

# Breakfast

FROM 10.00 TILL 16.30

**FRIED EGGS** TILL 11.45 8  
Three eggs on farmers bread with toppings cheese or bacon (+0,50)

**CROISSANT** VG 3.7  
With homemade marmalade and dairy butter

**CHILDREN'S PLATE** VG 7  
Two pieces of toast with cheese, chocolatepaste, peanut butter(🥜) and butter



**CONTINENTAL** TILL 11.45 13.3  
**BREAKFAST**  
Croissant, toast, butter, marmalade, peanut butter(🥜) and hazelnut spread(🥜), cheese, ham, fried egg and fresh fruit

**GRANOLA YOGURT** || VG 8.8  
Greek yogurt with maple syrup, homemade granola and fresh seasonal fruit

# Sandwiches

FROM 12.00 TILL 16.30

**CHEESE SANDWICH** | VG 8  
Reypenaer on currant bread with walnuts and apricot marmalade

**CARPACCIO SANDWICH** | 11.1  
Beef with arugula, pesto, pine nuts and Parmesan cheese on a spelt bread roll



**CLUB SANDWICH** 15.9  
Toast with smoked chicken, fried egg, bacon, tomato, little gem, curry mayonnaise and crisps

**TUNA SALAD SANDWICH** | 9.1  
Tuna salad with egg, red onion and arugula on a spelt bread roll

**DUTCH MEAT CROQUETTES** | 8.8  
Two pieces with farmers bread and mustard

# Warm

AVAILABLE FROM 12.00

**TOMATO SOUP** | VEG 6.9  
With artisan bread and olive oil

**PANCAKE** VG 7.7  
Naturel, with syrup and powdered sugar



**BEEF BURGER** 19.1  
Beef burger (200gr) with cheddar, tomato, pickle, little gem, onion compote, piccalilli mayonnaise and fries of Frietboutique  
🍷 *Affligem blond*

**GAMBAS** | JOSPER 18.5  
9 pieces with flatbread and salad

**SATAY** | JOSPER 18.5  
Chicken thigh satay with mixed salad and fries of Frietboutique with mayonnaise  
Also available for kids 7

**RIB-EYE** JOSPER 32.5  
Puro beef (250 gr.) with bearnaise sauce, salad and fries of Frietboutique  
🍷 *Baron de Ley Rioja*

# Salads

AVAILABLE FROM 12.00

**CAESAR SALAD** JOSPER 🍷 15.9  
Grilled chicken thighs, little gem, egg, anchovies, pancetta, croutons, Parmesan cheese and caesar dressing



**POKE BOWL** | 16.5  
Raw marinated salmon (100gr), quinoa, avocado, radish, wakame, sweet and sour cabbage, soy bean, black sesame and wasabi mayonnaise

**POKE BOWL CHICKEN** | (VG) 14.5  
Grilled chicken, quinoa, avocado, sweet and sour cucumber, radish, soy beans, black sesame and wasabi mayonnaise  
Also available as a vegetarian dish

# Vegan

AVAILABLE FROM 12.00

**PAD THAI** ||| VEG 14.5  
Of zucchini, carrot, radish, beet, spring onion, cashew, chili pepper, coriander and pad thai dressing. *Cold served.*

**CAULIFLOWER POWER** ||| VEG 🍷 12.5  
Curry of cauliflower, chickpeas, tomato, sweet potatoes, coconut milk and cashew crumble

# Dessert

AVAILABLE FROM 12.00

**CREME BRULEE** | FROM 17.30 7.5  
With vanilla ice cream and atsina cress

**VEGAN BROWNIE** ||| VEG 7.5  
With orange sorbet andnut praline

# Pie

AVAILABLE ALL DAY

**APPLE PIE** | 6.5  
Of the famous pastry shop *Kuyt*

**HOMEMADE CARROT CAKE** 7.5

**HOMEMADE CHEESE CAKE** 6.5

**VEGAN BROWNIE** ||| VEG 6.9

**BANANA-COCONUT PIE** 7.5

**WHIPPED CREAM** +0.50

All dishes may contain traces of other allergens. Please tell our staff if you have any allergies or dietary needs.

# Fingerfood

AVAILABLE FROM 14.00



**NACHOS** | VG 11.8  
With tomato sauce, avocado, creme fraiche, cheddar and jalapeño peppers

**BITTERBALLEN** | 8.2  
8 beef snacks with mustard mayonnaise

**CRISPY CHICKEN WINGS** | 8.5  
5 chicken wings with chilli sauce

**KAASSOUFLÉS** VG 8.5  
8 cheese snacks with mustard mayonnaise

**GAMBA CROQUETTES** 9  
6 gamba croquettes with chilli sauce

**FLATBREAD** | VG 7  
With Grana Padano, hummus and chimichurri

**VONDEL PLATEAU** 19.5  
Nachos, 4 bitterballen, 3 chicken wings, 4 kaassouflés, truffle chips, chilli sauce and mustard

