

BREAKFAST

TILL 12.00

HEALTHY BOWL 7.5

organic yoghurt, granola, oat flakes, cranberries, dried banana

MINI CROISSANTS FROM THE BAKERY 5.5

buttery croissants, jam, butter

ROYAL BREAKFAST 12.5

sourdough bread, croissant, ham, farmer's cheese, jam, yoghurt, granola, oat flakes, cranberries, boiled free-range egg

DUTCH-STYLE FRIED EGG 10 (V)

sourdough bread, 3 free-range eggs, ham and/or farmer's cheese

GRILLED SANDWICH 5.5

white bread, farmer's cheese and/or ham

LUNCH

11.30 - 16.30

SMOKED SCOTTISH SALMON 16

sourdough bread, sweet and sour cucumber, ravigotte sauce, egg

PULLED CHICKEN 14.5

pita bread, pulled chicken, BBQ sauce, iceberg lettuce, crispy onions

BURRATA 14.5 (V)

sourdough bread, marinated tomatoes, pesto, burrata

DUTCH-STYLE FRIED EGG 10 (V)

sourdough bread, 3 free-range eggs, ham and/or farmer's cheese

TOSTI 5.5 (V)

white bread, farmer's cheese and/or ham

VEAL CROQUETTES 11

sourdough bread, two Holtkamp veal croquettes

SOUPS

FROM 11.30

ROASTED BELL PEPPER SOUP 8.5 (V)

with basil foam, crostini

BREACH CRAB BISQUE 12.5

rouille, croutons, green herbs

APPETISERS

FROM 11.30

BREAD 5.5 (V)

sourdough bread, salted beurre noisette

BITTERBALLEN 9

Holtkamp veal bitterballen (round croquettes) (6 pc)

TORI GYOZA 8

chicken dim sum, ponzu, sesame (6 pc.)

RISOTTINI 9 (V)

risotto rice, mozzarella, tomato, basil cream (6 pc)

SHARED PLATEAU 14.5

Bitterballen (round croquettes), cheese spring roll, risottini (12 pc)

BRAND & LEVIE DRIED SAUSAGE 12

choose from truffle or Cubanelle pepper sausage (pork)

NACHO'S 14.5 (V)

pico de gallo, guacamole, crème fraîche

GEAY OESTERS 4

Red wine vinegar, shallots (one per serving)

BURGERS

FROM 11.30

HAVEN BURGER 19

MRIJ beef, caramelised sweet onion, cheddar, smoked bacon, black garlic mayonnaise, French fries

VEGGIE BURGER 16 (V)

oyster mushrooms, pickled cucumber, piccalilli cream, crispy onions, French fries

SALADS

FROM 11.30

CAESAR SALAD 12.5

romaine lettuce, parmesan, croutons with chicken breast + 4

DUTCH SHRIMP 18

lettuce with cocktail sauce, sourdough croutons, green herbs

SIDES

FROM 11.30

GREEN HERB RISOTTO 5

FRENCH FRIES 5

MIXED SALAD 4

ENTRÉES

FROM 17.00

SMOKED CARPACCIO 16

crispy filo pastry, sun-dried tomato cream, basil

ROASTED SALMON 14.5

Green pea cream, lime, wasabi, papadum, sesame

TUNA TATAKI 18

pickled radishes, wasabi, wonton, soy pearls

BURRATA 14.5 (V)

colourful tomatos, crispy parmesan, basil foam

MAIN

FROM 17.00

GRILLED LOBSTER, WHOLE OR HALF 50 / 25.5

shellfish foam, crispy potatoes, dill, samphire

SEA BASS 24.5

Gebratener Wolfsbarsch, Antiboise, grüner Spargel

GAMBA SHRIMP 21

Fried gamba shrimp in roasted garlic butter, lime, pita bread

CORN-FED CHICKEN SUPREME 23.5

risotto, carrots, creamy morel sauce

USA ENTRECOTE 200 GRAMS 28

tiny roast potatoes, black garlic jus

PORTOBELLO MUSHROOM 19.5 (V)

lentil dahl, carrot curry cream, goat cheese

DESSERT

FROM 11.30

PURE CHOCOLATE AND PASSION FRUIT 12

brownie, sorbet, passion fruit foam

RHUBARB AND WHITE CHOCOLATE 12

white chocolate cake, basil, poached rhubarb

LEMON CRÈME BRÛLÉE 10

Madagascar vanilla, lemon

CHEESE PLATTER 14.5

Selection of Dutch and foreign cheese varieties, fig compote, kletzen bread

Do you have an allergy? Ask our staff for the information about allergens and options in our menu.

(V) vegetarian