



# WELCOME TO 'DE WATERMOLEN VAN OPWETTEN'!

WE ARE DELIGHTED TO WELCOME YOU AS OUR GUEST TODAY! YOU CURRENTLY FIND YOURSELF ON AN ISLAND SURROUNDED BY THE 'KLEINE DOMMEL' RIVER. THIS RIVER BEGINS AT THE MERGE OF THE 'STERKSELSE AA' AND 'THE GROOTE AA' AT HEEZE CASTLE, AND FROM THERE IT FLOWS INTO THE 'BIG' DOMMEL ONE KM FURTHER AWAY IN THE 'ECKARTSE WOODS'. IN THE BASIN OF THIS RIVER, THREE WATERMILLS SURVIVED THE RAVAGES OF TIME. THESE ARE THE WEVERIJMOLEN IN GELDROP, THE COLLSE WATERMOLEN IN EINDHOVEN AND OF COURSE YOUR CURRENT LOCATION: DE WATERMOLEN VAN OPWETTEN!

EVER SINCE THE 8TH CENTURY THE RIVER DOMMEL HAS BEEN USED TO PROVIDE THESE WATERMILLS WITH WATER POWER. DE WATERMOLEN VAN OPWETTEN DATES BACK TO 1764 AND HAS BEEN FULLY RENOVATED FROM 1998. BESIDES THE WATERMILL, THE COMPLEX ALSO CONSISTS OF THE 'OLIEMOLEN', 'KLOTHUYS' AND THE 'DROOGSCHUUR' (DRY SHED). WE USE THE OLIEMOLEN AS AN EVENT LOCATION FOR UP TO 125 PEOPLE. THE OLIEMOLEN IS ALSO AN OFFICIAL WEDDING VENUE.

OUR KLOTHUYS IS USED AS A SHOP. WE SELL ALL KINDS OF DIFFERENT DELICIOUS ITEMS 'TO GO' AND UNIQUE PRESENTS FOR YOURSELF OR YOUR LOVED ONES. ON THE GROUND FLOOR OF OUR FORMER DRY SHED YOU CAN FIND OUR RESTAURANT. THE FIRST FLOOR IS USED AS A SEPARATE LOCATION, WHICH CAN BE USED FOR MEETINGS OR PRIVATE DINNERS. THE ORIGINAL DRY SHED WAS TORN DOWN IN 1925. IN 2010 IT WAS REBUILT BASED ON AN OLD PHOTOGRAPH MADE IN 1910.

VINCENT VAN GOGH PAINTED THIS WATERMILL IN 1884 WHEN HE LIVED IN NUENEN. A REPLICA OF THIS PAINTING IS HANGING ON THE WALL IN THE CORRIDOR NEAR OUR MAIN ENTRANCE. IN OUR RESTAURANT YOU MAY FIND ANOTHER BEAUTIFUL PAINTING MADE BY VAN GOGH, 'DE AARDAPPELETTERS' FROM 1885.

WE ARE OPEN YEAR-ROUND! EXPERIENCE OUR BEAUTIFUL TERRACE IN THE SUMMER, OR OUR WARM AND INVITING INDOOR ENVIRONMENT DURING THE COLDER MONTHS.

FOR UPDATES AND INFORMATION PLEASE VISIT OUR WEBSITE [WWW.DEWATERMOLENVANOPWETTEN.NL](http://WWW.DEWATERMOLENVANOPWETTEN.NL) OR JUST ASK OUR STAFF!

ENJOY!

