

LUNCH

Brunch

Pancakes (V) 12.5
forrest fruit – crème fraîche – maple syrup

Croissant (V) 4.5
served with ham, cheese or jam
(ham and cheese +1)

Omelet (V) 14.5
rustic bread – cheese – portobello – tomato
(baked chorizo +2)

Uitsmijter met ham/kaas (V) 12.5
rustic bread – 3 eggs sunny side up

Egg's Royale/Benedicto/Servaas 17.5
2 poched eggs - brioche - hollandaise -
salmon or Parma ham or portobello (V)

Chefs Soup 10.5
Changing soup served with bread

Bread

Colourfull (V) 13.5
rustic bread – beetroot – pickeled vegetables –
rocket

'Crottin' goat cheese (V) 15.5
rustic bread – fig – pistachio – homemade syrup
(Parma ham +2)

Porkbelly à la Servaas 14.5
rustic bread – soymarinade – tomatosalsa – pickled
fennel

Home smoked salmon 15.5
brioche – sweet and sour cucumber – kaffir crème -
radish

Steak sandwich 16.5
rustic bread - truffel mayonaise - portobello –
caramelized red onion

Fruits de mer croquettes 16.5
rustic bread – hand rolled croquettes with cod,
shrimp and vongole – ranch sauce

Grilled cheese

Grilled cheese méditerranée 15.5
rustic bread – chorizo – taleggio – olive – tomato
mayonaise

Croque monsieur 12.5
rustic bread – ham - gouda cheese – caramelized
red onion - srirachamayo

Croque Kimchi (V) 12.5
rustic bread – Gouda cheese – kimchi – Sriracha
mayonaise

Salads

Salad watermelon (V) 15.5
pickled fennel – sesame – bulgur - furikake

Salad goat cheese (V) 17.5
fig – caramelized red onion – pistachio – port
dressing – new potatoes – musterd seeds

To enjoy

served with fries or bread +2.5

Burrata caponata (V) 12.5
Sicilian eggplant – walnut - olive

Fried prawns 12.5
garlic - lemon – ginger

Steak tartare 12.5
saffron – olive crumble – egg yolk

Hoeve burger (Limburgish pork) 15.5
smoked tomato mayo – taleggio – caramelized red
onion - pickle

Portobello burger (V) 13.5
smoked tomato mayo – taleggio – caramelized red
onion – garlic

(V) = vegetarisch of optie tot vegetarisch