

POLDERLUNCH

10-16 UUR

ONTBIJT | CAKE

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| Appeltaart | 4,00 |
| Red velvet | 4,50 |
| Wortelcake | 3,00 |
| Yoghurt met muesli en honing | 4,75 |
| Croissant met jam en boter | 2,50 |

BROOD BRUIN waldkorn | WIT zuurdesem

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| Tosti ham en l of kaas | 3,85 |
| Hagelslag | 1,85 |
| Boerenkaas jong belegen of oud | 5,50 |
| Humus met pompoen en pompoenpitten | 7,00 |
| Thais gekruide kip met mangochutney | 7,00 |
| Runderbraadworst met zuurkool en mosterd | 7,00 |
| Forelsalade met mierikswortel | 7,00 |
| Gerookte zalm met aioli | 8,50 |

KLEINE WARME GERECHTEN

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| Soep : zie bord (dagprijs) | |
| Ciabatta uit de oven : kip, kaas, bacon, tomaat en jalapeños | 8,50 |
| Ciabatta uit de oven : paddestoel, brie en spinazie | 7,50 |
| Garnalenkroketjes (3) van Holtkamp met toast en aioli | 10,50 |
| Uitsmijter ham en/of kaas | 8,50 |
| Omelet forestiere, paddestoelen met gruyere en spek | 9,50 |
| Roerei met toast | 6,50 |
| Pannenkoek naturel met poedersuiker en/of stroop | 4,50 |
| Pannenkoek met kaas en/of spek | 7,50 |
| Twee rundvleeskroketten met bruin brood | 7,50 |
| Twaalf uurtje : soep, kroket, gebakken ei, forelsalade, kaas en brood | 11,50 |
| Angusburger stroganoff met friet en mayonaise | 13,50 |
| Ravioli met ricotta en een salsa van courgette en spinazie | 13,50 |

SALADES

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| Salade eendenborst, zoete aardappel, walnoot, paddenstoelen en notendressing | 10,50 |
| Salade bulgur met little gem, kikkererwten, granaatappel en tahinedressing | 10,50 |

BIJ DE BORREL

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| Bitterballen, 8 stuks | 5,50 |
| Mini frikandellen, 8 stuks | 5,50 |
| Kaasstengels, 8 stuks | 5,50 |
| Groentekroketjes, 6 stuks | 5,50 |
| Mix van bovenstaande borrelhappen met kaas en olijven | 15,00 |
| Turks brood met hummus, tapenade en aioli | 5,50 |
| Boerenkaas blokjes | 5,50 |
| Nachos uit de oven met kaas en jalapeños | 9,00 |
| Mini loempia's met vegetarische vulling | 5,50 |

BREAKFAST | CAKE

ENG

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| Apple pie |
| Red Velvet |
| Carrot cake |
| Yoghurt with muesli and honey |
| Croissant with jam and butter |

BREAD BROWN waldkorn | WHITE sourdough

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| Toastie ham and l or cheese |
| Chocolate sprinkles |
| Farmhouse cheese young or mature |
| Hummus with grilled pumpkin |
| Thai seasoned chicken with mango chutney |
| Beef bratwurst with sauerkraut and mustard |
| Trout salad with horseradish |
| Smoked salmon with aioli |

SMALL WARM DISHES

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| Soup : see blackboard (day price) |
| Ciabatta from oven : chicken, cheese, bacon, tomato and jalapeños |
| Ciabatta from oven : mushrooms, brie and spinach |
| Shrimp croquettes (3) by Holtkamp with toast and aioli |
| Fried eggs or omelette with ham and/or cheese |
| Omelette forestiere, mushrooms with cheese-bacon |
| Scrambled eggs with toast |
| Pancake with powdered sugar and/or syrup |
| Pancake with cheese and/or bacon |
| Two beef croquettes with brown bread |
| Twelve o'clock special: soup, croquette, fried egg, trout salad and cheese |
| Angusburger stroganoff with fries |
| Ravioli with ricotta and spinach-zucchini salsa |

SALADS

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| Duck-breast salad, sweet potatoes, walnut, mushrooms and nuts dressing |
| Salad with bulgur, little gem, chickpeas, pomegranate and tahin dressing |

SNACKS

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| Croquette balls, 8 pcs. |
| Mini frikandels, 8 pcs. |
| Cheese sticks, 8 pcs. |
| Vegetable croquettes, 6 pcs. |
| Mixed variety of snacks with cheese and olives |
| Turkish bread with hummus, tapenade and aioli |
| Farmhouse cheese cubes |
| Nachos from the oven with kaas and jalapeños |
| Mini vegetarian spring rolls |