



- SINCE 2010 -

TAPAS

VEGAN

MINI-VEGUSTO FONDUE	16⁵⁰
<i>Vegan variant Swiss cheese fondue, in small form, various fresh vegetables & fruits, bread</i>	
LIBANESE NACHOS	14⁰⁰
<i>Nachos of Arabic flatbread, sumac, pomegranate, fatteh of eggplant, onion, lentils, sesame "yoghurt", mint</i>	
SPANÁKI BITTERBALLEN	10⁵⁰
<i>5 pieces, Greek, spinach, "cheese", surprisingly tasty</i>	
PATATAS ANDALOUSE	8⁰⁰
<i>Potatoes, from the oven, Andalouse sauce</i>	
ROASTED VEGETABLES	8⁰⁰
<i>Various vegetables, lemon mayonnaise</i>	
CORN FRITTER (LAVA BALLS)	11⁵⁰
<i>5 pieces, Mexican style, corn, spicy, tomato chili sauce</i>	
SNOW PEAS WITH ALMOND	8⁵⁰
FRIES	6⁰⁰
<i>Daily fresh fries, vegan mayonnaise</i>	
OLIVES MIXED	6⁵⁰
<i>Aloreña, kalamata, marinated, with pit</i>	
BRETON TARTARE	11⁵⁰
<i>Tartare of balsamic apple, smoked beet, walnut, horseradish cream</i>	
WINTER VEGETABLES SOUP	9⁵⁰
<i>Shallots, celery, leek, Brussels sprouts, salsify cream</i>	
COMBINADO	16⁵⁰
<i>Glass winter vegetables soup + Breton tartare</i>	
SALAD	7⁰⁰
<i>Every day different</i>	
EXTRA BREAD	5⁰⁰
<i>Various breads</i>	

VEGETARIAN

BREAD WITH SPREADS	7⁰⁰
<i>Gusto butter, tapenade, assorted bread</i>	
GENNEPER OLDIE	9⁵⁰
<i>Old cheese from our neighbours farm 'de Genneper hoeve', marinated in garlic oil, balsamic syrup</i>	
MINI CHEESFONDUE	15⁵⁰
<i>Classic or truffle in small form, various fresh vegetables & fruits, bread</i>	
GOAT CHEESE MINI CROQUETTES	10⁵⁰
<i>3 pieces</i>	

FISH

GAMBA IN CAVA CREAM SAUCE	11⁵⁰
<i>Gambas, peeled, fennel, cava cream sauce</i>	
MUSSELS IN CHORIZO SAUCE	10⁵⁰
<i>Mussels, without shell, chorizo sauce</i>	
CALAMARES	9⁵⁰
<i>Squid rings, homemade, breaded, aioli, super fresh</i>	

MEAT

JAMÓN IBÉRICO	14⁵⁰
<i>Ham de cebo, Spanish pork, 36 months matured, 40 grams</i>	
COSTILLAS THAI MARINADE	10⁵⁰
<i>Organic, pork ribs, 5 pieces, soy, garlic, ginger</i>	
ESCARGOTS	9⁵⁰
<i>Snails, garlic oil, baguette, 6 pieces, slow food</i>	



TAPAS AS STARTER

1 OR 2 TAPAS PER PERSON

TAPAS AS MAIN COURSE

3 OR 4 TAPAS PER PERSON

VEGAN & VEGETARIAN

CHEESEFONDUE V	25⁰⁰
<i>Classic cheese fondue, platter of fresh fruits & vegetables, bread</i>	
TRUFFLE CHEESEFONDUE V	25⁰⁰
<i>Classic cheese fondue with truffle, platter of fresh fruits & vegetables, bread</i>	
VEGUSTO FONDUE VV	26⁰⁰
<i>Vegan variant Swiss cheese fondue, mild flavour, also for non-vegans, platter of fresh fruits & vegetables, bread, lactose free, cholesterol free</i>	
PORTOBELLO STEAK VV	24⁰⁰
<i>Portobello mushrooms, filled with pumpkin puree and apricot, with grilled vegetables, fries</i>	
OYSTER MUSHROOM SHOARMA VV	23⁰⁰
<i>oyster mushroom, Spanish onion, pepper, shoarma herbs, homemade pita bread, garlic sauce, fries</i>	

