

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 Fourme d'Ambert and pear syrup € 7,30 (V)
- Grilled sandwich with bergkäse with red onion and spring onion € 7,30 (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 falafel € 8,30 (V)
- Barra with Genniper matured cheese, egg and mustard mayonnaise € 8,10 (V)
- Barra with smoked salmon and cream cheese € 8,30
- Barra with melted goat cheese, honey and hazelnuts € 8,30 (V)
- Barra with vitello, anchovies mayonnaise and capers € 8,10 (L)

Clubsandwich

- Clubsandwich with smoked chicken, seranoham, bacon, parmesan and herb mayonnaise, on foccacia bread € 8,90
- Clubsandwich with egg, matured cheese, rucola, nuts and herb mayonnaise, on foccacia bread € 8,90 (V)

Soups

- Asparagus soup with smoked salmon € 5,90
- Spicy oriental beef broth with julienne sliced vegetables and mushrooms € 5,90 (G)(L)
- Watercress soup with smoked mackerel and creme fraiche € 5,90 (G)

Salads

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan € 10,90
- Salad with grilled green asparagus, halloumi, avocado, dried cherry tomatoes and honey mustard dressing € 10,90 (G)(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
 - Nougatine merengue with caramelised hazelnut crisp
 - Blueberry mousse filled with a yogurt crème
- Tart from the Pastryclub € 5,20
 - Chocolate
 - Strawberry-rhubarb

- 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
- Stacked grilled aubergine with mozzarella, sundried tomatoes, parmesan and tomato sauce 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)

- Asparagus with thinly sliced leg of lamb, baby potatoes and Hollandaise sauce € 15,50 (M)
- Asparagus with salmon fillet, baby potatoes and Hollandaise sauce € 15,50 (M)
- Asparagus with boiled egg, dried cherry tomatoes, parmesan, baby potatoes and Hollandaise sauce € 15,50 (M) (V)

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)
- Asparagus soup with smoked salmon € 5,90 (M)
- Spicy oriental beef broth with julienne sliced vegetables and mushrooms € 5,90 (G)(L) (M)
- Watercress soup with smoked mackerel and creme fraiche € 5,90 (G) (M)
- Plate of Serrano ham, pepper chorizo and provolone € 7,90
- Pappardelle with truffe tapenade, tomatoes and parmesan € 7,90 (V)
- Tartare of smoked salmon with cucumber, herb mayonnaise and crostini € 8,40
- Vitello with anchovies mayonnaise, capers and rucola € 8,90 (L)
- 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
- Salad with grilled green asparagus, halloumi, avocado, dried cherry tomatoes and honey mustard dressing € 10,90 (G)(V)
- Salad with honey-baked pear, blue cheese, Serrano ham and walnuts € 10,90 (G)

Main Course

Meat

- Veal ribeye with herb butter, served with roseval baby potatoes and a salad of romanesco, purslane, red-chicory and turnip greens € 17,80 (G) (M)

Fish

- Mackerel fillet served with fennel, roasted tomatoes, peppers, capers and fries € 17,40 (G) (M)

Vegetarian (V)

- Mixed herbs pancake filled with soft goat cheese, hazelnuts and spinach, served with peppers sauce, red onion-fig chutney and fries € 16,00 (V) (M)

Dessert

- Cheese platter with four regional cheeses € 8,40
- Caramel shortcake with poached peach and fruit sorbet € 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
 - Nougatine merengue with caramelised hazelnut crisp
 - Blueberry mousse filled with a yogurt crème
- Tart from the Pastryclub € 5,20 (M)
 - Chocolate
 - Strawberry-rhubarb