**'I AMSTERDAM' PLATEAU** 9.8  
Old Amsterdam, cumin cheese, cervelat, liver sausage, raw beef sausage, pickles and mustard



**PIPERS CHIPS** 2.9  
Premium crisps from the United Kingdom available in Sea Salt, Cheddar & Onion and Cider Vinegar & Sea Salt



**TRUFFLE CHIPS OF TORRES** 3.7  
Crisps with black truffle flavor

- | Uncooked & unprocessed
- | Gluten free
- | Lactose free
- | Contains nuts
- ◻ Recommended
- VG Vegetarian
- VEG Vegan
- JOSPER From the Josper oven
- 🍷 Beer suggestion
- 🍷 Wine suggestion

## Cold drinks

SOFT DRINKS	3.4
RUSSELL&CO	4.1
SICILIAN LEMON BITTER	
BOTANICAL TONIC WATER	
GOLDEN GINGER ALE	
LIPTON SPARKLING ICE TEA	3.4
MILK	3
Milk Holland Jersey A2	
BUTTER MILK	3
RED BULL	5.2
RED BULL SUGARFREE	5.2
CARAF WATER WITH MINT	2
SOURCY PURE 0.75L	7
VONDELPARK3 ICE COFFEE	4.8
Homemade vanilla syrup, doppio, milk	

## Good choices

ORANGE JUICE	4.1	5.9
PICKLE HOUSE SPICY TOMATO		5.5
RIVELLA ORIGINAL, CRANBERRY		3.4
LIPTON ICE TEA GREEN		3.4
RANJA FRUITMIX		3.4
CALEB'S KOLA 0.33L		3.6
KARMA COLA CO.		4.2
Soft drink based on organic fair trade ingredients		
KARMA COLA 0.33L		
GINGERELLA GINGER ALE 0.33L		
LEMONY LEMONADE 0.33L		
KARMA PEACH & PASSIONFRUIT 0.3L		
BUTCHA KOMBUCHA GINGER & LIME	5.6	
CLEVER KOMBUCHA	6.5	
Organic ginger		
SAPJE COLD PRESSED JUICE 0.2L	6.2	
Raw, vegan & organic		
DETOX: spinach, cucumber, celery, apple, lemon, parsley.		

## Beers & Ciders

HEINEKEN DRAFT DRAFT	3.4
HEINEKEN DRAFT DRAFT 0.5L	6.8
HEINEKEN LONGNECK	3.9
HEINEKEN 0.0%	3.6
AFFLIGEM WIT DRAFT	4.9
AFFLIGEM BLOND DRAFT	5
AFFLIGEM TRIPEL	5.4
BRAND WEIZEN DRAFT	4.8
BRAND IPA	4.8
LAGUNITAS IPA	5.4
OEDIPUS THAI THAI	5.2
OEDIPUS MANNENLIEFDE	5.3
DESPERADOS	5.6
SOL	5.8
APPLE BANDIT	4.3
OLD MOUT CIDER KIWI & LIME 0.33L	5.1
AMSTEL RADLER 2.0	3.6
AFFLIGEM BLOND 0.0%	4.9
BRAND WEIZEN 0.0%	4.2
LAGUNITAS HOPPY REFRESHER 0.0%	5.4

## Hot drinks

TEA	3.2
Earl Grey, Jasmine, Chamomile, Rooibos, English Breakfast	
FRESH MINT TEA	3.7
FRESH GINGER TEA	3.7
FRESH MINT GINGER TEA	3.9
ILLY COFFEE	3.2
ILLY ESPRESSO, AMERICANO	3.2
ILLY CAPPUCCINO	3.4
ILLY LATTE MACCHIATO	3.4
ILLY ESPRESSO MACCHIATO	3.4
ILLY DOPPIO	4.5
ILLY FLAT WHITE	4.6
ILLY CORTADO	3.4
HOT CHOCOLATE	3.5
WITH WHIPPED CREAM, OAT MILK OR SOY MILK	+0.50

## Spirits

MARTINI BIANCO, ROSSO, ROSATO, FIERRO	4.6
MARTINI RISERVA SPECIALE RUBINO, AMBRATO	5.6
BACARDI CARTA BLANCA, NEGRA, ORO, CUATRO	5.1
BACARDI RESERVA OCHO	6.6
BANKS 5	6.1
SANTA TERESA 1976	6.6
JACK DANIELS, DEWAR'S WHITE LABEL	6.1
DEWAR'S 12 YEARS	6.1
JAMESON	5.1
CHIVAS 12Y, MAKERS MARK	6.6
HIGHLAND PARK 12	7.5
CRAIGELLACHIE 13	7.1
GREY GOOSE	5.6
BOMBAY SAPPHIRE	5.6
BOMBAY SAPPHIRE EAST	6.6
BOMBAY STAR, HENDRICK'S	7.6
BOSFORD PINK GIN	5.6
PATRON SILVER	7.6
PATRON AÑEJO	12.6
RICARD PASTIS, CAMPARI	4.6
LEBLON CACHACA	7.1
BOLS JONGE Jenever, Jägermeister	4.6
BARON OTARD VSOP	6.6
PERE MAGLOIRE VSOP, CLES DES DUCS	5.6

