LUNCH

Fall menu
Lunch 11.30 - 16.00

Sandwiches

Turkish eggs, poached eggs, garlic yoghurt, parsley-jalapeño oil, chilli butter, dill, sourdough (v)	13
Ciabatta manchego, paprika butter, arugula, balsamic, eggplant (v)	13
Brioche, avocado, green asparagus, poached eggs, hollandaise sauce (v)	13

Soups & Salad

Spicy pumpkin soup, pepitas, parsley-jalapeño oil, feta crumble, sourdough (v)	9
Carrot-parsnip soup, miso, crispy onions, sourdough (vg)	9
Roasted pumpkin salad, freekeh, chickpeas, shaved Brussels sprouts, pomegranate, caramelized walnuts, spinach (vg)	19

Fried Eggs

Served with sourdough, butter & a small salad

Fried eggs (v)	9
Extras (per item)	
Cheese | Tomato	+1
Bacon | Ham | Avocado	+2

Croquettes

Served with sourdough, butter & a small salad

Beef croquettes, mustard	12
Cas&Kas croquettes, mustard (vg)	12
Shrimp croquettes, remoulade	12

Toasties

With sourdough, served with a small salad

Cheese (v)	8
Goat cheese (v)	8,5
Ham & cheese	8,5
Tomato	+1
Add a small soup of your choice	+5

Smoothies

Autumn smoothie, forest fruits, apple, beetroot	6

(v) Vegetarian dishes
(vg) Vegan dishes

Do you have a food allergy?
We are happy to help you with your choice

DINNER

Fall menu
Dinner 17.00 - 21.00

Small carrot-parsnip soup, miso, crispy onions (vg)	5
Small spicy pumpkin soup, pepitas, parsley-jalapeño oil, feta crumble (v)	5
Olives (vg)	4
Aged cheese, mustard, Amsterdam pickled onions (v)	7
Veldkeuken sourdough bread, hummus, paprika butter (v)	6
Nachos, bean dip, cheddar, crème fraîche, jalapeño, pickled red onion, coriander (v)	12
Spring platter, nachos, olives, Cas & Kas bitterballen, bread, aged cheese, mixed nuts, hummus, paprika butter, grissini (v)	17

Vegetarian & Vegan

Roasted pumpkin salad, freekeh, chickpeas, shaved Brussels sprouts, pomegranate, caramelized walnuts, spinach (vg)	19
Roasted eggplant, lentil stew, hummus, kalamata olives, pomegranate, pita (vg)	20
Mushroom bourguignon, celeriac purée, pickled red onion, hazelnuts (v)	21
Gnocchi, confit tomato and pumpkin sauce, stracciatella, mushroom XO sauce (v)	22

Meat & Fish

Beef stew, autumn bock beer, fries, small salad	23
Game burger, venison and wild boar patty, red onion compote, cranberry sauce, brie, small salad, fries	23
Marry Me salmon, sun-dried tomato, lemon rice, bimi, puffed black rice, basil	24

Side Dishes

Rustic bread from De Veldkeuken (vg)	4
Small salad (vg)	5
Fresh fries from Dapp, mayonnaise (v)	6

Desserts

Affogato, espresso, vanilla ice cream (v)	5
Cheesecake, Bastogne biscuits, white chocolate, raspberries (v)	6
Caramelized rice pudding, baked pear, caramel sauce (v)	6

(v) Vegetarian dishes
(vg) Vegan dishes

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SNACKS & PASTRIES

SPRING HAVER

Snacks

Mixed nuts from De Notenfabriek (v)	4
Olives (vg)	4
Sourdough from De Veldkeuken, hummus, bell pepper butter (v)	7
Aged cheese, mustard, Amsterdam pickles (v)	7
Mini spring rolls (vg)	7
Vlammetjes (vg)	9
Bitterballen	9
Cas&Kas bitterballen (vg)	9
Cheese sticks (v)	9
Mini cheese soufflés (v)	9
Vegetarian Dutch snack platter	14
Nachos, bean dip, cheddar, crème fraîche, jalapeño, pickled red onion, coriander (v)	12
Spring platter, nachos, olives, Cas&Kas bitterballen, bread, aged cheese, mixed nuts, hummus, bell pepper butter, grissini (v)	17

Assorted pastries

Ask us about today's selection. **from 5**

(v) Vegetarian dishes
(vg) Vegan dishes

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