TEAM DE WATERMOLEN VAN OPWETTEN

GROUPS OF MORE THAN 8 PERSONS CAN CHOOSE FROM THE TWELVE O'CLOCK SPECIALS OR THE THREE COURSE MENU



## COFFEE

COFFEE	3,45
LATTE	4,25
ESPRESSO	3,45
DOUBLE ESPRESSO	5,10
ESPRESSO MACCHIATO	3,80
CAPPUCCINO	4,10
LATTE MACCHIATO	4,40
CORTADO	3,90
FLAT WHITE	5,75
CHAI LATTE	4
DIRTY CHAI LATTE	5,20
HOT CHOCOLATE	3,50
WHIPPED CREAM	0,75
FLAVOUR SHOT	0,75
CARAMEL / CHOCO / HAZELNUT	

ALL COFFEE VARIETIES CAN ALSO BE ORDERED AS DECAFÉ  
OAT MILK INSTEAD OF WHOLE MILK 0,15

BONBON	2
IN COLLABORATION WITH CHOCOLATIER MAURICE DAAMEN	

COFFEE SERVED WITH SWEETS, CHOICE OF:	9
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH 3 SWEETS	
+ HOMEMADE COFFEE LIQUEUR, WITH WHIPPED CREAM	+2,50

SPECIAL COFFEE	from 8,50
IRISH / SPANISH / ITALIAN / FRENCH	

ANNO 1878

**Blanche Dael**

MAASTRICHT

## TEA

TEA:	2,75
CEYLON / EARL GREY / ROOIBOS / GREEN / DAEL'S DROUM / DAEL'S DELIGHT	
FRESH MINT TEA	3,25
FRESH GINGER TEA	3,25
FRESH MINT & GINGER TEA	3,75
WATERMILL TEA	3,75

\* PLEASE PAY THE BILL PER TABLE, NOT PER PERSON. SEND EACH OTHER A PAYMENT REQUEST  
PLEASE ASK OUR SERVICE STAFF FOR MORE INFORMATION ABOUT ALLERGENS



## PASTRY

APPLECRUMBLEPIE	4,50
PIE OF THE DAY	5,50
WHIPPED CREAM	0,75

ASK FOR OUR HOMEMADE PASTRY

## TABLEWATER

ACQUA PANNA – 0,25L	3
ACQUA PANNA – 0,75L	6,50
SAN PELLEGRINO – 0,25L	3
SAN PELLEGRINO – 0,75L	6,50
CARAFE OF WATER – 1L	2
CARAFE OF WATER – 1L MINT	3

## HOMEMADE

LEMON-GINGER LEMONADE	4
ICE TEA MANGO	4,25
ICE TEA LEMON	4,25
ICED LATTE	4,25

## SODAS

FRITZ-KOLA	3,50
FRITZ-KOLA SUGARFREE	3,50
FRITZ-LIMO ORANGE	3,50
FRITZ-LIMO LEMON	3,50
FRITZ-LIMO HONEY MELON	3,50
FRITZ-APPLE CHERRY ELDERBERRY	3,50
FRITZ-RHUBARB SPRITZ	3,75
FUZE TEA SPARKLING LEMON	3,25
FUZE TEA GREEN TEA	3,25
ROYAL CLUB TONIC	3
CRODINO BIONDO	5,50
BUNDABERG GINGER BEER 375ML	6

## JUICES

FRESH ORANGE JUICE	4
SCHULP APPLE JUICE	3,50
SCHULP GRAPE JUICE	4
SCHULP APPLE & STRAWBERRY JUICE	4
SCHULP TOMATO JUICE	4

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## DRAFT BEER

GULPENER PILSNER | 0,25L 3,70  
5% - SOFT AND FRESH BEER WITH AN AROMATIC HOPS STRUCTURE

GULPENER PILSNER | 0,5L 6,50

WATERMILL BEER 5,75  
7.5% - TONES OF FRUIT, HERBS AND HOPS GIVE THIS BEER CHARACTER

GULPENER GERARDUS BLONDE 5,50  
6.5% - SPICES AND HOPS GIVE THIS LIGHT AND SWEET BEER ITS RICH AND ROUND FLAVOR

GULPENER GERARDUS DUBBEL 5,50  
7% - THIS CONTEMPORARY DARK BEER HAS TASTES OF SOURNESS AND SPICINESS

GULPENER GERARDUS TRIPLE 6  
8.5% - POWERFUL, MULTIGRAIN BLONDE BEER WITH HERBS AND SPICES

BEER OF THE MONTH  
STARTING FROM 5,50  
BEER OF THE SEASON  
STARTING FROM 5,50  
ALTERNATING BEER  
STARTING FROM 5,50

## BOTTLED BEERS

GULPENER KORENWOLF WHITE 5,75  
5% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS

