

NATLAB

But you know what they put on french fries in Holland instead of ketchup? - What? - Mayonnaise.

Lunch menu

(from 12:00 till 16:00)

- Sausage roll € 3,40
- Grilled sandwich ham/cheese € 3,80

Deluxe Grilled Sandwich

- Grilled sandwich with spicy esrom, tomatoes and basel € 7,40 (V)
- Grilled sandwich with goat cheese and dried tomatoes € 7,00 (V)

Fried eggs

- Fried eggs naturel € 6,00 (L)
- Fried eggs with cheese € 7,00
- Fried eggs with Serrano ham € 7,00 (L)
- Fried eggs with pepper chorizo € 7,00
- Fried eggs with cheese, and Serrano ham or pepper chorizo € 7,50

Barra

- Barra with hummus and crispy vegetables € 7,60 (V)(L)
- Barra with Genniper herb cheese and pear-beatroot chutney € 7,90 (V)
- Barra with smoked trout and dill mayonnaise € 7,90
- Barra with soft goat cheese, figs, nuts and honey € 8,20 (V)
- Barra with round steak carpaccio with parmesan and aceto syrup € 8,90

Clubsandwich

- Clubsandwich with smoked chicken, seranoham, bacon, parmesan and herb mayonnaise, on foccacia bread € 8,90
- Clubsandwich with smoked tuna, tunasalad and herb mayonnaise on foccacia bread € 8,90

Soups

- Creamy pumpkin soup with pumpkinseeds and a ginger-chili oil € 5,90 (G)(V)
- Creamy fennel soup with parmesan € 5,90 (G)(V)
- Celeriac soup with baconcrumb and apple € 5,90 (G)

Salads

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan € 10,90
- Beetroot salad with goatcheese, figs, pomegranate with a balsamic vinegar dressing € 11,30 (G)(L)(V)
- Salad with honey-baked pear, blue cheese, Serrano ham and walnuts € 10,90 (G)

English Menu

Bar menu

(From 12:00 till closing time)

- Bread, olive oil, coarse sea salt and a spread € 5,00
- Marinated olives € 3,50 (G)(L)
- Paper cone with Serrano ham € 4,50 (G)(L)
- Paper cone with nacho chips with homemade sauce € 3,40 (G)(L)
- Dutch young cheese € 4,40
- Farmers matured cheese € 6,60
- Plate of Fuet sausage € 4,60 (G)
- Plate of Serrano ham, pepper chorizo and provolone € 7,90 (G)
- Cheese platter with four regional cheeses € 8,40
- Grilled sandwich ham and cheese € 3,80
- Apple pie € 3,00
- Bitterballs, 10 pieces € 4,80
- Crunchy fried risotto balls, 6 pieces € 5,70 (V)
- Vegetarian bitterballs, 6 pieces € 6,90 (VG)
- Cold appetizers cheese, sausage, olives € 8,90
- Bonbon € 0,90
- Pastry from the Pastryclub € 5,20
 - Lemon tartlet with lemon cremeux and lime merengue
 - Cinnamon mousse with braises apple compote on a cookie base, with a cinnamon crème puff
 - Brownie with milk chocolate mousse and white chocolate mousse, with chocolates shards
- Tart from the Pastryclub € 5,20
 - Chocolate
 - Tangerine
- Tapas plate with 6 tapas and bread € 12,00

Children's menu

(from 17:00 till 21:00 – Friday & Saturday till 21:30)

- Bitterballs or fish, served with fries, salad and apple sauce and ice cream for dessert € 7,50
- Crunchy fried risotto balls served with fries, salad and apple sauce and ice cream for dessert € 7,50 (V)

Weekly special

(from 17:00 till 21:00 – Friday & Saturday till 21:30)

- Guineafowl filet coated in ginger and honey served with stewed red cabbage, apple compote and potato gratin € 15,50 (G) (M)

V = Vegetarian
G = Gluten-free (bread is not gluten-free)
L = Lactose-free
VG = Vegan
Please always inform staff of allergies

Dinner

Filmstill: Pulp Fiction

(from 17:00 till 21:00 – Friday & Saturday till 21:30)

3 Course menu

3 course menu € 28,50 per person

You can choose from the dishes with (M). Please notify our staff if you want to order this menu

Starters

- Marinated olives € 3,50 (G)(L)(V) (M)
- Bread with olive oil, coarse sea salt and a spread € 5,00 (V) (M)
- Creamy pumpkin soup with pumpkin seeds and a ginger-chilli oil € 5,90 (G)(V)
- Creamy fennel soup with parmesan € 5,90 (G)(V) (M)
- Celeriac soup with baconcrumb and apple € 5,90 (G) (M)
- Plate of Serrano ham, pepper chorizo and provolone € 7,90
- Pan Tostado, roasted focaccia with garlic oil, tomato and basil gratinated with parmesan € 7,80 (V)
- Wakame noodle salad with seared raw salmon and a soy-ginger oil € 8,40 (L)
- Round steak carpaccio with parmesan and aceto syrup € 8,90
- Tapas plate with 6 tapas and bread € 12,00

Salad

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan € 10,90
- Beetroot salad with goat cheese, figs, pomegranate with a balsamic vinegar dressing € 11,30 (G)(L)(V)
- Salad with honey-baked pear, blue cheese, Serrano ham and walnuts € 10,90 (G)

Main Course

Meat

- Tri-tip baked in herb butter with a gravy of shallots, served with haricot verts, bacon and purple potatoes € 17,50 (G) (M)

Fish

- Haddock filet with herb oil, served with roasted yellow and purple carrot, caramelised chicory and fries € 18,10 (G) (M)

Vegetarian (V)

- Portobello with a filling of camembert, gorgonzola and sundried tomatoes, served with spinach, caramelised hazelnuts, a grilled peppers sauce and fries € 16,80 (V)(G) (M)

Dessert

- Cheese platter with four regional cheeses € 8,40
- Tarte Tatin served with mocha-caramel sauce and hazelnut ice cream € 7,20 (M)
- Schwarzwaldertiramisu with chocolate shards and Amarena cherries € 7,20 (M)
- Apple pie € 3,00 (M)
- Pastry from the Pastryclub € 5,20 (M)
 - Lemon tartlet with lemon cremeux and lime merengue
 - Cinnamon mousse with braises apple compote on a cookie base, with a cinnamon crème puff
 - Brownie with milk chocolate mousse and white chocolate mousse, with chocolates shards
- Tart from the Pastryclub € 5,20 (M)
 - Chocolate
 - Tangerine