

BRUNCH & LUNCHMENU (11.00-16.00)

Pâtisserie du moment €10.5 (V)
Versgebakken kaneelbroodje, crème pâtisseries, rood fruit, salted caramel, pistache, matcha.
Freshly baked cinnamon roll, crème pâtisseries, red fruit, salted caramel, pistachio, matcha.

Poached Eggs avocado €13.4 (V)
Getoast briochebrood, 2 gepocheerde eitjes, avocado, bladspinazie, hollandaisesaus (gerookte zalm + 3.5 | bacon +3.5).
Toasted brioche bread, 2 poached eggs, avocado, baby spinach, hollandaise sauce (smoked salmon +3.5 | + bacon 3.5).

Croque madame €14.4
Getoast Pain de Mere desembrood, Gruyère kaas, ham, bechamelsaus, spiegeleitje, ketchup.
Toasted Pain de Mer sourdough bread, Gruyère cheese, ham, béchamel sauce, fried egg, ketchup.

Soupe à l'oignon gratinée €10.9 (V)
Klassieke Franse gegratineerde uiensoep, Gruyère kaas.
Classic French onion soup, Gruyère cheese.

Brioche tartare de saumon €16.9
Getoast briochebrood, verse zalmtartaar, citrusvinaigrette, avocado, komkommer, dille, sesamzaad.
Toasted brioche bread, fresh salmon tartare, citrus vinaigrette, avocado, cucumber, dill, sesame seeds.

Brioche steak tartare préparé €16.9
Versgemalen rauwe biefstuk (Blanc Blue Belge rund – Slagerij Kusters), gestoast briochebrood, eidooier, sjalot, cornichon, Parmezaanse kaas, ansjovis, kappertjes.
Freshly cut raw steak (Blanc Bleu Belge beef – Butcher shop Kusters), toasted brioche bread, raw egg yolk, shallot, pickles, Parmesan cheese, anchovies, capers.

Moules de Zélande €26.5
Zeeuwse mosselen, knoflook, room, peterselie, verse handgesneden patatten.
Zeeland mussels, garlic, cream, parsley, fresh handcut fries.

Cabinet's cheeseburger €24.4
Bechamelsaus met Reypenaer kaas, bacon, gekarameliseerde ui, augurk, pomodori tomaat, "sauce secrète de maison", verse handgesneden patatten.
Béchamel sauce with Reypenaer cheese, bacon, caramelized onion, pomodori tomato, "sauce secrète de maison", fresh hand-cut fries.

Croquette de crevettes €19.9
Ambachtelijke garnaalkroketten, gestoast brioche brood, remouladesaus, little gem, gefrituurde peterselie, citroen.
Artisinal shrimp croquettes, toasted brioche bread, remoulade sauce, little gem, fried parsley, lemon.

Ceasar salade €19.9
Gegrilde romaine sla, ceasar dressing, gebakken scharrelkip, zachtgekookt ei, croutons, Parmezaanse kaas, ansjovis.
Grilled romaine salad, caesar dressing, pan-fried free range chicken, soft boiled egg, croutons, Parmesan cheese, anchovies.

Pinsa straciatella di burrata €15.4 (V)
Italiaans platbrood, straciatella di burrata, pomodori tomaat, gegrilde paprika, rucola, pistache.(mortadella +3.5)
Italian flat bread, straciatella di burrata, pomodori tomato, grilled pepper, rocket salad, pistache. (mortadella +3.5)

Flammkuche Gruyère €19.4
Krokante Elzasser flammkuchen, Gruyère kaas, spek, ui.
Crispy Elzasser flammkuchen, Gruyère cheese, bacon, onion.

Voor de kids €9
Kalfskroket of Kipnuggets, verse handgesneden patatten, groene salade, appelmoes, mayonaise.
Veal croquette or chicken nuggets, fresh hand-cut fries, green salad, apple sauce, mayonaise.

Suppléments

Verse handgesneden patatten. €4.5
Fresh hand-cut fries.

Groene salade, croutons, Parmezaanse kaas. €4.5
Green salad, croutons, Parmesan cheese.