GULPENER UR-WEIZEN 5,75  
5.3% - A SOFT, FRESH BEER WITH CHARACTER. A REAL THIRST-QUENCHER

GULPENER CHATEAU NEUBOURG 6  
5.5% - SUPERIOR PILSNER WITH A NOBLE BITTERNESS

LA CHOUFFE 6,95  
8% - HAS REFRESHING AND SOFT SPICY FLAVORS. ALSO HINTS OF CITRUS FRUITS

DUVEL 7,25  
8.5% - HEAVY BLONDE BEER WITH SLIGHT DRY, FRUITY FLAVORS AND A SOFT BITTER AFTERTASTE

GULPENER WEIZEN 0.3% 4,75  
0.3% - FRUITY AND REFRESHING WITH A ROUND SOFT AFTERTASTE

GULPENER IPA 0.3% 4,75  
0.3% - FRUITY AND REFRESHING WITH A NICE HOPPY CHARACTER

LIEFMANS FRUITESSE 3.8% 5,25  
3.8% - FRESH AND PROFOUND STRAWBERRY, RASPBERRY, CHERRY AND ELDERBERRY FLAVORS

WARSTEINER 0.5% 4  
0.5% - A FRESH AND SLIGHTLY MALTY TASTE

## 0.0% BOTTLED BEERS

GULPENER RADLER 0.0% 4  
0.0% - MILD HOPPY TASTE IN COMBINATION WITH REFRESHING LEMON

TEXELS SKUUMKOPPE 0.0% 5,50  
0.0% - FULL OF CHARACTER WHEAT BEER WITH HINTS OF CARAMEL AND APRICOT AND A CREAMY LIGHT SWEET AFTERTASTE

GULPENER KORENWOLF WHITE 5,50  
0,0% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS



## COCKTAILS

JOHNNIE WALKER-GINGER	7,50
HUGO	8,50
GIN-TONIC	9,50
ORANCELLO-GINGER BEER	9,50

## MOCKTAILS

GIN-TONIC VIRGIN	7
MOJITO VIRGIN	7
GINGER MULE	7
PINK GIN-TONIC	7
SPRITZ	7

## SPRITZERS

APEROL SPRITZ	9,50
LIMONCELLO SPRITZ	9,50
ORANCELLO SPRITZ	9,50

## HOMEMADE

LIMONCELLO	6
ORANCELLO	6
COFFEE LIQUEUR	5

## SNACKS

OLIVES	6
MIXED FRIED SNACKS – 6 PIECES	9
MIXED FRIED SNACKS – 12 PIECES	18
VEGETARIAN EGG ROLLS	7,75
BITTERBALL – 8 PIECES	12,50
VEGAN BITTERBAL - A PIECE	1,50
ALBONDIGAS – 6 PIECES	7,50
MEATBALLS IN A SPICY TOMATO SAUCE	
GOOSE RILLETTE WITH TOAST	10
BREAD WITH THREE DIPS	6
GYOZA	8
LABNEH WITH PITA BREAD	9
CREAM OF GREEN PEA WITH PITA BREAD	7
ONE PERSON CHEESE PLATTER	15
FIVE TYPES OF CHEESES, GRAPES, WALNUTS, FIG-ALMOND BREAD AND CRANBERRY COMPOTE	
PROSCIUTTO	12,50
75 GRAMS THINLY SLICED PROSCIUTTO WITH CORNICHONS	
SHARING PLATE 2P	17
PROSCIUTTO, CHEESE DICE, OLIVES, CORNICHONS, GRAPES AND NUTS	