VISCH

GAMBAS À LA PLANCHA	27⁰⁰
<i>Unpeeled, easy to peel, lots of garlic, simmered with white wine, salad, bread, aioli</i>	
ZARZUELA	25⁰⁰
<i>Spanish fish dish, seafood, tomato-carrot sauce, fennel, paprika & potatoes</i>	
SALMON TROUT WITH CRUST OF PECORINO & PANCETTA	26⁰⁰
<i>Salmon trout fillet with pecorino and pancetta, Fedelini (pasta) with red pesto, salad</i>	

VLEESCH

SURF & TURF	34⁰⁰
<i>Rump steak with lobster sauce, large prawns (3 pieces), snow peas with almond, fries</i>	
SIRLOIN STEAK WITH TRUFFLE BUTTER	29⁰⁰
<i>Angus Sirloin, 200 gram, grilled, truffle butter, snow peas with almond, fries</i>	
SPARERIBS	28⁰⁰
<i>Favorite, organic, Thai marinade, ribs, salad, fries</i>	
GENTLY COOKED SHOULDER STEAK	26⁰⁰
<i>Beef steak, winter carrot, gingerbread, celeriac puree, red cabbage with pieces of apple</i>	

We are not allergic to allergies. Do you have an allergy? Please let us know, so we can take it into account.

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VV = VEGAN



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DESSERT

SWEET

- MONCHOU D'AMOUR** 10⁰⁰
 Monchou pie, forrest fruit, whipped cream
 Recommended drink:
 Abafado vinho licoroso - Portuguese dessert wine
- GUILTY PLEASURE** 9⁰⁰
 Vanilla ice cream, two scoops, hot chocolate
 sauce, whipped cream
- CHOCOLATE MOUSSE VV** 9⁰⁰
 Speculoos crunch, salted caramel
 Recommended drink: Pedro Ximenez (Raisin date sherry)
- CRUNCHY PEAR VV** 10⁰⁰
 caramelized pear with nut crunch,
 Licor 43 sorbet ice cream
- KIDS ICE CREAM** 7⁰⁰
 Vanilla ice cream, candy necklace, whipped cream

SALTY

- CHEESE PLATTER** 13⁵⁰
 3 kinds of cheese
 (Recommended drink: Tawny red port -
 options, 3 years or 10 years matured in oak barrels)

SPECIAL COFFEES

- SPECIAL COFFEE** 9⁰⁰
 Irish (whiskey), Spanish (Licor 43),
 Italian (Amaretto), French (Grand marnier),
 Jamaican (Tia Maria), Bailando (Baileys)
- ESPRESSO MARTINI** 9⁰⁰
 After dinner cocktail, cold, coffee liqueur,
 espresso, vodka
- CARAJILLO** 7⁰⁰
 Espresso, a shot of Spanish brandy
- 040-CAFÉ** 10⁵⁰
 Coffee, homemade coffee liqueur, piece of home
 made chocolate
- AFFOGATO** 5⁰⁰
 Vanilla ice cream with espresso

CHOCOLATE PIECES

- CHOCOLATE PER PIECE** 3⁵⁰
 - Dark with pul biber (red pepper flakes)
 - Milk with salted caramel pearls
 - White with speculoos crunch
 - Ruby with cranberries
- CHOCOLATE PLATTER** 11⁰⁰
 4 pieces, homemade chocolate,
 dark, milk, white, ruby

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HITS FOR KIDS

VEGETARIAN BITTERBALLEN V 14⁵⁰

Dutch tapa but vegetarian, salad, fries

CALAMARES 14⁵⁰

Squid rings, homemade, breaded, aioli, salad, fries

KIPCORN 14⁵⁰

Crunchy chicken, salad, fries

KIDS CHEESEFONDUE V 15⁵⁰

*Classic cheese fondue, in small form,
various fresh vegetables & fruits, bread*

COSTILLAS 15⁵⁰

*Organic, pork ribs, 5 piece, soy, garlic, ginger,
salad, fries*

BITTERBALLEN 14⁵⁰

Dutch tapa, salad, fries

DESSERT

KIDS ICE CREAM 7⁰⁰

Vanilla ice cream, two scoops, candy necklace, whipped cream
