

Monday - Thursday
Three course set menu
for 19,95*

*Our menu prices may differ during public holidays.

Friday - Sunday
Three course set menu
for 22, 95*



Bread with herb butter

3,75

An appetizer as an extra intermediate course

4,95

STARTERS

Mustard soup

with bacon, served with bread

Tomato soup* ∨

filled with vegetables, served with bread

Carpaccio (XL +2.50)

with pesto dressing, Parmesan cheese, pine nuts, and arugula

Vegetarian tasting \lor

mustard soup, cream puff with goat's cheese cream and a gyoza with chipotle sauce

Pulled chicken tacos

crispy tacos with marinated pulled chicken, coleslaw, chipotle sauce, and lime

Gratinated mushrooms

mushrooms baked in herb butter with cheese and spring onions, served with toast

Trio of fish

focaccia with smoked salmon and dill mayonnaise, Dutch shrimp croquette with cocktail sauce and a crostini with surimi salad and crayfish

Gyoza*

chicken gyozas with Thai mayonnaise, sweet and sour red pepper, spring onion, and soy sauce

Gamba Pil Pil

spicy marinated gamba's in garlic oil, served with bread

Oriental trio

Peking duck spring roll with hoisin sauce, seaweed cracker with tuna, wakame and lemon mayonnaise, and a yakitori skewer

Tasting for 2 (+3.50 p.p.)

etagère with a selection of appetizers for 2 persons





All our main courses are served with fries.

MEAT

Chicken satay

with satay sauce, potato salad, prawn crackers, acar, and crispy onions

Pork tenderloin

bacon-wrapped medallions with mushroom cream sauce and vegetable garnish

Chicken leg

with seasonal vegetables, potatoes and, rosemary and thyme sauce

Bregje's burger

with bacon, cheddar, burger sauce, sautéed onions, pickles, and corn ribs

Pulled chicken quesadilla

marinated pulled chicken with Mexican cream cheese and cheese, served with guacamole, crème fraîche, and tomato salsa

Duo of steak and sukade (+2.50)

with red port sauce, mashed potatoes, and vegetable garnish

Spareribs

slightly spicy marinated, served with garlic sauce and corn ribs

Streetfood plateau (+4.50)

slightly spicy marinated spareribs, nachos, a jalapeño-cheddar hot dog, Korean fried chicken, bao bun with sticky pulled beef, and corn ribs

SIDE SALAD

with raw vegetables, croutons, and honey mustard dressing

2 95

LIZU

Salmon

with mustard sauce and vegetable garnish

Fried fish bites

with ravigote sauce and lemon

VEGETARIAN

Kebab*∀

with pita bread, vegetable garnish, harissa sauce, and garlic sauce

Truffle pasta √

tagliatelle with truffle cream sauce, burrata, mushrooms, sweet and sour pumpkin, and hazelnuts

Veggie chicken burger √

with cheddar, burger sauce, pickles, and corn ribs

CHILDREN'S MENU*

9,95

Pasta Bolognese √

Tagliatelle with vegetarian Bolognese sauce, cheese and a kids' ice cream for dessert

Favorite snack

'frikandel', croquette, chicken nuggets, or cheese soufflé with fries, applesauce, mayonnaise, ketchup, and a kids' ice cream for dessert

Pancakes

with powdered sugar, chocolate sauce, and a kids' ice cream for dessert

*The children's menu is for children up to 11 years old

Dame blanche

vanilla ice cream with chocolate sauce, whipped cream, and hazelnut crunch

Chocolate dream

brownie, chocolate mousse, and white chocolate ice cream with Oreo crumble

Vanilla crème brûlée

vanilla pudding with caramelised sugar coating and cinnamon ice cream

Hot waffle

with warm cherries and whipped cream

Affogato

vanilla ice cream with espresso, caramel sauce, and whipped cream

Chocolate lava cake

served warm with vanilla ice cream

Cheese platter

selection of cheeses with 'Kletzenbrood' and Liège syrup

Sorbet*

various flavors of sorbet, Sprite, and whipped cream

Apple pie

served warm with cinnamon ice cream, and whipped cream

Grand Dessert (+2.50)

assortment of small delicacies