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## WINES

### SPARKLING

#### PROSECCO | DI PRAMAGGIORE

AI GALLI | VENETO, ITALY

BRIGHT GOLDEN WITH A HINT OF GREEN,  
FRESH START, WELL-RIPENED CITRUS FRUITS, LONG,  
FRESH/ELEGANT FINISH

GLAS BOTTLE

6,95 35

### WHITE

#### SAUVIGNON BLANC | TARANI

2022 | CAVE DE RABASTENS | LANGUEDOC, FRANCE

BRIGHT YELLOW COLOR, FRESH NOTES OF CITRUS AND  
EXOTIC FRUIT, FULL, VIBRANT FINISH

6 30

#### PINOT GRIGIO | DELLE VENEZIE

2022 | AI GALLI | VENETO, ITALY

BRIGHT STRAW YELLOW, GOOD BALANCE AND INTENSITY,  
REFRESHING, JUICY, PEAR, APPLE

6 30

#### VERDEJO | BASA BLANCO DE RUEDA

2022 | COMPAÑIA DE VINOS TELMO RODRÍGUEZ |  
RUEDA, SPAIN

BRIGHT LIME/PALE YELLOW, FRESH, EXPRESSIVE,  
JUICY, DRY AND FRUITY FINISH

7 35

#### CORTESE | GAVI DI GAVI-ROVERETO 'CÀ ADUA'

2022 | FONTANASSA | PIEMONTE, ITALY

BRIGHT STRAW YELLOW WITH A HINT OF GREEN,  
DRY, FRESH FINISH THAT LINGERS WELL

44,50

#### CHARDONNAY | PAYS D'OC 'LE PRESTIGE'

2021 | LES COLLINES DU BOURDIC | LANGUEDOC,  
FRANCE

BRIGHT GOLDEN YELLOW, BUTTERY, APPLE, TOAST,  
WOODEN NOTES, ALMOND, AGED FOR 4 MONTHS IN OAK

49,75

### SWEET WHITE

#### RIESLING | SPÄTLESE

2021 | JOHANNES EGBERTS | RHEINHESSEN,  
GERMANY

REFINED SWEET WHITE WINE, SWEET AND FRESH,  
RICH AROMA OF PEACH, APRICOT, AND A HINT OF HONEY

6 30



## WINES

### RED

#### MERLOT | DELLE VENEZIE

2022 | AI GALLI | VENETO, ITALY

RUBY RED WITH PURPLE, JUICY, FRUITS LIKE BLACKBERRIES, CHERRIES, AND RASPBERRIES, FULL-BODIED, ROUND AND DRY

GLAS	BOTTLE
6	30

#### CABERNET SAUVIGNON | DELLE VENEZIE

2022 | AI GALLI | VENETO, ITALY

BRIGHT, GLEAMING RED WITH PURPLE HIGHLIGHTS, NOTES OF FRUIT AND CHERRY, VELVETY SMOOTH FINISH

6	30
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#### SYRAH, MERLOT, NERO D'AVOLA | CDC ROSSO

2022 | CRISTO DI CAMPOBELLO | SICILIÈ, ITALY

BRIGHT, INTENSE PURPLE/RED COLOR, JUICY RED FRUIT, FULL AND ROUND IN FLAVOR

40
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#### RIOJA | FINCA LA EMPERATRIZ CRIANZA

2019 | TEMPRANILLO, GARNACHA, GRACIANO | RIOJA, SPAIN

BRIGHT PURPLE-RED COLOR, GOOD START ON THE PALATE, FLAVORFUL, SPICY UNDERTONES FROM MATURATION IN OAK

40
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#### GRENACHE | CÔTES CATALANES 'NICOLAS'

2021 | LA FAGE | VIEILLES VIGNES DE GRENACHE NOIR | ROUSSILLON, FRANCE

DEEP POMEGRANATE RED COLOR, SMOOTH AND FULL-BODIED, JUICY RIPE FRUIT, VERY ELEGANT WINE

38,50
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### ROSÉ

#### PINOT GRIGIO ROSATO | DELLE VENEZIE

2023 | AI GALLI | VENETO, ITALY

BRIGHT, LIGHT ROSÉ, FRESH WITH NOTES OF CITRUS FRUITS AND WILD BERRIES, ELEGANT FINISH

6	30
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### NON ALCOHOL WINE

PROSECCO <0,5% | 200ML

VINO-ZERO CHARDONNAY <0,5%

VINO-ZERO CABERNET SAUVIGNON <0,5%

7,75
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4
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4
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## LUNCH - 11.00 – 15.00

