

Menu



LUNCH & DINNER FAVORITES

Triple fried eggs € 12,75
Choice of BIO cheese | Eco Fields ham and/or bacon

Kwekkeboom BIO vegetable croquettes **VEGGIE** € 11,25
2 vegetable croquettes | BIO sourdough bread | mustard

Eco Fields BIO beef croquettes € 11,75
2 beef croquettes | BIO sourdough bread | mustard

Cas & Kas vegan croquettes **VEGGIE** **VEGAN** € 11,75
2 vegan "beef" croquettes | BIO sourdough bread | mustard

Club sandwich € 16,25
BIO sourdough bread | traditionally smoked chicken breast |
bacon | cucumber | tomato | boiled egg |
mesclun | homestyle fries

Caesar main dish salad with prawns 1 **ASC** € 7,95
Romaine lettuce | garlic shrimps | Caesar dressing |
Parmesan cheese | croutons | anchovies

GRILLED CHEESE SANDWICH

BIO young matured cheese **VEGGIE** € 7,25

BIO young matured cheese & Eco Fields ham € 7,50

CARPACCIO

Aragula | Rotterdam old cheese | pine nuts | truffle mayonnaise

<i>Starter</i>	<i>Main Dish</i>	<i>Salad Sandwich</i>
€ 12,75	€ 18,75	€ 14,75

SMOKED COHO SALMON **MSC**

Avocado | cucumber | horseradish mayonnaise | soybeans

<i>Starter</i>	<i>Main Dish</i>	<i>Salad Sandwich</i>
€ 15,75	€ 20,95	€ 16,95

TOMATO & MOZZARELLA CROQUETTES **VEGGIE**

Mesclun | fried basil | pine nuts | pesto dressing

<i>Starter</i>	<i>Main Dish</i>	<i>Salad Sandwich</i>
€ 14,25	€ 15,50	€ 12,75

SOUP & BREAD

Daily varying soup € 7,50
With bread & butter

Bread platter **VEGGIE** € 8,00
BIO bread | butter | ailoi | tapenade

MAIN DISHES VEGETARIAN

Couscous **VEGGIE** **VEGAN** € 19,50
Zucchini | eggplant | bell pepper |
chickpeas | ras el hanout

Beet burger **VEGGIE** € 20,75
Brioche bun | mesclun | tzatziki |
red onion | homestyle fries

Gnocchi **VEGGIE** € 20,50
Pesto | vegetables | goat cheese | pine nuts

MAIN DISHES FISH

Baked dorado fillet **ASC** € 26,75
Tomato risotto | green asparagus | hollandaise sauce

Thai yellow curry shrimps **ASC** € 24,75
Pandan rice | pods | bean sprouts |
BIO cherry tomatoes | fried onions

MAIN DISHES MEAT

BIO pork collar steak € 22,50
Potato pancakes | baked little gem |
shallot-thyme sauce

Grilled beef entrecôte, 100% BIO beef € 27,50
Green vegetables | roasted potatoes |
homemade chimichurri

Burger, 100% BIO beef € 21,50
Brioche bun | BIO Cheddar cheese | pickle |
tomato | homestyle fries

Gildehoen chicken breast sateh skewer € 21,50
Peanut sauce | prawn crackers | fried onions |
fried rice | green salad

Amrâth Steak € 24,50
Peppersaus | herb butter | fresh juice

DESSERTS

Homemade BIO apple crumble pie € 8,00
BIO Boerderijs bourbon vanilla ice cream

Homemade white chocolate brownie and pecan nuts € 8,00
BIO Boerderijs chocolate ice cream

Coupe red fruit met vegan whipped cream **VEGAN** € 8,75
BIO Boerderijs red fruit sorbet ice cream | red fruit |
vegan whipped cream

Interested in a matching wine or beer? We are happy to advise you about our BIO wines and (special)beers!

Do you have a food allergy or intolerance? Please let us know and we will provide a suitable dish!
For information about allergens please contact one of our employees.