

GRDEVE BREAKFAST

(available from 10.00 to 11.00 am, by reservation only)

Croissant, assorted bread rolls, sweet and savoury toppings, egg, yoghurt with crunchy muesli, fresh fruit, freshly squeezed orange juice and coffee/cappuccino/latte or tea | 16

LUNCH COMBOS

(available from 11.30 am to 4.00 pm)

FISH COMBO

Soup of the day, bread with gravad lax salmon, sweet-and-sour vegetables and lime mayonnaise, plus a small crayfish, avocado and soybean salad | 16,5

MEAT COMBO

Seasonal soup, beef croquette with Limburg mustard and a small serving of fried eggs on rustic white or brown bread | 15,5

VEGETARIAN COMBO

Soup of the day, avocado toast with boiled egg, everything-bagel seasoning and rocket, plus a small brie salad with pear, walnuts and port wine syrup | 15

HOT LUNCH DISHES

(available from 11.30 am to 4.00 pm)

CHICKEN BURGER

Crispy chicken tenders in a brioche bun with sriracha mayonnaise, iceberg lettuce and tomato, served with fries and salad | 22,5

CHICKEN AND TRUFFLE PASTA (vegetarian option available)

Creamy tagliatelle with roasted chicken strips, mushrooms and truffle sauce, served with rocket and Parmesan | 20

ROYAL FRIED EGGS

Three fried eggs with beef carpaccio, truffle mayonnaise and Parmesan on rustic white or brown bread, with garnish | 16

CLASSIC FRIED EGGS (vegetarian option available)

Rustic white or brown bread with butcher's ham, young Gouda, three fried eggs and garnish | 13

MAIN-COURSE SALADS

(available from 11.30 am to 4.00 pm and from 4.30 to 8.00 pm)

Served with bread and butter (herb butter + 1,5)

CRAYFISH SALAD

Crayfish, avocado, soybeans, lime mayonnaise and marinated red onion | 21,5

BURRATA SALAD vegetarian

Burrata, beetroot, orange, sweet-and-sour red onion and hazelnuts | 21

VAL-DIEU SALAD vegetarian

Creamy oven-warmed Val-Dieu cheese with pear, sweet-and-sour vegetables, walnuts and honey | 20

OPEN SANDWICHES

(available from 11.30 am to 4.00 pm)

Choose rustic white or brown bread

BEEF CARPACCIO ON BREAD

Truffle cream, Parmesan, sun-dried tomatoes, rocket and mixed seeds | 16

GRAVAD LAX ON BREAD

Beetroot-cured salmon, sweet-and-sour vegetables and lime mayonnaise | 15,5

BEEF CROQUETTES ON BREAD

Two beef croquettes with Limburg mustard | 13

PINSA ROMANA

(available from 11.30 am to 4.00 pm)

BRIE vegetarian

Creamy brie with pear, port wine syrup, walnuts and rocket | 13

BBQ CHICKEN

Roasted chicken strips with BBQ sauce, sweetcorn, bell pepper, melted cheese and sweet-and-sour red onion | 13

CHANGING LUNCH SPECIAL

Our kitchen creates a new lunch dish every two weeks. Please ask our team.

SOUPS

(available from 11.30 am to 8.00 pm)

Served with bread and butter (herb butter + 1,5)

HOMEMADE FRENCH ONION SOUP WITH CHEESE | 9

HOMEMADE TOMATO AND VEGETABLE SOUP | 8,5 vegetarian and vegan

SOUP OF THE DAY (please ask our team)

DESSERTS

(available from 11.30 am to 8.00 pm)

CHEESE BOARD

Four cheeses, Limburg apple syrup, walnuts, grapes and fruit bread | 15,5

DAME BLANCHE

Bourbon vanilla ice cream, whipped cream and warm chocolate sauce | 10

DELUXE COFFEE

Coffee of your choice with a selection of sweet treats | 9

WARM WAFFLE WITH FRUIT AND CREAM

Warm waffle with fresh fruit and whipped cream | 6,5 (add a scoop of vanilla ice cream + 1,5)

CHANGING DESSERT

Our kitchen creates a new dessert every two weeks. Please ask our team.

FANCY SOME BAR SNACKS?