**TWELVE O'CLOCK MEAT** 15,50  
POMODORI SOUP WITH CREAM, SOURDOUGH BREAD, BEEF CROQUETTE,  
SCRAMBLED EGGS WITH HAM AND CHEESE, MUSTARD

**TWELVE O'CLOCK FISH** 18  
CHOWDER, SOURDOUGH BREAD, HOME MADE SHRIMP CROQUETTE,  
SCRAMBLED EGGS WITH SMOKED SALMON, HERB MAYONNAISE

**TWELVE O'CLOCK VEGETARIAN** 15  
POMODORI SOUP WITH CREAM, SOURDOUGH BREAD WITH A VEGAN  
CROQUETTE, SCRAMBLED EGGS WITH BAKED MUSHROOMS, MUSTARD

- ALSO AVAILABLE WITH GLUTEN FREE BREAD +1,50

## WARM DISHES

**BUFFALO HAMBURGER** 19  
BRIOCHE, HOME MADE BURGER SAUCE, BACON, TOMATO,  
ONION RELISH, FRENCH FRIES WITH MAYONNAISE

**BLACK BEAN BURGER** 18  
BRIOCHE, GUACAMOLE, ONION RELISH, TOMATO,  
FRENCH FRIES WITH MAYONNAISE

- VEGAN OPTION: ON A ROSE BUN AND VEGAN MAYONNAISE

**GLUTEN FREE HAMBURGER** 22,50  
GLUTEN FREE BUN, HOME MADE BURGER SAUCE, BACON, TOMATO,  
ONION RELISH, FRENCH FRIES WITH MAYONNAISE

## BURGER SUPPLEMENTS

- SUPPLEMENT CHEDDAR CHEESE +1,50
- SUPPLEMENT SUNNY SIDE UP EGG +1,50

**STEAK** 25,50  
GRILLED VEGETABLES, GARLIC GRAVY, FRENCH FRIES WITH MAYONNAISE

## SALADS

SERVED WITH SOURDOUGH BREAD AND BUTTER

**CEASAR SALAD** 16  
LEMON CHICKEN, HOMEMADE CAESAR DRESSING, PARMESAN, CUCUMBER,  
EGG, CROUTONS

**SALAD BEEF CARPACCIO** 17  
SUNDRIED TOMATO, PARMESAN, SUNFLOWER SEEDS,  
TRUFFLE MAYONNAISE

**FETA WATERMELON SALAD** 16  
ARUCOLA, RED ONION, MINT, BALSAMICO

- VEGAN OPTION: WITH VEGAN FETA, OLIVE OIL INSTEAD OF BUTTER

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## LUNCH - 11.00 – 15.00

### BREAD

BEEF CARPACCIO	16
SOURDOUGH BREAD, SUNDRIED TOMATO, SUNFLOWER SEEDS, PARMESAN, ROCKET SALAD, TRUFFLE MAYONNAISE	
CREAM OF GREEN PEAS	13
SOURDOUGH BREAD, HOMEMADE CREAM OF GREEN PEA, AVOCADO, SUNDRIED TOMATO, SUNFLOWER SEEDS, PICKLED RED ONION	
CLUB SANDWICH	13,50
BRIOCHE, SMOKED CHICKEN, BACON, AN OMELET, LETTUCE, TOMATO, HOMEMADE COCKTAILS SAUCE, POTATO CHIPS	
HOMEMADE SHRIMP CROQUETTES	18
SOURDOUGH BREAD, HERB MAYONNAISE	
FRIED EGGS	15,75
SOURDOUGH BREAD WITH THREE EGGS, HAM, CHEESE	
• SUPPLEMENT BACON	+1,50

### SIDE DISHES

BREAD WITH THREE DIPS	6
FRENCH FRIES WITH MAYONNAISE	2,75
SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE	4,50

### LUNCH DESSERTS

STOERDERIJ-ICE-CREAM: SEVERAL FLAVORS	5,25
LEMON CURD TARTLET	10,50
CHEESE PLATTER WITH FIVE DIFFERENT CHEESES	15
FIVE TYPES OF CHEESES, GRAPES, WALNUTS, FIG-ALMOND BREAD, CRANBERRY COMPOTE	

