



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 grated matured truffle cheese and aceto syrup **€ 8,90**

Clubsandwich

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

Soups

- Creamy fennel soup with parmesan **€ 5,90 (G)(V)**
- Soup of fresh spinach with thyme and pesto **€ 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 tomato and burrata served with smoked halibut and rocket **€ 11,20 (G)**

English Men

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)

- Stew of jugged hare with jacket potatoes and roasted vegetables **€ 14,50 (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 fennel soup with parmesan **€ 5,90 (G)(V)**
- Soup of fresh spinach with thyme and pesto **€ 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 grated matured truffle cheese 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 tomato and burrata served with smoked halibut and rocket **€ 11,20 (G)**

Main Course

Meat

- Duo Iberico, Iberico lomo filet and Iberico cheek served with pumpkin crème, carrots, vine tomatoes and fries **€ 18,20 (G) (M)**

Fish

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

Vegetarian (V)

- Grilled eggplant served with a yoghurt feta mousse, dahl and spinach, almonds and a papadum **€ 16,80 (V) (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)**
- Schwarzwaldertiramisu 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