

# LUNCH

12:00 – 15:00

## SOEP

- V **Geroosterde tomatensoep** 8.00  
dragon | zure room

## SANDWICHES

- Croque monsieur** 12.00  
desem | Baambrugse ham | cheese | add-on: ei
- Tonkatsu sandwich** 13.00  
Japanse mayonaise | groene kool
- V **Boeren goudse oplegkaas** 12.00  
radish | piccalilly
- Eggs Benedict met Baambrugse ham** 12.50  
brioche | hollandaise
- Eggs Benedict gerookte zalm** 13.50  
brioche | hollandaise
- V **Eggs Florentine** 11.50  
brioche | hollandaise | spinazie
- V **Huisgemaakt vega filet americain** 11.50  
wortel | cornichon | ei
- Broodje rund kroket** 12.00  
desem | mosterd | Amsterdams zuur
- V **Taleggio & muhammara** 12.00  
desem | granaatappel

## SALADES

- Caesar salad** 15.50  
kip | Parmezaan | ansjovis | mosterd | gepocheerd ei  
add on: garnaal +3.00
- V **Bulgur & falafel bowl** 16.00  
abrikoos | kurkuma | mint
- V **Black-eyed bean salade** 16.00  
rijst | jonge wortelen | tomaat vinaigrette



## PLATES

- Café Café smashed burger** 21.50  
aardappel bun | cheddar | pickles | saus | frites
- Satay van kipdij** 21.50  
Indonesische pindasaus | rijst of friet | seroendeng | komkommer-taugé salade
- Fish and Chips** 18.50  
frites | remoulade | rauwkost

# LUNCH

12 - 15 PM

## SOUP

- ✓ **Roasted tomato soup** 8.00  
tarragon | sour cream

## SANDWICHES

- Croque monsieur** 12.00  
sourdough | Baambrugge ham | cheese | add-on: egg
- Tonkatsu sandwich** 13.00  
Japanese mayonnaise | cabbage
- ✓ **Dutch farmhouse Gouda cheese** 12.00  
radish | piccalilli
- Eggs Benedict with Baambrugge ham** 12.50  
brioche | hollandaise
- Eggs Benedict smoked salmon** 13.50  
brioche | hollandaise
- ✓ **Eggs Florentine** 11.50  
brioche | hollandaise | spinach
- ✓ **Homemade veggie steak tartare** 11.50  
carrot | cornichon | egg
- Beef croquette sandwich** 12.00  
sourdough | mustard | Amsterdam pickles
- ✓ **Taleggio & muhammara** 12.00  
sourdough | pomegranate

## SALADS

- Caesar salad** 15.50  
chicken | Parmesan | anchovy | mustard | poached egg  
add on: shrimp +3.00
- ✓ **Bulgur & falafel bowl** 16.00  
apricot | turmeric | mint
- ✓ **Black-eyed bean salad** 16.00  
rice | baby carrots | tomato vinaigrette



## PLATES

- Café Café smashed burger** 21.50  
potato bun | cheddar | pickles | sauce | fries
- Chicken thigh satay** 21.50  
Indonesian peanut sauce | rice or fries | seroendeng |  
cucumber-bean sprout salad
- Fish and Chips** 18.50  
fries | remoulade | salad

## BROOD & KLEIN

- ✓ **Zuurdesembrood** 6.00  
beurre de Baratte
- ✓ **Oeuf mayonnaise** 5.00  
bieslook
- Oesters (3 stuks)** 12.00  
frambozenazijn

## VOORGERECHTEN

- ✓ **Geroosterde tomatensoep** 8.00  
dragon | zure room
- Carpaccio** 13.50  
zwarte olijf | Parmezaan | rucola
- ✓ **Burrata** 13.00  
gepofte tomaat | amandel | olijfolie
- Steak tartaar 'Bangkok'** 14.50  
Rund | rode peper | ei | sjalot | munt | koriander
- Zeebaars ceviche** 13.50  
mierikswortel | citrus | kruiden
- ✓ **Knolselderij steak** 12.00  
nori | hazelnoot | miso



## HOOFDGERECHTEN

- ✓ **Romige polenta met paddenstoelenstoof** 22.00  
Parmezaan | groene asperges | limabonen
- Roodbaars & pulpo** 24.00  
parelcouscous | radicchio | kerstomaat
- Kalfs ossobuco** 26.00  
pappardelle | gremolata
- Steak met beurre de Paris** 28.00  
friet | rozemarijn | side salad

## ON THE SIDE

- Franse frites** 6.00  
mayonaise
- Franse frites** 8.00  
Parmezaan | truffel mayonaise
- Geroosterde spitskool** 6.50
- Kropsla** 6.50  
dragon en French dressing

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- Satay van kipdij** 21.50  
Indonesische pindasaus | rijst of friet | seroendeng | komkommer-taugé salade
- Fish and Chips** 18.50  
frites | remoulade | rauwkost

## DESSERTS

- Sticky toffee pudding** 8.50  
toffee saus | vanille
- Dame Blanche** 7.00  
vanille ijs | warme chocoladesaus | slagroom | amandelschilfers  
add on: banaan +2.50  
add on: Matcha +5.0  
gin | vanille siroop | Griekse yoghurt | matcha

# DINNER

17 - 21 PM

## BREAD & SMALL BITES

- ✓ **Sourdough bread** 6.00  
beurre de Baratte
- ✓ **Oeuf mayonnaise** 5.00  
chives
- Oysters** 12.00  
3 pieces - raspberry vinegar

## STARTERS

- ✓ **Roasted tomato soup** 8.00  
tarragon | sour cream
- Carpaccio** 13.50  
black olive | Parmesan | arugula
- ✓ **Burrata** 13.00  
roasted tomato | almond | olive oil
- Steak tartare 'Bangkok'** 14.50  
Beef | red pepper | egg | shallot | mint | coriander
- Seabass ceviche** 13.50  
horseradish | citrus | herbs
- ✓ **Celeriac steak** 12.00  
nori | hazelnut | miso



## MAINS

- ✓ **Creamy polenta with mushroom stew** 22.00  
Parmesan | green asparagus | lima beans
- Red mullet & octopus** 24.00  
pearl couscous | radicchio | cherry tomato
- Veal ossobuco** 26.00  
pappardelle | gremolata
- Steak with beurre de Paris** 28.00  
fries | rosemary | side salad

## ON THE SIDE

- French fries** 6.00  
mayonnaise
- French fries** 8.00  
Parmesan | truffle mayonnaise
- Roasted cabbage** 6.50
- Lettuce** 6.50  
tarragon & French dressing

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- Chicken thigh satay** 21.50  
Indonesian peanut sauce | rice or fries | seroendeng | cucumber-bean sprout salad
- Fish and Chips** 18.50  
fries | remoulade | salad

## DESSERTS

- Sticky toffee pudding** 8.50  
toffee sauce | vanilla
- Dame Blanche** 7.00  
vanilla ice cream | warm chocolate sauce | whipped cream | almond flakes  
add on: banana +2.50  
add on: Matcha +5.00  
gin | vanilla syrup | Greek yogurt | matcha