



EAT & DRINK

Dinner:
17:00 - 21:00 h




V Vegetarian

Do you have any special dietary requirements or allergies? Just let us know and we'll make sure that everyone is able to enjoy a fantastic meal.

Our chefs work with Eco-Friendly products.

STARTERS

Carpaccio of tenderloin	13,50
truffle mayonaise - seed mix - Grana Padano - sundried tomato - arugula	
Beetroot V	10,50
sweet and sour - goat's cheese - balsamic syrup	
Pil pil prawns	12,75
grilled baguette - aioli	
 Trio of tuna	12,75
tartare - oriental tataki - carpaccio of tuna	
Red mullet	12,75
pearl couscous - citrus vinaigrette - tomato salsa	
Veal roast beef	12,50
crispy potato - spring onion - morel-truffle sauce	
Goat's cheese V	11,50
stewed pear - spicy port syrup - crust dough	
Bread board V	7,25
truffle mayonnaise - herb butter	

BREAD BOARD DELUXE 12,50

bread - garlic bread - grissin - fuet - olive - tomato salsa - herb butter - truffle mayonnaise (Can also be ordered V)
Based on 2 adults & 2 kids

SOUPS

(served with bread)

Homemade tomato soup V	6,75
pesto - spring onion	
French onion soup V	7,25
crouton - cheese - thyme	

SALADS

(served with bread)

Carpaccio salad	
arugula - truffle mayonnaise - Grana Padano - sundried tomato - seed mixture	
<i>Normal</i>	14,25
<i>Meal</i>	17,75
Ceasar salad	
Romaine lettuce - bacon - egg - crouton - anchovies - olive	
<i>Normal</i>	12,75
<i>Meal</i>	15,75
<i>Supplement: prawn or chicken</i>	3,00
Old Amsterdam salad V	
mesclun - forest mushroom - balsamic syrup - seed mix	
<i>Normal</i>	13,75
<i>Meal</i>	17,75
Oriental chicken salad	
mesclun - wasabi - chicken teriyaki- wakame - furikake - cashew	
<i>Normal</i>	13,75
<i>Meal</i>	16,25

MAIN DISHES

Veal shank	24,50
own gravy - seasonal vegetables - potato mousseline	
Chuck Tender	29,50
spicy tomato sauce - seasonal vegetables - roseval potato	
 Forest mushroom risotto V	24,50
Grana Padano - arugula	
Red lentil curry V	22,50
sweet potato - naan bread	
HUP Satay	21,50
chicken thigh - satay sauce - prawn crackers - fries - salad	
Grilled Sea bream	28,50
sauce of prawns - seasonal vegetables - roseval potato	
Salmon	26,75
tarragon sauce - seasonal vegetables - roseval potato	
Guinea fowl suprême	26,75
oyster mushroom gravy - seasonal vegetables - potato mousseline	

Supplement

Warm vegetables	4,50
Pasta aglio e olio	3,75
Fries	5,50
Fresh salad	4,50

FRESH PASTA'S

Spaghetti prawn	21,50
red pepper - garlic - arugula	
Tagliatelle veal shank	23,50
own gravy - Grana Padano - arugula	
Ravioli crab	21,50
courgette - shellfish gravy - arugula	
Ravioli spinach V	19,75
ricotta - pecorino - sage oil	
Cannelloni funghi V	21,50
mushroom - truffle - cream sauce	
Penne arrabiata (Can also be ordered V)	19,75
chicken - spicy arrabiata sauce - arugula	V 16,75

BURGERS

(served with fries)

BBQ bacon burger 100% beef	21,50
potato bun - crispy bacon - cheddar - pickle - mustard - barbecue sauce - lettuce	
Crispy chicken burger	20,50
bun - sriracha mayonnaise - pickle - tomato - little gem	
Chili burger V	20,50
potato bun - hummus - sundried tomato - little gem	

PIZZA'S FRESH FROM THE OVEN

(can also be ordered in small sizes for kids for 8,25)

Pizza margherita V 12,00
tomato sauce - mozzarella

Pizza verdure V 13,25
tomato sauce - mozzarella - zucchini - eggplant -
mushroom - artichoke

Pizza pepperoni 13,75
tomato sauce - mozzarella - pepperoni

Pizza creamy bacon 16,25
crème fraîche - mozzarella - mushroom - ham -
red onion - bacon

Pizza tonno 14,75
tomato sauce - mozzarella - tuna - caper - red onion -
parsley

Pizza pollo 16,25
tomato sauce - mozzarella - chicken strips -
red onion - bell pepper


Pizza Parma ham 16,75
tomato sauce - mozzarella - Parma ham - buffalo
mozzarella - sundried tomato - arugula

Pizza quattro formaggi V 16,75
tomato sauce - mozzarella - Emmental - Chaumes -
Gorgonzola

Pizza toppings 0,75
chicken strips - pepperoni - tuna - bacon - mozzarella -
artichoke - courgette - red onion - sweet pepper - arugula

