

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
- Fried eggs with cheese, Serrano 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 mayonnaise, 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)
- Chowder with vongole and smoked mackerel € 5,90

Salads

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan € 10,90
- Fennel salad with rocket and lamb's lettuce, walnuts, taggia olives, orange and a Fourme d'Ambert dressing € 10,90 (G)(V)
- Smoked mackerel salad with paksoi, rettich, radishes, bell pepper, spring onion and a ginger-chili dressing € 10,90 (L)

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
 - Mandarin mousse on speculoos biscuit
- Tart from the Pastryclub € 5,20
 - Chocolate
 - Strawberry-rhubarb
- Middle Eastern Mezze € 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)

- Mackerel fillet with a vinaigrette from olives, roasted vegetables, rosemary tuille served with potato pie € 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)
- 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)
- Chowder with vongole and smoked mackerel € 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

Salad

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan € 10,90
- Fennel salad with rocket and lamb's lettuce, walnuts, taggia olives, orange and a Fourme d'Ambert dressing € 10,90 (G)(V)
- Smoked mackerel salad with paksoi, rettich, radishes, bell pepper, spring onion and a ginger-chili dressing € 10,90 (L)

Main Course

Meat

- Sirloin steak with Fourme d'Ambert and a salad of glasswort, fennel and tarragon served with fries € 17,90 (G) (M)

Fish

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

Vegetarian (V)

- Mildly spicy vegetable curry, with toasted peanuts and coriander served with naan bread and raita € 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
 - Mandarin mousse on speculoos biscuit
- Tart from the Pastryclub € 5,20 (M)
 - Chocolate
 - Strawberry-rhubarb