



Lunch menu

(from 12:00 till 16:00)

- Sausage roll **€ 2,70**
- Grilled sandwich ham/cheese **€ 3,20**

Deluxe Grilled Sandwich

- Grilled sandwich with spicy esrom, tomatoes and basel **€ 6,90** (V)
- Grilled sandwich with goat cheese and dried tomatoes **€ 6,90** (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 mayonaise 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)
- Spicy cocos soup with noodles, prawns and mussels **€ 8,30** (G)(L)

Salads

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan **€ 10,80**
- Beetroot salad with goatcheese, figs, pomegranate with a balsamic vinegar dressing **€ 10,90** (G)(L)(V)
- Salad with honey-baked pear, blue cheese, Serrano ham and walnuts **€ 10,80** (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 **€ 4,20**
- Farmers matured cheese **€ 5,70**
- Plate of Fuet sausage **€ 4,40** (G)
- Plate of Serrano ham, pepper chorizo and provolone **€ 6,90** (G)
- Cheese platter with four regional cheeses **€ 7,20**
- Grilled sandwich ham and cheese **€ 3,20**
- Apple pie **€ 3,00**
- Bitterballs **€ 4,60**
- Crunchy fried risotto balls **€ 5,50** (V)
- Cold appetizers cheese, sausage, olives **€ 8,50**
- Bonbon **€ 0,90**
- Pastry from the Pastryclub **€ 5,10**
 - 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 **€ 5,10**
 - Chocolate
 - Raspberry

- 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)

- Tri-tip baked in herb butter with a gravy of shallots, served with haricot verts, bacon and purple potatoes **€ 14,50** (G) **(M)**

V = Vegetarian

G = Gluten-free (**bread is not gluten-free**)

L = Lactose-free

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 € 27,50 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)
- 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)**
- Spicy cocos soup with noodles, prawns and mussels **€ 8,30** (G)(L)
- Plate of Serrano ham, pepper chorizo and provolone **€ 6,90** **(M)**
- 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 **€ 10,80**
- Beetroot salad with goat cheese, figs, pomegranate with a balsamic vinegar dressing **€ 10,90** (G)(L)(V)
- Salad with honey-baked pear, blue cheese, Serrano ham and walnuts **€ 10,80** (G)

Main Course

Meat

- Jugged hare stew with jacket potatoes and roasted vegetables **€ 17,90** **(M)**

Fish

- Lingfilet 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, caramilised hazelnuts, a grilled peppers sauce and fries **€ 16,80** (V)(G) **(M)**

Dessert

- Cheese platter with four regional cheeses **€ 7,20** **(M)**
- Stewed rhubarb with strawberries served with honey-yoghurt ice cream, almond crumble and fresh fruit **€ 7,20** **(M)**
- Schwarzwaldler tiramisu with chocolate shards and Amarena cherries **€ 7,20** **(M)**
- Apple pie **€ 3,00** **(M)**
- Pastry from the Pastryclub **€ 5,10** **(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 **€ 5,10** **(M)**
 - Chocolate
 - Raspberry