

MENU  
BERLAGE



## BREAKFAST

from 10<sup>am</sup> - 5<sup>pm</sup>

**PANCAKES** - maple syrup - strawberries ✓ | 11.50

**EGGS BENEDICT** - salmon or ham - hollandaise sauce | 14

**CROISSANT** - butter - red fruit compote ✓ | 6

## SANDWICHES

from 12<sup>pm</sup> - 5<sup>pm</sup>

**CARPACCIO** - truffle mayonnaise - Parmesan cheese - pine nuts - arugula | 17

**BEEF BURGER** - brioche - red onion - lettuce - cheddar - burger sauce | 18.50

**PULLED CHICKEN** - gratinated cheese - barbecue sauce | 16.50

**BURRATA** - pesto - tomatoes - balsamic ✓ | 15

**CROQUE MADAME** - ham - cheese - béchamel sauce - fried egg | 11

**GRILLED VEGETABLES** - hummus - herb salad 🌿 | 14.50

**TWO VEAL CROQUETTES** - bread - butter - mustard | 14.50

**TWO VEGAN CROQUETTES** - bread - butter - mustard 🌿 | 14.50

## SOUPS

from 12<sup>pm</sup>

**GREEN PEA SOUP** - mint-chili oil - bread - butter | 12.50

**SOUP OF THE WEEK** ✓ | 9.50

## SIDE DISHES

**PARMESAN TRUFFLE FRIES** ✓ | 7

**TRUFFLE FRIES** ✓ | 6.50

**FRIES** - mayonnaise or ketchup ✓ | 6

**GLAZED CARROTS** ✓ | 7

**MIXED SALAD** ✓ | 5

## THREE-COURSE MENU

Create your own  
selection | 49.50  
*cheese supplement* | 5

Wine pairing | 17.50

✓ Vegetarian dish  
🌿 Vegan dish

## STARTERS

from 12<sup>pm</sup>

**SHRIMP CEVICHE** - pickled radish - avocado - mango - tiger's milk | 17.50

**CARPACCIO** - pesto - sun-dried tomatoes - arugula - Parmesan cheese - balsamic reduction | 17.50

**BURRATA** - pesto - tomatoes - Parmesan chips - balsamic - basil cream - basil cress ✓ | 17

**NIÇOISE SALAD** - tuna - red onion - olives - sun-dried tomatoes - green beans - boiled egg | 18

**CAESAR SALAD** - anchovies - boiled egg - chicken - Parmesan cheese - croutons | 17.50 - without chicken ✓ | 14.50

**RED ONION TARTE TATIN** - white balsamic reduction - herb salad 🍃 | 15

## MAINS

from 12<sup>pm</sup>

**RIBEYE STEAK** - pommes pavé - béarnaise sauce - glazed carrots | 29.50

**SPRING CHICKEN** - vegetables - mustard velouté - truffle potatoes | 27

**HALIBUT** - seasoned mousseline - beurre blanc - green peas | 26.50

**LIME RISOTTO** - honey tomatoes - Parmesan chips - basil oil ✓ | 22.50

**CAULIFLOWER STEAK** - herb crust - spring pea velouté - balsamic tomatoes 🍃 | 22.50

## DESSERTS

from 12<sup>pm</sup>

**CHEESE PLATTER** - raisin bread - chutney ✓ | 16

**LAVA CAKE** - crème anglaise - red fruit coulis - raspberries ✓ | 11

**LIME PANNA COTTA** - mango compote - crumble ✓ | 11

**SORBET TRIO** - raspberry - strawberry - blueberry 🍃 | 11

### ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know..



## SNACKS

FROM 12 PM

- ✓ **BREAD** - olive oil - tapenade - herb butter - salted butter | 10
- ✓ **CUBED AGED CHEESE** - mustard | 9.50
- 🌿 **BERLAGE NUT MIX** from Gotjé | 6
- 🌿 **OLIVES** | 6
- STICKY BARBECUE WINGS** - 6 pieces | 11
- ✓ **JALAPEÑO POPPERS** - 4 pieces - creamy barbecue sauce | 11
- BITTERBALLEN** from Holtkamp - 6 pieces - mustard | 9.50
- 🌿 **VEGAN BITTERBALLEN** - 6 pieces - mustard | 9.50
- ✓ **CHEESE STICKS** - 6 pieces - chilli sauce | 9.50
- 🌿 **KIMCHI BITES** - 6 pieces - kimchi mayonnaise | 10
- CHEDDAR-JALAPEÑO HOT DOG** - relish - mustard - coleslaw | 11.50
- TOSTADA PULLED CHICKEN** - 3 pieces - jalapeño - mango sauce - spring onion | 12.50

## LUNCH OR DINNER?

Ask our employees for the separate menu.

## SHARING PLATTERS

FROM 12 PM

- SNACK PLATTER** - bitterballen - vegan bitterballen - cheese sticks - barbecue wings | 15
- ✓ **VEGETARIAN PLATTER** - vegan bitterballen - aged cheese - baby carrots - olives - bread | 12.50
- MIXED SHARING PLATTER** - jalapeño poppers - aged cheese - barbecue wings - bitterballen - cheese sticks - bread | 17
- NACHOS** - pulled chicken - guacamole - jalapeño - mango sauce - spring onion - crème fraîche | 16

### ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.



**BISTRO**  
**BERLAGE**

