

LUNCH



S O U R D O U G H

from 'Bakkerij Wolf'

AVOCADO TOAST

two poached eggs, mashed avocado, lime, chili flakes, nut crumble 13.50

vegan with tomato 12.50

CARPACCIO

thinly sliced entrecote, pesto mayonnaise, pine nuts, Parmesan, arugula 16.00

GOAT CHEESE

zucchini, lemon, za'atar 12.50

CROQUE MONSIEUR

bechamel, ham, cheese 11.50

fried egg + 2.00

HOLTKAMP CROQUETTES

two pieces, mustard 11.00

M&M ROYALE

two poached eggs, smoked salmon, spinach, Hollandaise 15.50

S A L A D S

CAESAR SALADE

poached egg, bacon, anchovies, Parmesan, croutons with chicken 17.00

with gamba's 22.00

ARTICHOKE

patato, spring onion, capers, candied lemon, za'atar 16.00

vegan

S P E C I A L S

OYSTERS

Zeeuwse Creuses, mignonette, lemon three or six pieces 14.00 / 27.00

BURRATA

tomato, basilcream, pane carasau 15.00

SPICY CARROT SOUP

ginger, coconut, crispy chickpeas 10.00

vegan

STEAK TARTARE

tarragon cream, herb salad, toast 90gr or 180gr 16.00 / 26.00

ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame, spring onion, crispy onion 15.00

Do you have an allergy? Please let us know.

M A I N S

STEAK

entrecote, red wine gravy 26.00

PLAICE

Beurre blanc, samphire 24.50

EGGPLANT

black garlic, miso, pickled beetroot 21.50

vegan

M&M BURGER

M&M burgersauce, lettuce, tomato, bacon, onion, pickles, frites 18.50

T O S H A R E

COTE DE BOEUF

Simmentaler, Béarnaise, green salad, frites 85.00

BBQ SEABASS

Beurre blanc, green salad, frites 75.00

S I D E S

optionally vegan

FRITES

mayonnaise 6.00

GREEN SALAD

herb dressing 5.00

SPINACH SALAD

soy, sesame, chili 5.00

ROASTED BEETS

Peach, oregano, hazelnut 7.00

D E S S E R T S

CAFÉ GOURMAND

coffee or tea served with sweet 10.00

STRAWBERRIES

Romanov, almond, strawberry sorbet 11.00

optionally vegan

DAME BLANCHE

vanilla icecream, Manjari chocolate sauce 11.00

CARROT CAKE

7.50