



LUNCH
12:00 - 15:00

A LA CARTE

TERRINE EENDENLEVER – DADEL-WHISKY COMPOTE – BRIOCHE TOAST €24
DUCK LIVER TERRINE – DATE-WHISKEY COMPOTE – BRIOCHE TOAST

EGGS BENEDICT – BOERENHAM – GEPOCHEERDE EIEREN - HOLLANDAISESAUS €14
EGGS BENEDICT – FARMERS HAM – POACHED EGGS – HOLLANDAISE SAUCE

EGGS ROYALE – GEROOKTE ZALM – GEPOCHEERDE EIEREN – HOLLANDAISESAUS €15
EGGS ROYALE – SMOKED SALMON – POACHED EGGS – HOLLANDAISE SAUCE

EGGS FLORENTINE – SPINAZIE – GEPOCHEERDE EIEREN – HOLLANDAISESAUS (V) €13
EGGS FLORENTINE – SPINACH – POACHED EGGS – HOLLANDAISE SAUCE (V)

CAESAR SALADE – PARMEZAAN – GEPOCHEERD EI – KIP – ANSJOVIS €15
CAESAR SALAD – PARMESAN CHEESE – POACHED EGG – CHICKEN – ANCHOVIES

FLAMMKUCHEN SPEK – RODE UI – PETERSELIE – GRUYÈRE €14
FLAMMKUCHEN – SMOKED BACON – RED ONION – PARSLEY – GRUYÈRE CHEESE

FLAMMKUCHEN – QUATTRO FORMAGGI – GUANCIALE €14
FLAMMKUCHEN – QUATTRO FORMAGGI – GUANCIALE

FLAMMKUCHEN – FETA – HUMMUS – GEKARAMELISEERDE UI – OLIJF (V) €14
FLAMMKUCHEN – FETA CHEESE – HUMUS – CARAMELIZED ONION – OLIVE (V)

HAMBURGER – CHEDDAR – AUGURK – UI – BRIOCHE €15
HAMBURGER – CHEDDAR – PICKLE – ONION – BRIOCHE BUN

BAAMBRUGSE VARKENSNEK (2 PERSONEN) – FRIET VAN FRIETBOUTIQUE – KROPSLA €55
PORK NECK FROM BAAMBRUGGE (FOR 2) – FRIES FROM FRIETBOUTIQUE – LETTUCE

FRIET VAN FRIETBOUTIQUE – MAYONAISE €5
FRIES FROM FRIETBOUTIQUE – MAYONNAISE

ZOET

WENTELTEEFJES – KANEELSUIKER – CRÈME FRAÎCHE €8
FRENCH TOAST – CINNAMON SUGAR – CRÈME FRAÎCHE

MOKKA PANNA COTTA – BISCOTTI – YOGHURTIJS – ESPRESSO MARTINI SCHUIM €9
MOCHA PANNA COTTA – BISCOTTI – YOGURT ICE CREAM – ESPRESSO MARTINI FOAM

CRÈME BRULÉE – KARDAMOM €7
CRÈME BRULÉE - CARDAMOM

TAART VAN BRITTONS BAKERY & CAKERY €7
CAKE BY BRITTONS BAKERY & CAKERY



LUNCH MENU

(VOOR EN HOOFDGERECHT €35)

(VOOR, HOOFD EN NAGERECHT €42)

VOORGERECHTEN

FOREL CRUDO – RAMMENAS – RODE CURRY – THAISE BASILICUM – FORELEITJES
TROUT CRUDO – DAIKON – RED CURRY – THAI BASIL – TROUT EGGS

OF / OR

ROODLOF – CITRUS – CRÈMEUX DE BOURGOGNE – MOSTERDZAAD – CHILI (V)
RED CHICORY – CITRUS – CRÈMEUX DE BOURGOGNE – MUSTARD SEED – CHILLI (V)

HOOFDGERECHTEN

VIS VAN HET SEIZOEN
FISH OF THE SEASON

OF / OR

GEPOFTE KNOLSELDERIJ – BUFFELRICOTTA – CANTHAREL – MADEIRASAUZ (V)
ROASTED CELERIAC – BUFFALO RICOTTA – CHANTERELLE – MADEIRA SAUCE (V)

NAGERECHTEN

KAAS VAN KEF – 4 ST. – CRACKERS – KWEEPEERGELEI (SUPPLEMENT + €8)
CHEESE FROM FROMAGERIE KEF – 4 PCS. – CRACKERS – QUINCE JELLY (SUPPLEMENT + €8)

OF / OR

CRÈME BRULÉE – KARDAMOM
CRÈME BRULÉE - CARDAMOM

Z.O.Z. DE A LA CARTE LUNCH KAART / SEE OTHER SIDE FOR THE A LA CARTE MENU

HOTEL V & THE LOBBY
MUCH LOVE.
FROM AMSTERDAM