See our separate snacks and drinks menu

(available from 11.30 am to 8.00 pm)

STARTERS

(available from 4.30 pm to 8.00 pm)

BEEF CARPACCIO

Truffle cream, Parmesan, rocket, sun-dried tomatoes and mixed seeds | 15,5

GRAVAD LAX

Beetroot-cured salmon with sweet-and-sour vegetables and lime mayonnaise
| 15

BETROOT CARPACCIO vegetarian (vegan option available)

Beetroot with Manchego cheese, hazelnuts, sweet-and-sour vegetables and
port wine syrup | 12,5

BREAD BOARD vegetarian

Selection of breads with house-marinated olives, homemade herb butter and
assorted dips | 10

CHANGING STARTER

Our kitchen creates a new starter every two weeks. Please ask our team.

SOUPS

(available from 11.30 am to 8.00 pm)

Served with bread and butter (herb butter + 1,5)

HOMEMADE FRENCH ONION SOUP WITH CHEESE | 9

HOMEMADE TOMATO AND VEGETABLE SOUP | 8,5 vegetarian and vegan

SOUP OF THE DAY (please ask our team)

MAIN COURSES

(available from 4.30 pm to 8.00 pm)

Our dishes are prepared as described. Alternative side dishes are available at an additional charge.

MEAT

ENTRECÔTE BOEUF DE LA ROCHE

Ardennes beef entrecôte with chimichurri, potato croquettes, caramelised baby carrots and balsamic pearl onions | 36

CANARD À L'ORANGE

Duck breast with orange sauce, potato croquettes and seasonal vegetables | 26

PORK TENDERLOIN

Juicy pork tenderloin with potato croquettes, seasonal vegetables and mushroom sauce | 25

CHICKEN BURGER

Crispy chicken tenders in a brioche bun with sriracha mayonnaise, iceberg lettuce and tomato, served with fries and salad | 22,5

HOMEMADE LIMBURG SWEET-AND-SOUR STEW

Traditional Limburg pork stew prepared to our own recipe, served with fries and salad | 22

FISH AND VEGETARIAN

SALMON

Pan-fried salmon with crispy polenta, broccoli, sweet-and-sour pumpkin, fennel and hollandaise sauce | 27

CHICKEN AND TRUFFLE PASTA (vegetarian option available)

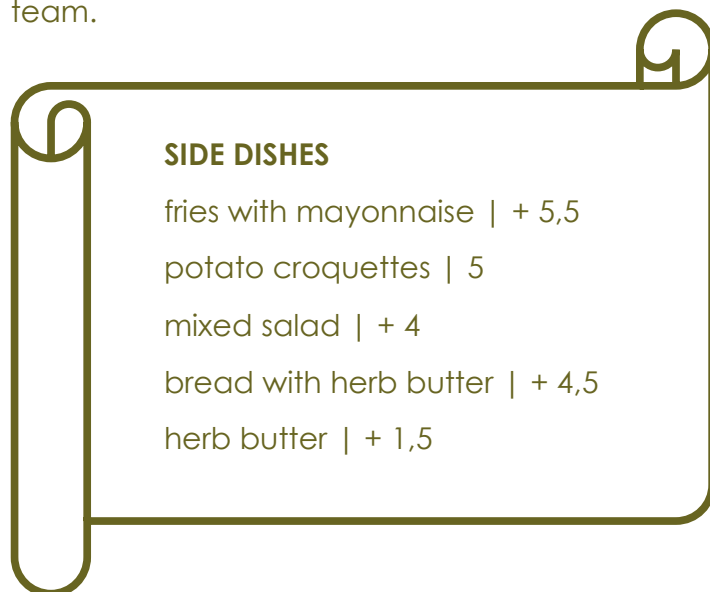
Creamy tagliatelle with roasted chicken strips, mushrooms and truffle sauce, served with rocket and Parmesan | 20

PUMPKIN RISOTTO vegetarian

Creamy risotto with sweet-and-sour pumpkin and pumpkin seeds | 18

CHANGING MAIN COURSE

Our kitchen creates a new main course every two weeks. Please ask our team.



MAIN-COURSE SALADS

(available from 11.30 am to 4.00 pm and from 4.30 to 8.00 pm)

Served with bread and butter (herb butter + 1,5)

CRAYFISH SALAD

Crayfish, avocado, soybeans, lime mayonnaise and marinated red onion | 21,5

BURRATA SALAD **vegetarian**

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VAL-DIEU SALAD **vegetarian**

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DESSERTS

(available from 11.30 am to 8.00 pm)

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WARM WAFFLE WITH FRUIT AND CREAM

Warm waffle with fresh fruit and whipped cream | 6,5 (add a scoop of vanilla ice cream + 1,5)

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