



### Lunch menu

(from 12:00 till 16:00)

- Sausage roll **€ 3,50**
- Grilled sandwich ham/cheese **€ 3,90**

#### Deluxe Grilled Sandwich

- Grilled sandwich with Fourme d’Ambert and pear syrup **€ 7,50 (V)**
- Grilled sandwich with bergkäse with red onion and spring onion **€ 7,50 (V)**

#### Fried eggs

- Fried eggs naturel **€ 6,50 (L)**
- Fried eggs with cheese **€ 7,50**
- Fried eggs with Serrano ham **€ 7,50 (L)**
- Fried eggs with pepper chorizo **€ 7,50**
- Fried eggs with cheese, and Serrano ham or pepper chorizo **€ 7,90**
- Fried eggs with cheese, Serrano ham and pepper chorizo **€ 8,90**

#### Barra

- Barra with beatroot spread, walnuts and feta cheese **€ 8,30 (V)**
- Barra with Genniper matured cheese, date tapenade and pecans **€ 8,30 (V)**
- Barra with smoked mackerel, horseradish and caper berries **€ 8,50**
- Barra with melted goat cheese, honey and hazelnuts **€ 8,50 (V)**
- Barra with warm flank steak, béchamel of provolone, onion and peppers **€ 8,30**

#### Clubsandwich

- Clubsandwich with smoked chicken, seranoham, bacon, parmesan and herb mayonaisse, on foccacia bread **€ 9,20**
- Clubsandwich with egg, matured cheese, rucola, nuts and herb mayonnaise, on foccacia bread **€ 9,20 (V)**

#### Soups

- Tom kha kai, Asian bouillon with cocos and chicken **€ 6,50 (L)(G)**
- Pumpkin soup with smoked almonds **€ 6,50 (G)(V)**
- Zucchini soup with smoke mackerel, mint and basel **€ 6,50 (G)**

#### Salads

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan **€ 11,20**
- Fennel salad with rocket and lamb’s lettuce, walnuts, taggia olives, orange and a Fourme d’Ambert dressing **€ 11,20 (G)(V)**
- Salad Niçoise with smoked tuna, haricot verts, poached egg and horseradish dressing **€ 11,20 (L)(G)**

### English Menu

#### Bar menu

(From 12:00 till closing time)

- Bread, olive oil, coarse sea salt and a spread **€ 5,20 (V)**
- Marinated olives **€ 3,60 (G)(L)(V)**
- Nacho chips with homemade sauce **€ 3,60 (G)(L)(V)**
- Paper cone with Serrano ham **€ 4,60 (G)(L)**
- Dutch young cheese **€ 4,50 (G)(V)**
- Farmers matured cheese **€ 6,80 (G)**
- Plate of Fuet sausage **€ 4,70 (G)**
- Plate of Serrano ham, pepper chorizo and provolone **€ 8,20**
- Cheese platter with four regional cheeses **€ 8,60 (V)**
- Grilled sandwich ham and cheese **€ 3,90**
- Apple pie **€ 3,00**
- Oma Bobs beef bitterballs, 7 or 10 pieces  
7 pieces **€ 6,20** 10 pieces **€ 8,80**
- Oma Bobs vegan hacheebitterballs, 7 or 10 pieces  
7 pieces **€ 7,90** 10 pieces **€ 11,20 (VG)**
- Oma Bobs vegetarian mini croquets, forest mushrooms, cheese/rocket and goat cheese, 6 pieces **€ 7,30 (V)**
- Cold appetizers cheese, sausage, olives **€ 9,20 (G)**
- Bonbon **€ 0,90**
- Natlab cake, choice from:
  - Carrotcake with ricotta-lemon-vanilla frosting **€ 4,60**
  - Almond-caramel-figs cake with whipped cream **€ 4,60**
  - Lemon meringue **€ 4,60**
- Natlab tapas plate, 6 appetizers served with bread and spreads **€ 11,10 (can be ordred untill 21:00)**

### Children’s menu

(from 17:00 till 21:00 – Friday & Saturday till 21:30)

Ask our staff for the children’s menu

### Weekly special

(from 17:00 till 21:00 – Friday & Saturday till 21:30)

- Portobello filled with Taleggio cheese and sundried tomatoes, served with a risotto with eggplant, lemon and parmesan, and a roasted pepper-hazelnut pesto **€ 15,90 (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 **€ 3,60 (G)(L)(V) (M)**
- Bread with olive oil, coarse sea salt and a spread **€ 5,20 (V) (M)**
- Tom kha kai, Asian bouillon with cocos and chicken **€ 6,50 (L)(G) (M)**
- Pumpkin soup with smoked almonds **€ 6,50 (G)(V) (M)**
- Zucchini soup with smoke mackerel, mint and basel **€ 6,50 (G) (M)**
- Plate of Serrano ham, pepper chorizo and provolone **€ 8,20**
- Heated figs with goat cheese, Serrano ham, almond shavings and an aceto dressing **€ 7,40**
- Spaghetti puttanesca with permesan **€ 10,30**
- Pickled salmon served with sweet-and-sour yellow beetroot, roasted beetroot and tarragon mayonnaise **€ 9,40 (L)(G)**
- Natlab tapas plate, 6 appetizers served with bread and spreads **€ 11,10**

##### Salad

- Caesar Natlab, chicken battered in tempura with romaine lettuce, anchovy mayonnaise, croutons and parmesan **€ 11,20**
- Fennel salad with rocket and lamb’s lettuce, walnuts, taggia olives, orange and a Fourme d’Ambert dressing **€ 11,20 (G)(V)**
- Salad Niçoise with smoked tuna, haricot verts, poached egg and horseradish dressing **€ 11,20 (L)(G)**

##### Main Course

###### Meat

- Iberico cheek and slowly cooked pork belly served with romanesco, sweet potato cream and baked potato **€ 18,20 (M)**

###### Fish

- Whiting filet with celeriac crème and roast of celeriac with truffle tapenade served with roseval potatoes, pancetta chips and sage-lemon oil **€ 18,20 (L) (M)**

###### Vegetarian (V)

- Calzone filled with ricotta, goat cheese, haricot verts, green asparagus and walnuts served with spinach and herboil **€ 16,50 (V) (M)**

##### Dessert

- Chocolate cake with caramel icecream, cherry jelly and red fruit **€ 7,40 (G) (M)**
- Classic tiramisu **€ 7,00 (M)**
- Fruit sorbet with mandarin- and raspberry sorbet, fresh fruit, hazelnutcrunch and whipped cream **€ 6,10 (M)**
- Roasted apple with Calvados froth, walnut ice cream and speculaas crumble **€ 7,40 (M)**
- Apple pie **€ 3,00 (M)**
- Cheese platter with four regional cheeses **€ 8,60**