

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, cabbage, cornichons and vadouvan mayonnaise

VEGETARIAN CROQUETTES • 11.50

with brioche bread, cabbage, cornichons and vadouvan mayonnaise. Also available as vegan

CLUB SANDWICH • 14.00

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

REUBEN SANDWICH • 13.75

with sauerkraut, pastrami and Gruyère

A few stories circulate about the origins of the Reuben sandwich. Some claim that Lithuanian immigrant Reuben Kulakofsky as the inventor. He served the sandwich to his poker friends at the Blackstone hotel in Nebraska. Other sources talk about Arnold Reuben, the German owner of Reuben's Delicatessen, who invented the sandwich around 1914 and sold it in his New York shop. Whatever the case, the Reuben sandwich with its filling of sauerkraut, pastrami and cheese is a pure taste bomb.

SANDWICH WITH BAKED OYSTER MUSHROOMS • 12.00

with pumpkin spread, sweet red onion, spinach and goat cheese

SOUPS

All soups are served with bread and salted butter

LENTIL SOUP • 9.00

with goat cheese from the Molkerei, harissa oil and parsley

GARLIC CREAM SOUP • 8.00

with parmesan croutons and chives

EGGS

FRIED EGGS • 10.75

with roasted vegetables, eggplant compote, piment d'espelette, sesame seeds and grilled bread

SHAKSHOUKA • 11.25

two eggs poached in a spicy pepper and tomato stew with grilled bread

EGGS BENEDICT • 14.50

served on a brioche with Turfrikke skinke, spinach, chives and hollandaise

EGGS FLORENTINE • 14.50

served on a brioche with smoked salmon, spinach, chives and hollandaise

POSTMAN LUNCH • 15.50

Garlic cream soup, brioche bread with a Holtkamp croquette and sourdough bread with a fried egg and Turfrikke skinke

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

SALADS

All salads are served with bread and butter

SALAD WITH DUCK LEG • 17.50

with shiitakes, caramelized garlic, apple pecans, garlic croutons and a date-balsamic vinaigrette

SALAD WITH RISO VENERE • 16.50

with roasted root vegetables, sprouts, smoked almonds and an orange-curcuma dressing

This Riso Venere from Italy is also called Black Rice or Venus rice, and is super healthy! We love using this rice because it is gluten-free and packed with fibre, antioxidants, proteins and minerals.

ELZASSER 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 • 8.50

with bacon and leeks

MUNSTER ERMITAGE • 9.50

with sauerkraut, truffle potato and red onion

SMOKED SALMON • 9.50

with smoked beets, apple, mustard and lettuce

APPLE • 8.50

with raisins and cinnamon sugar

In addition to these lunch dishes, we also serve all our dishes from the à la carte menu during lunch.

If you have any allergies, please let us know.

LEKKER ITE!