

V = VEGETARIAN VV = VEGAN



- SINCE 2010 -

HITS FOR KIDS

SPANAKI BITTERBALLEN VV 15⁵⁰

Greek, spinach, "cheese", surprisingly tasty, salad, fries

CALAMARES 15⁵⁰

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

KIPCORN 15⁵⁰

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 15⁵⁰

Dutch tapa, salad, fries

DESSERT

KIDS ICE CREAM 8⁰⁰

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



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TAPAS

VEGAN

MINI-VEGUSTO FONDUE	16 ⁵⁰
<i>Vegan variant Swiss cheese fondue, in small form, various fresh vegetables & fruits, bread</i>	
LIBANESE NACHOS	14 ⁰⁰
<i>Nachos of Arabic flatbread, sumac, pomegranate, fatteh of eggplant, onion, lentils, sesame "yoghurt", mint</i>	
SYRIAN TARTAR	11 ⁵⁰
<i>Eggplant tartare, sweet potato, pepper, walnut, topping of ayvar salsa</i>	
OYSTER MUSSOUP	9 ⁵⁰
<i>Clear vegetable broth with oyster mushrooms (soup bowl) Madeira cream on top</i>	
COMBINADO	16 ⁵⁰
<i>Glass of oyster mushroom soup + Syrian tartare</i>	
SPANAKI BITTERBALLS	10 ⁵⁰
<i>5 pieces, Greek, spinach, "cheese", surprisingly tasty</i>	
PIMIENTOS DE PADRÓN	8 ⁵⁰
<i>Green peppers, mild, fried in olive oil, seasalt</i>	
PATATAS ANDALOUSE	8 ⁰⁰
<i>Potatoes, from the oven, Andalouse sauce</i>	
ROASTED VEGGIES	8 ⁰⁰
<i>Various vegetables, lemon mayonnaise</i>	
SALAD OF THE DAY	7 ⁰⁰
<i>Every day different</i>	
FRIES	7 ⁰⁰
<i>Daily fresh fries, vegan mayonnaise</i>	
OLIVES MIXED	6 ⁵⁰
<i>Manzanilla, kalamata, marinated, with pit</i>	
BREAD WITH SPREADS	7 ⁵⁰
<i>Gusto butter, muhammara, assorted bread</i>	
EXTRA BREAD	4 ⁵⁰
<i>Various breads</i>	

VEGETARIAN

MINI CHEESFONDUE	15 ⁵⁰
<i>Classic or Mexican in small form, various fresh vegetables & fruits, bread</i>	
GENNEPER OLDIE	9 ⁵⁰
<i>Old cheese from our neighbours farm 'de Genneper hoeve', marinated in garlic oil, balsamic syrup</i>	

FISH

GAMBA IN LOBSTER CREAM SAUCE	11 ⁵⁰
<i>Gambas, peeled, fennel, lobster cream sauce</i>	
MOULES À L'ESCARGOT	11 ⁵⁰
<i>Mussels in half shell, garlic butter, breadcrumbs, grated Parmesan</i>	
CALAMARES	9 ⁵⁰
<i>Squid rings, homemade, breaded, aioli, super fresh</i>	



MEAT

JAMÓN IBÉRICO	14 ⁵⁰
<i>Ham de cebo, Spanish pork, 36 months matured, 40 grams</i>	
CARPACCIO SMOKED DUCK FILLET	12 ⁵⁰
<i>Mango, orange-honey dressing, Parmesan shavings</i>	
COSTILLAS THAI MARINADE	10 ⁵⁰
<i>Ribs, Ibérico pork, 5 pieces, soy, garlic, ginger marinade</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

Classic cheese fondue, platter of fresh fruits & vegetables, bread

MEXICAN CHEESEFONDUE V 25⁰⁰

Queso Fundido, cheese fondue with chorizo seasoning, fresh vegetables, corn cobs, tortilla chips, bread

VEGUSTO FONDUE VV 26⁰⁰

Vegan variant Swiss cheese fondue, mild flavour, also for non-vegans, platter of fresh fruits & vegetables, bread, lactose free, cholesterol free

PORTOBELLO STEAK VV 26⁰⁰

Portobello mushrooms filled with caramelized red onion, date, almond, balsamic vinegar, served with roasted vegetables, fries

GOULASH WITH PILAV VV 24⁰⁰

Goulash jackfruit, pepper, onion, mushrooms with Pilav rice, cashew nuts, chickpeas, peach

VISCH

ARGENTINIAN RED PRAWNS 28⁰⁰

Wild caught, unpeeled, grilled, garlic butter sauce, aioli, baguette, salad

SALTIMBOCCA COD TENDERLOIN 27⁰⁰

Cod tenderloin, sage, Parma ham, Italian beans, truffle-potato puree

ZARZUELA 26⁰⁰

Spanish fish dish, seafood, tomato-carrot sauce, fennel, pepper & fries

VLEESCH

SIRLOIN STEAK CAFÉ DE PARIS 29⁰⁰

Angus Sirloin, 200 gram, grilled, café de Paris sauce, salad, fries

IBÉRICO SPARERIBS 28⁰⁰

Spare ribs from the Ibérico pig, Thai marinade, salad, fries

WILDHACHÉE IN DARK RED BEER 27⁰⁰

Game, stewed with Gulpener dark Red beer, apple, truffle-potato puree, red cabbage with raisins

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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DESSERT

- MONCHOU D'AMOUR** 10⁰⁰
 Monchou pie, forest 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)
- LEMON CURD PIE VV** 10⁰⁰
 Surprisingly tasty, with basil lemon ice cream
- BAKED PEAR** 10⁰⁰
 Caramelized pear, lukewarm cream brie, amarena cherries
- KIDS ICE CREAM** 8⁰⁰
 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

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

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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