COFFEE SERVED WITH SWEETS, CHOICE OF:	
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS	9
+ HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,5



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DINNER – AVAILABLE FROM 17.00

## THREE COURSE MENU 38,50

IT IS NOT POSSIBLE TO COMBINE THIS MENU WITH DISHES FROM THE À LA CARTE MENU

### STARTERS

#### BEEF CARPACCIO

SUNDRIED TOMATO, SUNFLOWER SEEDS, PARMESAN, ROCKET SALAD,  
TRUFFLE MAYONNAISE

OR

#### HOME SMOKED SALMON

TOAST, HERB MAYONNAISE

OR

#### VEGETABLE PIE

SHORTCRUST PASTRY, FETA, SPINACH AND PAPRIKA, SERVED WITH A SMALL  
FRESH SALAD

### MAIN COURSES

#### STEAK

GRILLED VEGETABLES, GARLIC GRAVY, FRENCH FRIES WITH MAYONNAISE

OR

#### FISH STEW

VARIETY OF FISH IN WHITE WINE SAUCE, SEASONAL VEGETABLES, OVEN  
ROASTED POTATOES

OR

#### STUFFED PORTOBELLO

SPINACH, GOUT CHEESE, OVEN ROASTED POTATOES, FRESH SALAD

### DESSERT

#### LEMON CURD TARTLET

MERINGUE, LEMON SORBET

OR

COFFEE SERVED WITH SWEETS, CHOICE OF:

COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH 3 SWEETS



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## DINNER – AVAILABLE FROM 17.00

### STARTERS

BEEF CARPACCIO	12,50
SUNDRIED TOMATO, SUNFLOWER SEEDS, PARMESAN, ROCKET SALAD, TRUFFLE MAYONNAISE	
SMOKED EEL	14,50
AVOCADO, MARINATED CUCUMBER, PICKLED RADISH	
BURRATA	16
MARINATED ZUCCHINI, BASIL OIL, FOCACCIA	
BAO BUN WITH BEEF	13
KOREAN-STYLE BEEF, KIMCHI CUCUMBER SALAD, PICKLED RADISH ON A STEAMED BUN	
BAO BUN WITH TEMPEH	11,50
MARINATED TEMPEH, KIMCHI CUCUMBER SALAD, PICKLED RADISH ON A STEAMED BUN	
HOME SMOKED SALMON	12,50
TOAST, HERB MAYONNAISE	
HOMEMADE SHRIMP CROQUETTES (TWO PIECES)	15,50
HERB MAYONNAISE, FRIED PARSLEY	
VEGETABLE PIE	10
SHORTCRUST PASTRY, FETA, SPINACH AND PAPRIKA, SMALL FRESH SALAD	

### SALADS

SERVED WITH SOURDOUGH BREAD AND BUTTER

CEASAR SALAD	16
LEMON CHICKEN, HOMEMADE CAESAR DRESSING, PARMESAN, CUCUMBER, EGG, CROUTONS	
SALAD BEEF CARPACCIO	17
SUNDRIED TOMATO, PARMESAN, SUNFLOWER SEEDS, TRUFFLE MAYONNAISE	
FETA WATERMELON SALAD	16
WITH PICKLED RED ONION, BALSAMIC	
• VEGAN OPTION: WITH VEGAN FETA, OLIVE OIL INSTEAD OF BUTTER	



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## DINNER – AVAILABLE FROM 17.00

