



COLD DRINKS

Soda 2,9

Coke / diet coke / fanta / ginger ale / ice tea sparkling / ice tea green / Chaudfontaine still or sparkling / sprite / bitter lemon chocomel / apple juice

Limonade 3,5 with sparkling water +0,5
Pear-mint, raspberry-laos or lemon-basil

Ginger beer 4

Club Mate 4

Kombucha ginger & lime 5,5

Big Tom spiced tomato juice 3,5

Fresh orange juice 4

San Pellegrino / Acqua Panna 750ml 5,5

HOT DRINKS

Tea earl grey / green tea orange-ginger / jasmine rooibos / chamomile blossom / fruit and flower licorice root-peppermint 2,9

Fresh tea mint / ginger-turmeric 3,5

Chai Latte 3,5

Dirty chai Latte with espresso 4,5

Coffee / espresso 2,75

Double espresso 3,75

Cappuccino/latte 3

Latte macchiato 3,25

Flat white 4

Hot chocolate 3 with whipped cream +0,5

Special coffee Irish / Spanish / Brazilian / Italian 6,75
With almond or oat milk +0,5

WHITE WINE

Hoja Sana Sauvignon Blanc

Spain 4,2 / 21

Marques de Riscal Rueda Verdejo

Spain 5,5 / 27,5

Chardonnay Argentina 5,6 / 25

Grüner Veltliner Austria 5,6 / 28

RED WINE

Barefoot Merlot

California 4,2 / 21

Croix d'or Pinot Noir

France 5 / 25

Tempranillo Spain 5,6 / 28

ROSÉ

Monteclain rosé

France 4,2 / 21

DRAFT BEER

Jupiler pilsner 3,1 / 5,5

IJwit white beer 4,75

Leffe Blond blond beer 4,75

La Chouffe blond beer 4,75

Tripel Karmeliet tripel 5

BOTTLED BEER

Lellebel blond 5,25

Duvel 666

Duvel blond 5

Franziskaner Weiss weizen 4,5

Gladjanus IPA 5,25

't IJ IPA / Natte dark / **Zatte Tripel** 5

Bolleke amber 5,25

Pauwel Kwak amber 5,25

Tripel d'anvers tripel 5

Corona 5

Liefmans fruit beer 4

San Miguel pilsner 3,75

(ALMOST) ALCOHOL-FREE

Jupiler 0,0% 3,5

Leffe Blond 0,0% 4

't IJ IPA Free 0,5% 4,5

Franziskaner weizen **0,5%** 4

MIX

Moscow Mule vodka with ginger beer and angostura bitters 8

Gin Tonic 9

Aperol Spritz aperol, prosecco and spa rood 8

Espresso Martini

espresso, vodka en Tia Maria 9



SALAD • SOUP

(all items come with bread)

Baby Spinach 7 GF

Dates, almonds, crispy serranoham, shallot and apple dressing

Grilled radicchio salad 7,5 GF - V

Fennel, olives, walnuts, citrus and goat cheese

Grilled Caesar 7,5 GF - V

Grilled bib lettuce, egg, parm and zaatar caesar

Daily soup 5,5 GF - V

Chefs garnish

SNACKS

Dips & bread 9 V

Flavoured hummus, tzatziki and roasted aubergine

Lamb meatballs 8,5

Tahini yogurt, goat cheese and herb oil

Marinated and pickled vegetables 8 VG

Seasonal vegetables and bread

The Bourgondiër bitterballen 6,5

6 pieces with mustard

Bread and olive oil 3 VG

Selection of bread and herbed olive oil

VEGETABLES • GRAINS

Chickpeas 5 GF - V

Garlic, feta, cucumber and charred red peppers

Pearl couscous 5 V

Dried fruits, pine nuts and chives

Potato wedges 4 V

Spicy yogurt dip

Deep fried eggplant 5 V

Pomegranate, harissa, coriander and yogurt

Roasted cauliflower 5 GF - V

Olive and oregano tapenade with pickled red onions

Grilled beet and celery root skewers 4,5 GF - V

Cardamom yogurt, beetroot bbq sauce, pickled mustard seed and toasted hemp seeds

MEAT • POULTRY

1/2 Chicken on the plancha 12 GF

Persevered lemon and olives

Flank steak 13,5 GF

Zhoug pesto

DESSERTS

Chocolate tart 5

Vanilla ice cream +1

Salted caramel panna cotta 5 V

White chocolate crumble

Vegan orange and sesame cake 5 VG

Candied fruit and coffee espuma

Cheese plate 11 V

A selection of cow and goat cheeses, toast, rhubarb and shallot chutney

PIN ONLY

Opening hours

7 days • 12:00 - 17:30

VG - Vegan

V - Vegetarian

GF - Gluten free

Check out
our website:



While we take steps to minimise the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies."