

# THE LOBBY



## LUNCH 12:00 - 15:00

### 3-GANGEN MENU || 3 COURSE MENU 39.5

#### STARTERS

KROKANTE AUBERGINE - HUMMUS - BOSUIKIMCHI - SPINAZIECOULIS - SESAMOLIE  
CRISPY EGGPLANT - HUMMUS - SPRING ONION KIMCHI - SPINACH COULIS -  
SESAME OIL

GEBRANDE MAKREEL - VLEESTOMAAT - GEPOFTE PAPRIKA - DUINDOORNBESVINAIGRETTE - NORI  
KROKANT

TORCHED MACKEREL - BEEF TOMATO - ROASTED PAPRIKA - SEA BUCKTHORNE VINAIGRETTE - NORI  
CRISP

#### MAIN COURSES

BEREIDINGEN VAN PIEPKUIKEN- OPPERDOEZER RONDE - COURGETTE -  
KORIANDER - SAFFRAANJUS

PREPARATIONS OF POUSSIN - 'OPPERDOEZER RONDE'- ZUCCHINI - CORIANDER - SAFFRON GRAVY

GEITENKAAS SFORMATO - DOPERWTEN - GEROOSTERDE BOSPEEN - TIJM CRUMBLE - WORTEL GLACE  
GOAT CHEESE SFORMATO - GREEN PEAS - ROASTED CARROTS - THYME CRUMBLE - CARROT GLACE

#### DESSERT

VENKELCAKE - DROP PANNA COTTA - SINAASAPPELCOULIS - VENKELCOMPOTE - SINAASAPPELSORBET  
FENNEL CAKE - LICORICE PANNA COTTA - ORANGE COULIS - FENNEL COMPOTE - ORANGE SORBET

KAZEN VAN FROMAGERIE KEF (+5.5)  
CHEESE FROM 'FROMAGERIE KEF' (+5.5)

WINEPAIRING 25.5

#### FLAMMKUCHEN

SPEK - UI - GRUYÈRE - PETERSELIE 11.75  
BACON - ONION - GRUYÈRE - PARSLEY

PEER - BLAUWE KAAS - WALNOTEN (V) 11.75  
PEAR - BLUE CHEESE - WALNUTS (V)

FLAMMKUCHEN VAN DE DAG 11.75  
FLAMMKUCHEN OF THE DAY

# THE LOBBY



## A LA CARTE

<b>WORTEL-SEMBROEP - KOKOS - MINI PAKSOI - ZONNEBLOEMPITTEN - RODE PEPER OLIE (V)</b>	<b>9.5</b>
CARROT GINGER SOUP - COCONUT - MINI PAKSOI - SUNFLOWER SEEDS - RED PEPPER OIL (V)	
<b>SHAKSHUKA - GEPOCHEERD EI - KORIANDEUR - YOGHURT - ZUURDESEMBROOD</b>	<b>13</b>
SHAKSHUKA - POACHED EGG - CORIANDER - YOGURT - SOUR DOUGH BREAD	
<b>CAESARSALADE (MET KIP EN SPEK 15.5)</b>	<b>12.5</b>
CAESAR SALAD (WITH CHICKEN AND BACON 15.5)	
<b>LINZENSALADE - RODE BIET - RAAPSTELLENPESTO - FETA - HAZELNOTEN (V)</b>	<b>11.5</b>
LENTIL SALAD - BEETROOT - TURNIP GREENS PESTO - FETA - HAZELNUTS (V)	
<b>GARNALENKROKETTEN - LIMOENMAYONAISE - AMSTERDAMSE UITJES</b>	<b>13</b>
<b>ZUURDESEMBROOD</b>	
SHRIMP CROQUETTES - LIME MAYONNAISE - 'AMSTERDAM' ONIONS - SOURDOUGH BREAD	
<b>HAMBURGER - CHEDDAR - SPEK - PITTIGE MAYONAISE - KROKANTE AARDAPPEL</b>	<b>17</b>
HAMBURGER - CHEDDAR - BACON - SPICY MAYONNAISE - CRISPY POTATO	
<b>EGGS BENEDICT - BOERENHAM - HOLLANDAISESAUS</b>	<b>12</b>
EGGS BENEDICT - HAM - HOLLANDAISE SAUCE	
<b>EGGS ROYALE - GEROOKTE ZALM - HOLLANDAISESAUS</b>	<b>13</b>
EGGS ROYALE - SMOKED SALMON - HOLLANDAISE SAUCE	
<b>EGGS FLORENTINE - SPINAZIE - HOLLANDAISESAUS (V)</b>	<b>11</b>
EGGS FLORENTINE - SPINACH - HOLLANDAISE SAUCE (V)	

## SWEETS

<b>RED VELVET CAKE</b>	<b>7.25</b>
RED VELVET CAKE	
<b>AMERICAN PANCAKES - BLAUWE BESEN - CRÈME FRAÎCHE - AHORNSIROOP (V)</b>	<b>9.25</b>
AMERICAN PANCAKES - BLUEBERRIES - CRÈME FRAÎCHE - MAPLE SYRUP (V)	
<b>AMERICAN PANCAKES - BANAAN - BACON - CRÈME FRAÎCHE - AHORNSIROOP</b>	<b>11</b>
AMERICAN PANCAKES - BANANA - BACON - CRÈME FRAÎCHE - MAPLE SYRUP	
<b>WENTELTEEFJES - FRIES SUIKERBROOD - KANEEL - CRÈME FRAÎCHE</b>	<b>7.75</b>
FRENCH TOAST - FRISIAN SUGAR BREAD - CINNAMON - CRÈME FRAÎCHE	