

LUNCH

*We serve these dishes between 12 and 4 pm,
in addition to our à la carte menu*

HOLTKAMP CROQUETTES • 11,50

with brioche bread, purple cabbage, cornichons and vadouvan mayonnaise

VEGETARIAN CROQUETTES • 11,50

with brioche bread, purple cabbage, cornichons and vadouvan mayonnaise

Also available as vegan

CLUB SANDWICH • 13,00

3 slices of brioche bread with smoked chicken breast, fried bacon, boiled egg, chicory, grape mustard mayonnaise and cheddar jalapeño chips

CROQUE MONSIEUR • 10

with farmer's ham and bechamel

CROQUE MADAME • 10.50

with farmer's ham, bechamel and a fried egg

SOUPS

All soups are served with bread and butter

CAULIFLOWER SOUP • 7,00

with capers, romanesco and beurre noisette

FENNEL SOUP • 7,50

with basil, almond and Tomasu soja sauce

EGGS

FRIED EGGS • 10,75

With sourdough, eggplant compote, piment, sesame seeds and parsley

EGGS BENEDICT • 12

served on a brioche with Akkrumer ham, spinach and Hollandaise

EGGS FLORENTINE • 12

served on a brioche with salmon, spinach, chives and Hollandaise

LEKKER ITE!

POSTMANS LUNCH

Cauliflower soup with capers and beurre noisette, brioche with a Holtkamp croquette, cabbage and vadouvan mayonnaise and sourdough bread with a fried egg and ham 15,50

Also vegetarian possible, with a vegetarian croquette and a fried egg with cheese

SALADS

All salads are served with bread and butter

LENTIL SALAD • 16.50

with mesclun, blanched beets, feta, olives, pomegranate seeds and tahini dressing

Tahini is a creamy Eastern pasta made from roasted sesame seeds. It is a creamy and nutty dressing that is somewhat reminiscent of an Eastern peanut sauce.

CAESAR SALAD • 16.50

with poached egg, Hollandaise, Parmesan Reggiano, bacon, garlic croutons and Caesar dressing

GRILLED FLANK STEAK • 17.50

with chicory, roasted pecan nuts and vadouvan mayonnaise

ALZASSER FLAMMKUCHEN

Flammkuchen is originally a dish from Alsace. To test whether the wood-fired oven was hot enough, a thin slice of bread dough was placed on the bottom of the oven. If the dough darkened too quick, the oven was too hot to bake large loaves of bread, but ideal for preparing flammkuchen.

CLASSIC • 8.25

with bacon and leek

GOAT CHEESE FROM THE MOLKEREI • 9.50

with caramelized fennel, roasted mustard seeds and dill

CHOURIÇO • 9.25

with bell pepper and zucchini

SPECIAL

Every 5 to 6 weeks we change the special card, which you will find on the table in the letter holder. These are dishes that fit perfectly with the season and are only available for a short time.