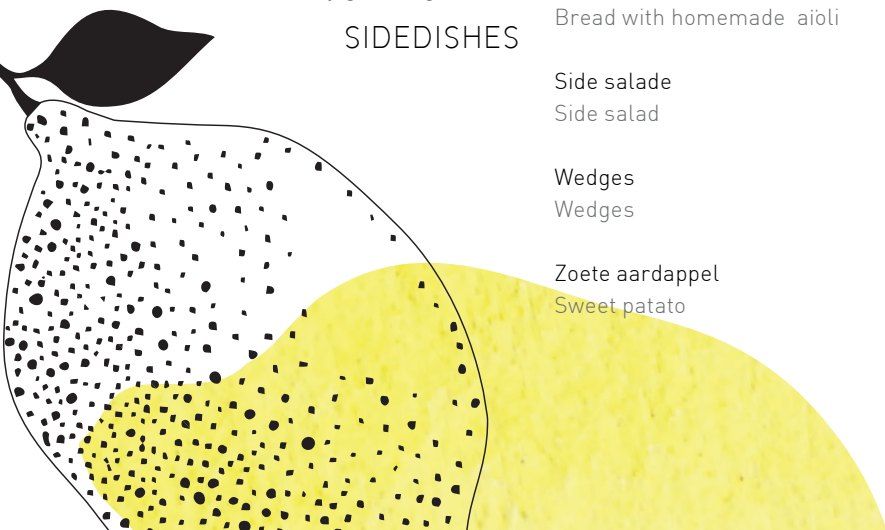


LUNCH

BROODJES SANDWICHES	Eggs Norwegian met gerookte zalm, gepocheerd ei, spinazie en Hollandaise saus	13,50
	Eggs Norwegian with smoked salmon, poached egg, spinach, sauce Hollandaise	
	Eggs Benedict met ham gepocheerd ei en Hollandaise saus	13
	Eggs Benedict with ham, poached egg with sauce Hollandaise	
	Broodje kip, avocado en parmezaan	11
	Chicken sandwich with avocado and parmesan	
	Broodje geitenkaas met een dressing van crème fraîche honing en tijm	11
Goat cheese sandwich with honey and thym, infused sour cream		
Broodje Caprese met pesto, tomaat en balsamico siroop	11	
Caprese sandwich with tomato, pesto and balsamic sirup		
Broodje carpaccio met pijnboompitten, parmezaan en truffelmayonaise	12	
Carpaccio beef sandwich with pine nuts, parmesan and truffle mayonnaise		
Limon sandwich met humus rode biet en Limon dressing	10	
Limon sandwich with hummus, red beet and Limon dressing		
SOEP SOUP		
Soep van de dag	9	
Soup of the day		
LUNCHGERECHTEN LUNCH DISHES		
Caesar salade met croutons, parmezaan, krokante kip en gepocheerd ei	13	
Caesar salad with croutons, parmesan, crispy chicken and poached egg		
Tuna tartaar met avocado, mango en Ponzu dressing	15	
Tuna tartare with avocado, mango and Ponzu dressing		
Salade Niçoise met verse tonijn	13	
Niçoise Salad with fresh tuna		
Bulgur salade met gegrilde groenten	13	
Bulgur salad with grilled vegetables		
Carpaccio met truffelmayonaise	13	
Carpaccio beef with truffle mayonnaise		
BIJGERECHTEN SIDEDISHES		
Brood met huisgemaakte aioli	5	
Bread with homemade aioli		
Side salade	5	
Side salad		
Wedges	5	
Wedges		
Zoete aardappel	7	
Sweet potato		





LIMON

DRINKS & FOOD

Gustav Mahlerplein 222 1082 MA AMSTERDAM

DINNER

VOORGERECHTEN STARTERS



Tonijn tartaar met avocado, mango en Ponzu dressing 15
Tuna tartare with avocado, mango and Ponzu dressing

Pizza met rode biet, geitenkaas, walnoten en balsamico dressing 14
Pizza topped with red beet, goat cheese, walnuts and balsamic dressing

Carpaccio met truffelmayonaise 13
Carpaccio beef with trufflemayonnaise

Caesar salade met croutons, krokante kip en gepocheerd ei 13
Caesar salad with croutons, crispy chicken and poached egg

Burrata Di Bufala met balsamico en olijfolie parels 15
Burrata Di Bufala with balsamic and olive oil pearls

Salade Niçoise met verse tonijn 19
Niçoise Salad with fresh tuna

SOEP SOUP

Soep van de dag 9
Soup of the day

HOOFDGERECHTEN MAINCOURSES

Entrecote met bearnaisesaus 24
Entrecote with Béarnaise sauce

Runder bavette met huisgemaakte truffelboter 20
Flank steak with homemade truffle infused butter

Risotto met groene asperges, courgette, Parmezaanse kaas en gepocheerd ei 19
Risotto with green asparagus, zucchini, Parmesan and poached egg

Vis van de dag dagprijs
Catch of The Day daily rate

Limon burger met truffelmayonaise en wedges 18
Limon burger with trufflemayonnaise and wedges

Sliptong met remoulade saus 19,50
Sole served with remoulade sauce

Gegrild mais kippetje 22
Grilled corn chicken

BIJGERECHTEN SIDEDISHES

Brood met huisgemaakte aioli 5
Bread with homemade aioli

Groente 5
Vegetables

Wedges 5
Wedges

Zoete aardappel 7
Sweet potato



LIMON

DRINKS & FOOD

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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

BRANDSTOF

Raw & cold- pressed juices

Carrot / Ginger
4,90

Beetroot / Fennel
4,90

Celery / Cucumber
4,90

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

Lefte dubbel 6,5%

Vanilla, choves, toffee and caramel

5,00

Lefte 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