SWEET SEDUCTIONS

Chocolate trio 7,75
panna cotta - chocolate mousse -
white chocolate ice cream

 **Pineapple coco** 7,75
Marinated pineapple - coconut mascarpone -
vanilla ice cream

Lemon cheese 7,75
in a jar - lime cream - biscuit crumbs - raspberry

Dutch "Stroopwafel" 8,50
banana cream - caramel

Cheese board 13,75
Chaumes - Emmental - Old Amsterdam - Gorgonzola -
quince jelly - Dutch "Kletzenbrood" - walnut

Coffee complete 8,50
coffee, espresso or tea - sweet treats

CHEF'S SURPRISE DESSERT TO SHARE 23,50
Based on 2 adults & 2 kids

 **Chef's choice!**

ESPECIALLY FOR KIDS

STARTS

Chicken teriyaki skewer 8,75
fresh fruit

Caprese salad V 6,50
tomato - mozzarella - pesto

Tomato soup 3,50
meat balls

MAIN DISHES

Spaghetti 7,50
tomato sauce or meat sauce - grated mozzarella

Pizza Bambino 8,25
kids' pizza of your choice

Kidsburger 9,75
burger - bacon - tomato - pickle - cucumber &
tomato - lettuce - fries

American pancakes V 9,00
5 pancakes - syrup

Fish & Chips 9,75
fish pieces - remoulade sauce - cucumber &
tomato - fries

French fries & snack 9,75
fries - snack of your choice: chicken nuggets,
Dutch croquette, Dutch frikandel or Dutch
cheese soufflé - cucumber & tomato

Supplement: cucumber & tomato 1,50

TIME FOR DESSERT

Dutch mini pancakes 5,50
vanilla ice cream - whipped cream

Kids' ice cream 5,00
vanilla ice cream - chocolate ice cream - whipped cream

Fresh fruit salad 5,00

DRINKS

NO & LOW DRINKS

Coca-Cola Zero, Fanta Orange Zero, Sprite, Spa Reine, Spa intense 3,50

Acqua Panna, S.Pellegrino 0,75 L — 6,25
Dubbelfriss Bubbelfriss 0,75 L — 12,50

Champagne for kids

SOFT DRINKS & JUICES

Coca-Cola, Fanta Cassis, Fuze Tea, 3,50

Fuze Tea Green, Royal Bliss Tonic,
Bitter Lemon, Ginger Ale, Rivella, Fristi,
Chocomel, Apple juice, Orange juice,
Ginger Beer, Dubbelfriss Apple & Peach

Fresh orange juice 5,25

Vita Green 100% BIO 4,25

Apple - Lemon - Cucumber juice

WINE

WHITE

Culemborg Glass: 5,25
Chenin Blanc of Muscat Bottle: 29,50
South Africa

Altozano Glass: 5,50
Verdejo & Sauvignon Blanc Bottle: 31,50
Spain

Santa Alvara Glass: 5,95
Chardonnay Bottle: 34,50
Chile

AROMATIC Bottle: 29,50
Tüzko
Traminer
Hungary

FRUITY Bottle: 32,50
Modello Masi
Pinot Grigio
Italy

TROPICAL Bottle: 34,50
Boschendal 1685
Sauvignon Blanc
South Africa

SPICY Bottle: 34,50
Paul Jaboulet Aîné Parallèle 45
Vignier
France

RED

Culemborg Glass: 5,25
Cabernet Sauvignon & Bottle: 29,50
Cinsault
South Africa

Altozano Glass: 5,50
Tempranillo & Syrah Bottle: 31,50
Spain

Santa Alvara Glass: 5,95
Merlot Bottle: 34,50
Chile

SPICY Bottle: 32,50
Fuodo Maccari Neré
Nero D'Avola
Sicilië, Italy

FRUITY Bottle: 34,50
Beronia Rioja Crianza
Tempranillo & Mazuelo
Spain

INTENSE Bottle: 34,50
Boschendal Lanoy
Cabernet Sauvignon & Merlot
South Africa

FULL-BODIED Bottle: 37,50
Bodega Norton
Malbec
Argentina

DRAFT BEER

Heineken 0,25 L / 0,50 L / 1,80 L 3,50 / 6,50 / 22,50

Brand 0,25 L / 0,50 L 4,25 / 8,50

Brand Weizen 0,30 L / 0,50 L 5,25 / 9,25

HUP HOP beer - Fresh, fruity and refreshing IPA 0,25 L — 5,25

Beer of the season Ask for the price

BOTTLED BEER

Heineken 0.0 3,75 Affligem Dubbel 5,50

Brand Weizen 0.0 4,25 Affligem Tripel 5,95

Brand IPA 0.0 3,75 Texels Tripel 5,95

Amstel Radler 0.0 3,75 Apple Bandit Juicy Apple 5,50

Amstel Radler 3,75 Mort Subite Kriek Lambic 5,25

Affligem Blond 5,50 Desperados 6,25

COFFEE & TEA

Coffee, Espresso 3,25

Cappuccino 3,95

Latte Macchiato 4,25

Hot Chocolate - Whipped cream (+0,50) 4,25

Senza Tea 3,50

Fresh mint or Ginger tea 4,25

Iced Coffee 5,50

Coffee specials - Irish, French, Italian, Spanish, Dublin 8,50