### MAIN COURSES

HOMEMADE RENDANG	26,50
MADE FROM BEEF, CASSAVA CRACKERS, SWEET AND PICKLED VEGETABLES, NASI OR FRIES WITH MAYONNAISE	
FISH STEW	25
VARIETY OF FISH IN WHITE WINE SAUCE, SEASONAL VEGETABLES, OVEN ROASTED POTATOES	
STUFFED PORTOBELLO	23
SPINACH, GOUT CHEESE, OVEN ROASTED POTATOES, FRESH SALAD	
SALMON FILET	23
LINGUINE AGLIO E OLIO PEPERONCINO (SLIGHT SPICY)	
PAD THAI	23,50
RICE NOODLES, TEMPEH, BABY CORN, BIMI, BEAN SPROUTS, PEANUTS, FRIED EGG	
• VEGAN OPTION: WITHOUT FRIED EGG	
• SUPPLEMENT GAMBA'S	+5
STEAK	25,50
GRILLED VEGETABLES, GARLIC GRAVY, FRENCH FRIES WITH MAYONNAISE	

### HAMBURGERS

BUFFALO HAMBURGER	19
BRIOCHE, HOMEMADE BURGER SAUCE, BACON, TOMATO, ONION RELISH, FRENCH FRIES WITH MAYONNAISE	
BLACK BEAN BURGER	18
BRIOCHE, GUACAMOLE, ONION RELISH, TOMATO, FRENCH FRIES WITH MAYONNAISE	
• VEGAN OPTION: ON A ROSE BUN AND VEGAN MAYONNAISE	
GLUTEN FREE HAMBURGER	22,50
GLUTEN FREE BUN, HOME MADE BURGER SAUCE, BACON, TOMATO, ONION RELISH, FRENCH FRIES WITH MAYONNAISE	
BURGER SUPPLEMENTS	
• SUPPLEMENT CHEDDAR CHEESE	+1,50
• SUPPLEMENT SUNNY SIDE UP EGG	+1,50

### SIDE DISHES

OVEN ROASTED ROSEVAL POTATOES	3,50
FRENCH FRIES WITH MAYONNAISE	2,75
SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE	4,50
GRILLED VEGETABLES	5
GREEN SALAD	4

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## DINNER – AVAILABLE FROM 17.00

### DESSERTS

LEMON CURD TARTLET	10,50
MERINGUE, LEMON SORBET	
STRAINED YOGHURT	9,50
STRAINED YOGHURT WITH LIME, PISTACHIO, STRAWBERRIES MARINATED WITH VANILLA	
+ ODAVI STRAWBERRY LIQUEUR	+4,50
PASTEL DE NATA	9
SERVED WITH ICE CREAM, SEASONAL FRUIT, BASTOGNE CRUMBS	
SORBET ICE CREAM	8
THREE DIFFERENT TYPES SORBET, SEASONAL FRUIT, BASTOGNE CRUMBLE	
CHEESE PLATTER WITH FIVE DIFFERENT CHEESES	15
GRAPES, WALNUTS, FIG-ALMOND BREAD, CRANBERRY COMPOTE	
COFFEE SERVED WITH SWEETS, CHOICE OF:	9
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH 3 SWEETS	
+ HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,5



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## DIGESTIVE

**SPECIAL COFFEE** 8,50

IRISH - SPANISH - ITALIAN - FRENCH COFFEE

**COFFEE SERVED WITH SWEETS** 9

COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH 3 SWEETS

+ HOMEMADE COFFEE LIQUEUR AND WHIPPED CREAM +2,50

## DIGESTIVE

HOMEMADE LIMONCELLO 6

HOMEMADE ORANCELLO 6

HOMEMADE COFFEE LIQUEUR 5

ODAVI STRAWBERRY LIQUEUR 4,50

BAILEY'S 5,50

CALVADOS 6,50

COINTREAU 7

DISARONNO AMARETTO 5,50

COGNAC, D.O.M. BENEDICTINE 7,50

COGNAC, REMY MARTIN V.S.O.P 12,50

FRANGELICO 6,75

GRAND MARNIER 7,90

JULIA GRAPPA 6

LICOR 43 7,25

OUZO OF PLOMARI 5

SAMBUCA MOLINARI 5,50

TIA MARIA 5

WHISKY, JOHNNIE WALKER RED LABEL 5,75

WHISKEY, SOUTHERN COMFORT 6

WHISKEY, JAMESON IRISH 6,50

WHISKEY, JACK DANIELS 7,25

WHISKY, GLENGOYNE 12Y SINGLE MALT 15,50

DRAMBUIE 8,25