



Lunch menu

(from 12:00 till 16:00)

- Sausage roll **€ 2,70**
- Toasti ham/cheese **€ 3,20**

Deluxe Toasti

- Toasted bread with provolone cheese, diced tomatoes and basel **€ 6,40 (V)**
- Toasted bread with seranoham, parmesan cheese, and diced tomatoes **€ 6,70**

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**

Sandwiches

- Barra with mature cheese, mustard-mayonnaise and a boiled egg. **€ 7,40 (V)**
- Barra with stir-fried oriental vegetables, soy dressing and cashew nuts **€ 7,50 (L)(V)**
- Barra with smoked mackerel, herb mayonnaise and crispy veggies **€ 7,70**
- Barra with smoked salmon, cream cheese and crispy veggies **€ 7,90**
- Barra with melted goat cheese, honey and caramelised hazelnuts **€ 8,00 (V)**
- Barra with vitello, capers and a tuna mayonnaise **€ 8,10**
- Clubsandwich with smoked chicken, seranoham, bacon, parmesan and herb mayonnaise, on foccacia bread **€ 8,90**
- Clubsandwich with smoked salmon, crayfish salad and lime mayonnaise, on foccacia bread **€ 8,90**

Soups

- Potato parsnip soup with smoked mackerel **€ 5,90 (G)**
- Carrot coconut soup with oyster mushrooms and coriander **€ 5,90 (G)(L)(V)**
- Mustard soup with bacon **€ 5,90 (G)**

Salads

- Salad with shortly poached vegetables, lemon-oil and coarse sea salt **€ 10,50 (G)(L)(V)**
- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan **€ 10,80**
- Salad with smoked tuna, haricot verts, olives, anchovies, egg and lemon-oil **€ 10,90 (G)(L)**

English Menu

Bar menu

(From 12:00 till closing time)

- Bread, olive oil, coarse sea salt and an homemade tapenade **€ 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**
 - Cinnamon mousse with braises apple compote on a cookie base, with a cinnamon crème puff
 - Vanille mousse with mango compote
 - Chocolate mousse with passionfruit on a brownie
- Tart from the Pastryclub **€ 5,10**
 - Chocolate
 - Blackberries

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**
- Pasta agli olio with bread and parmezan, rocket. Ice cream for dessert **€ 7,50 (V)**

Weekly special

- Puff pastry bonbon filled with goat cheese, spinach and walnuts served with caramelised red onion, honey thyme sauce and jacket potato **€ 14,50 (M) (V)**

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 an tapenade **€ 5,00 (V) (M)**
- Potato parsnip soup with smoked mackerel **€ 5,90 (G) (M)**
- Carrot coconut soup with oyster mushrooms and coriander **€ 5,90 (G)(L)(V) (M)**
- Mustard soup with bacon **€ 5,90 (G) (M)**
- Plate of Serrano ham, pepper chorizo and provolone **€ 6,90 (M)**
- Crispy rice cakes with eastern tuna tartare and a soy dressing **€ 8,80 (L)**
- Vitello with a soy dressing, sesame crisp, and oriental veggies **€ 8,90 (L)**

Salad

- Salad with shortly poached vegetables, lemon-oil and coarse sea salt **€ 10,50 (G)(L)(V)**
- Caesar Natlab, crispy tempura chicken with romaine lettuce, anchovy mayonnaise, croutons and parmesan **€ 10,80**
- Salad with smoked tuna, haricot verts, olives, anchovies, egg and lemon-oil **€ 10,90 (G)(L)**

Main Course

Meat

- Duckbreast fillet with a cold puree of soybeans, served with baked little gem, orange-soy gravy and fries **€ 18,20 (L) (M)**

Fish

- Salmon fillet served with a creme of roasted caulliflower, antiboise of olives and glazed carrots served with fries **€ 17,20 (G) (M)**

Vegetarian (V)

- Stacked sweet potato with vegetable stew, served with eggplant coated in parmesan and fries **€ 15,70 (V)(G) (M)**

Dessert

- Cheese platter with four regional cheeses **€ 7,20 (M)**
- Madeleines served with chocolate mousse and a sorbet of mandarin and star anise **€ 7,20 (M)**
- “Arretjes” cake, traditional chocolate cake with wheat biscuits, served with stewed cooking pear and cinnamon ice cream **€ 6,90 (L) (M)**
- Apple pie **€ 3,00 (M)**
- Pastry from the Pastryclub **€ 5,10 (M)**
 - Cinnamon mousse with braises apple compote on a cookie base, with a cinnamon crème puff
 - Vanille mousse with mango compote
 - Chocolate mousse with passionfruit on a browniebase
- Tart from the Pastryclub **€ 5,10 (M)**
 - Chocolate
 - Blackberries