

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 € 2,70
- Toasti ham/cheese € 3,20

Deluxe Toasti

- Toasted bread with spicy esrom, tomatoes and basel € 6,90 (V)
- Toasted bread 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

Lotus Bun

- Steamed and grilled lotus bun with pastrami and baconjam € 7,20 (L)
- Steamed and grilled lotus bun with stir-fried vegetables and soyasauce € 7,20

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 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
- Toasti 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
 - Strawberrymousse with raspberry cremeux
 - Brownie with milk chocolate mousse and white chocolate mousse, with chocolates shards
- Tart from the Pastryclub € 5,10
 - Chocolate
 - Mango
- 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)

- Duo Iberico, Iberico lomo filet and Iberico cheek served with pumpkin crème, carrots, vine tomatoes and fries € 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 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)
- Salmon beignets with a salad of Chinese cabbage and bean sprouts and wasabi dip € 7,90 (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

- 24 hour cooked blade steak served with potatoes and saffron, grilled bell pepper, aioli sauce and gravy with roasted garlic € 18,60 (G)(L) (M)

Fish

- Sea bream filet with stewed tomatoes, tapenade of peas and a vinaigrette of olives and capers served with fries € 17,70 (L) (M)

Vegetarian (V)

- Lasagna with roasted lemon cauliflower, goat cheese bechamel, served with snow peas pesto, pickled radish and crispy parmesan € 16,30 (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)
- Caramel panna cotta with green apple sorbet, mango, speculaas crumble and a kletskep € 7,20 (M)
- Apple pie € 3,00 (M)
- Pastry from the Pastryclub € 5,10 (M)
 - Lemon tartlet with lemon cremeux and lime merengue
 - Strawberrymousse with raspberry cremeux
 - Brownie with milk chocolate mousse and white chocolate mousse, with chocolates shards
- Tart from the Pastryclub € 5,10 (M)
 - Chocolate
 - Mango