

LUNCH

12.00 - 16.00



S O U R D O U G H

from our own bakery

- 01. AVOCADO TOAST**
two poached eggs, avocado mash with
lime, dukkah, chili flakes 13,50€
- 02. CARPACCIO**
entrecôte, pine nuts, arugula,
basil mayonnaise, Parmesan 14,00€
- 03. VEAL CROQUETTES**
two pieces, mustard 9,00€
- 04. CROQUE MONSIEUR**
ham, cheese, bechamel, Gruyère
fried egg + 1,50 € 9,50€
- 05. M&M ROYALE**
poached eggs, smoked salmon,
spinach, Hollandaise 14,50€

S N A C K S

- 06. OLIVES**
Arbequina & Lucques 4,00€
- 07. ROASTED ALMONDS** 3,00€
- 08. BREAD & DIP**
homemade hummus 6,50€
- 09. CHICKEN CRUNCHIES**
six pieces, sriracha mayonnaise 7,50€
- 10. BITTERBALLEN**
mustard 6,00€
- 11. SHRIMP CROQUETTES**
three pieces, lemon mayonnaise 10,00€

S P E C I A L S

- 12. OYSTERS**
Zeeuwse Creuses, mignonette, lemon,
three or six pieces 11,50/23,00€
- 13. ROASTED RIBS**
ketjap, soy sauce, apple syrup,
sesame, spring onion 13,50€
- 14. CAESAR SALAD**
anchovies, poached egg, bacon,
Parmesan, croutons
with chicken 17,00€
with gamba 22,00€
- 15. STEAK TARTARE**
basil cream, Parmesan,
toasted sourdough
(90gr or 180gr)..... 13,00€ / 24,00€
supplement oyster +3,50€
- 16. M&M BEEFBURGER**
Dutch "Dubbeldoel",
M&M burger sauce, pickles, tomato,
bacon, onion, frites 17,50€

S I D E S

- 17. FRITES**
mayonnaise 5,00€
- 18. BREAD & BUTTER** 4,00€
- 19. GREEN SALAD**
herb dressing 5,00€
- 20. SPINACH SALAD**
soy, sesame, chili 5,00€

S W E E T

- 21. CAFE GOURMAND**
coffee or tea served with sweets 7,50€
- 22. HOMEMADE SCONES**
clotted cream & jam 7,50€
- 23. ROASTED BANANA**
lime cake, kalamansi mouseline,
banana ice cream 9,00€