



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**
- Fried eggs with cheese, Serrana ham and pepper chorizo **€ 8,50**

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

Soups

- Spicy carrot-coconut soup with oyster mushrooms and coriander **€ 5,90 (G)(L)(V)**
- Bell peppers soup with rocket-chili oil, crème fraiche and sliced almonds **€ 5,90 (G)**
- Spring onion soup with bacon and chives cream cheese **€ 5,90**

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)**
- Tomato salad with burrata, basil oil and roasted bread **€ 10,90 (V)**

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
 - Blueberry mousse filled with a yogurt crème
- Tart from the Pastryclub **€ 5,20**
 - Chocolate
 - Strawberry-rhubarb

- Middle Eastern Mezze **€ 12,00**
- 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)

- Mildly spicy vegetable curry, with toasted peanuts and coriander served with naan bread and raita **€ 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)**
- Spicy carrot-coconut soup with oyster mushrooms and coriander **€ 5,90 (G)(L)(V) (M)**
- Bell peppers soup with rocket-chili oil, crème fraiche and sliced almonds **€ 5,90 (G) (M)**
- Spring onion soup with bacon and chives cream cheese **€ 5,90 (M)**
- Plate of Serrano ham, pepper chorizo and provolone **€ 7,90**
- Tempura of oyster mushrooms and broccolini with a ginger-chili dip and sesame seeds **€ 8,20 (V)(L)**
- Spaghetti vongole with garlic, pepper, tomatoes, parsley and white wine **€ 10,10 (L)**
- Vitello with anchovies mayonnaise, capers and rucola **€ 8,90 (L)**
- Middle Eastern Mezze **€ 12,00**
- 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)**
- Tomato salad with burrata, basil oil and roasted bread **€ 10,90 (V)**

Main Course

Meat

- Duck breast with parsnip crème, chips of purple carrot and balsamic-fig gravy, served with fries **€ 16,90 (G) (M)**

Fish

- Sea bream filet with a cauliflower-parsley crème, grilled green asparagus, cherry tomatoes and salsa verde served with fries **€ 17,90 (G) (M)**

Vegetarian (V)

- Spinach blini with lime butter served with a salad watercress, fresh herbs, quall eggs, ricotta, sliced almonds and artichoke served with 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)**
- Lemon sorbet with gin-tonic froth, ginger snap, candied lime and lime meringue **€ 7,20 (M)**
- Fruit sorbet with mandarin- and raspberry sorbet, fresh fruit, hazelnutcrunch and whipped cream **€ 5,90 (M)**
- Apple pie **€ 3,00 (M)**
- Pastry from the Pastryclub **€ 5,20 (M)**
 - Lemon tartlet with lemon cremeux and lime merengue
 - Blueberry mousse filled with a yogurt crème
- Tart from the Pastryclub **€ 5,20 (M)**
 - Chocolate
 - Strawberry-rhubarb