



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 egg, matured cheese, rucola, nuts and herb mayonnaise, on foccacia bread **€ 8,90 (V)**

Soups

- Creamy pumpkin soup with pumpkinseeds and a ginger-chili oil **€ 5,90 (G)(V)**
- Spicy oriental beef broth with julienne sliced vegetables and mushrooms **€ 5,90 (G)(L)**
- Watercress soup with smoked mackrel 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
 - Longueur mango with passionfruit cremeux
- Tart from the Pastryclub **€ 5,20**
 - 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**
- 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)

- Veal ribeye with herb butter, served with roseval baby potatoes and a salad of romanesco, purslane, red-chicory and turnip greens **€ 15,50 (V) (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)**
- Spicy oriental beef broth with julienne sliced vegetables and mushrooms **€ 5,90 (G)(L) (M)**
- Watercress soup with smoked mackrel and creme fraiche **€ 5,90 (G) (M)**
- Plate of Serrano ham, pepper chorizo and provolone **€ 7,90**
- Pappardelle with truffle tapenade, tomatoes and parmesan **€ 7,90 (V)**
- Tartare of smoked salmon with cucumber, herb mayonnaise and crostini **€ 8,40**
- 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**
- 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

- Black Angus steak with chimichurri and grilled peppers served with roasted beetroot and pistachios **€ 17,60 (G)(L) (M)**

Fish

- Monkfish cheeks with grilled green asparagus, linguine from courgette and sundried tomatoes-almonds pesto served with fries **€ 17,50 (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
 - Longueur mango with passionfruit cremeux
- Tart from the Pastryclub **€ 5,20 (M)**
 - Chocolate
 - Raspberry