LICOR 43, COINTREAU, DRAMBUIE, GRAND MARNIER, BAILEYS, TIA MARIA, KAHLUA, SAMBUCA, SOUTHERN COMFORT, FRANGELICO, AMARETTO, ST GERMAIN ELDERFLOWER, VILLA MASSA LIMONCELLO	5.1
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## Cocktails

MIMOSA	8.5
La Todera Prosecco, orange juice	
CAMPARI TONIC	9.5
Campari, Royal Club Tonic, lime	
BOSFORD ROSE & TONIC	9.5
Bosford Rose Gin, Royal Club Tonic, red fruit	

## White wines

SEDOSA	4.2	25.2
Aromatic, fresh, tropical fruit, grapefruit, peach		
Verdejo, Sauvignon Blanc, Viura (La Mancha, Spain)		
SIMONSIG	5	30
Fresh, citrus, pineapple, peach		
Chenin Blanc (Stellenbosch, South Africa)		
VIU MANENT RESERVA	5.5	33
Pure, juicy, tropical fruit, citrus		
Chardonnay (Colchagua, Chile)		
CHÂTEAU TOUR DE MIRAMBEAU RÉSERVE	6.2	37.2
Soft, fresh, exotic fruit, citrus, apple, mint		
Sauvignon Blanc, Semillon, Muscadelle (Bordeaux, France)		

KURT ANGERER GRÜNER VELTLINER KIES	6.9	41.4
Juicy, exotic fruit, green apple, grapefruit, peach		
Grüner Veltliner (Kamptal, Austria)		

PRINZ RIESLING TROCKEN	7.1	42.6
Pure, light, dry, green apple, spring blossom		
Riesling (Rheingau, Germany)		

ELENA WALCH	8	48
Refined, fresh and spices, floral, pear		
Pinot Grigio (Alto Adige, Italy)		

## Rosé wines

MAISON VIRGINIE MA CUVÉE ROSÉ	4.2	25.2
Fresh, elegant, juicy, red fruit		
Cinsault, Grenache, Syrah (Languedoc, France)		

MIP CLASSIC ROSÉ	6.7	40
GUILLAUME & VIRGINIE PHILIP		
Light pink, fresh, subtle, red fruit		
Cinsault, Syrah, Grenache (Provence, France)		

## Port

TAYLOR'S SELECT RUBY	4	
Ruby red, intense fruity, robust and full		
Touriga Francesa, Tinta Roriz, Touriga Nacional (Douro, Portugal)		

HENDRICKS GIN & TONIC	11.5	
Hendricks Gin, Royal Club Tonic, cucumber		

BLOODY MARY	10	
Grey Goose Vodka, Royal Club Tomato, Worcestershire, Tabasco, celery		

ESPRESSO MARTINI	10.5	
Grey Goose Vodka, Kahlua, espresso, coffee beans		

## Red wines

SEDOSA	4.2	25.2
Fruity and juicy, red fruit, chocolate		
Tempranillo, Shiraz (La Mancha, Spain)		

TORRE ALTA	5	30
Warm and rich, ripe forest fruit, round tannins		
Primitivo (Puglia, Italy)		

VIU MANENT	6	36
Rich, spices, plum, black currant, red fruit		
Cabernet Sauvignon (Colchagua, Chile)		

BARÓN DE LEY CLUB PRIVADO	6.2	37.2
Soft, ripe red fruit, cedar wood, slightly vanilla		
Tempranillo (Rioja, Spain)		

WILHELM WALCH PRENDO PINOT NOIR	6.9	41.4
Light-footed and fresh, ripe red cherries, caramel, slightly laurel		
Pinot Nero (Alto Adige, Italy)		

WEINGUT SEEGER BLAUER SPÄTBURGUNDER	8	48
Cherry, raspberries, blueberries, herbs, slightly smoky		
Spätburgunder (Baden, Germany)		

## Bubbles

LA TORDERA PROSECCO SPUMANTE EXTRA DRY 'ALNÉ'	6.9	45
Soft, apple, pear, peach		
Glera, Chardonnay (Veneto, Italy)		

LAURENT-PERRIER LA CUVÉE BRUT	9.9	75
Citrus, white flower, peach, white fruit		
Chardonnay, Pinot Noir, Pinot Meunier (Champagne, France)		

TAYLOR'S PORT 10Y TAWNY	5.6	
Nuts, ripe fruit, figs, licorice, mocha, cocoa and chutney		
Touriga Francesa, Tinta Roriz, Touriga Nacional (Douro, Portugal)		

GRAND'O	10	
Grand Marnier, jus d'orange, grenadine, orange, La Todera Prosecco		

BALON 43	9.5	
Licor 43, lemon juice, sparkling water, lemon, orange		

EYE CANDY	9.5	
Bombay Sapphire, St. Germain, sparkling water, lime juice, mint		