



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 mayonaïse, on foccacia bread **€ 8,90**
- Clubsandwich with egg, matured cheese, rucola, nuts and herb mayonaïse, 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)**
- Celeriac soup with baconcrumb and apple **€ 5,90 (G)**

Salads

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan **€ 10,90**
- Beetroot salad with goatcheese, figs, pomegranate with a balsamic vinegar dressing **€ 11,30 (G)(L)(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
 - Cinnamon mousse with braises apple compote on a cookie base, with a cinnamon crème puff
 - Brownie with milk chocolate mousse and white chocolate mousse, with chocolates shards
- 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**
- 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)

- Whiting fillet with unpeeled king prawns, sauce of langoustine and roasted romanESCO served with fries **€ 15,50 (G) (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)**
- Celeriac soup with baconcrumb and apple **€ 5,90 (G) (M)**
- Plate of Serrano ham, pepper chorizo and provolone **€ 7,90**
- Pan Tostado, roasted focaccia with garlic oil, tomato and basil gratinated with parmesan **€ 7,80 (V)**
- Wakame noodle salad with seared raw salmon and a soy-ginger oil **€ 8,40 (L)**
- 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**
- Beetroot salad with goat cheese, figs, pomegranate with a balsamic vinegar dressing **€ 11,30 (G)(L)(V)**
- Salad with honey-baked pear, blue cheese, Serrano ham and walnuts **€ 10,90 (G)**

Main Course

Meat

- Guinea fowl filet coated in ginger and honey served with stewed red cabbage, apple compote and potato gratin **€ 17,70 (G) (M)**

Fish

- Haddock filet with herb oil, served with roasted yellow and purple carrot, caramelised chicory and fries **€ 18,10 (G) (M)**

Vegetarian (V)

- Stacked grilled aubergine with mozzarella, sundried tomatoes, parmesan and tomato sauce, served with rosemary bread and sundried tomato-olives butter **€ 16,10 (V) (M)**

Dessert

- Cheese platter with four regional cheeses **€ 8,40**
- Tarte Tatin served with mocha-caramel sauce and hazelnut ice cream **€ 7,20 (M)**
- Schwarzwälder tiramisù 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
 - Cinnamon mousse with braises apple compote on a cookie base, with a cinnamon crème puff
 - Brownie with milk chocolate mousse and white chocolate mousse, with chocolates shards
- Tart from the Pastryclub **€ 5,20 (M)**
 - Chocolate
 - Raspberry